



PAULANER IM TAL

Menu for a special event

Beef consommé with stuffed meat pancake and fresh chives

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*Bavarian braised ox (beef)
in Burgundy red wine sauce with homemade pretzel-dumplings,
red apple-cabbage and cranberries*

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*Ice cream from nuts
with warm wild berries and whipped cream*

(W1) € 27,90

*Leave lettuce of the season with pomegranate seeds
and smoked duck breast*

*

Beef consommé with pancakes and chives

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*¼ crispy duck from Lugeder estate
with red cabbage and potato dumplings*

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*Homemade "Bavarian Crème"
with red fruit sauce and whipped cream*

(W2) € 38,80

*homemade jelly of sauted beef
with chives-Crème fraîche and lettuce*

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*Pike perch fillet fried in crispy potato crust
in light white wine sauce with fresh leaf spinach*

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*"Bavarian cake" fresh from the oven
with apples, raisins and almonds in vanilla custard*

(W3) € 36,90



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Menu for a special event

*Salad „forest and meadow“
with torrefyed oyster mushrooms and crispy croutons*

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*Tender roast of veal in fine cream sauce
with mixed zucchini carrot vegetables and homemade „Spätzle“ noodles*

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Crêpes a la orange with vanilla ice cream

(W4) € 31,90

Pumpkin cream soup with crispy Croutons

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*Medaillons from wild boar in creamy juniper sauce
with bacon-Brussels sprouts, homemade Pretzel-dumplings and crawberrys*

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*Freshly baked Alp style cream cheese Strudel
with vanilla custard*

(W5) € 29,90

*Chestnut cream soup
refined with cherry Schnaps*

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*Fillet of salmon trout from the grill
served on creamy garden leek vegetables
and parsely potatos*

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*Freshly baked apple pancakes
in cinnamon sugar with vanilla ice cream*

(W6) € 32,30



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Menu for a special event

*Homemade gravad salmon trout
with crispy potato Rösti and herbal cream cheese*

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Beef consommé with meat loaf knocker and chives

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*Venison goulash according to an old Bavarian recipe
with homemade hazelnut pasta and cranberries*

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Chocolate mousse with cherries in port

(W7) € 39,80

Beef consommé with homemade vegetable Strudel and chives

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*Roast of suckling pig in PAULANER dark beer gravy
with potato dumping and bread dumpling and Bavarian cabbage*

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Kaiserschmarrn

*Raisin pancake with almonds cut up into pieces
with apple compott and vanilla ice cream*

(W8) € 31,90

vegetable cream soup with herbal croutons

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*Roast from stuffed breast of veal „Munich style“
with homemade potato salad and dark beer gravy*

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freshly baked apricot pancake

(W9) € 23,30



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Menu for a special event

Fresh mixed salad from the market

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*Boiled beef from Bavarian range land ox
with julienne vegetables and horseradish
served with creamed spinach and boiled potatoes*

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Crème brûlée

(W10) € 24,70

*Fresh Tatar from young herring „Housewife style”
with apples, gherkins and onions in sour cream sauce
served with boiled potatoes*

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*Braised shoulder of deer in venison cream sauce
with Pretzel-dumplings, broccoli and cranberries*

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*Small warm chocolate cake with melted heart
Served with whipped cream*

(W11) € 29,90

to order we offer

*Bavarian goose dinner with traditional side dishes
and / or*

Veal knuckel from the oven presented on the table

We are happy to welcome you in our restaurant