

Oktoberfest

MÜNCHEN

The Wiesn 2023 – Food and Beverages



Enjoy wild game specialties in our
delightful Bavarian ambiance

Trudi and Klaus Jr. Renoldi and their team
welcome you to the Wildstuben

www.wildstuben.de

Beverages

Beers

Draft Spaten Oktoberfest beer ^{A2}	1.00 l	14.10 €
Radlermaß ^{14, A2}	1.00 l	14.10 €
Draft Löwenbräu non-alcoholic beer ^{A2}	1.00 l	14.10 €
Draft Franziskaner Weißbier (wheat beer) ^{A1, A2}	1.50 l	7.70 €
Draftiskaner non-alcoholic wheat beer ^{A1, A2}	0.50 l	7.70 €

Non-alcoholic beverages

Coca-Cola ^{8, 9, 14}	0.50 l	5.90 €
Diet Coke ^{8, 9, 10, 12, 14}	bottle 0.33 l	4.90 €
Fanta ^{3, 8, 14}	0.50 l	5.90 €
Lemon soda ¹⁴	0.50 l	5.90 €
Clear apple juice with sparkling water ⁴	0.50 l	5.90 €
Red current juice with sparkling water ⁵	0.50 l	5.90 €
Munich bottled water	0.50 l	5.30 €
S. Pellegrino mineral water	bottle 0.25 l	4.50 €
S. Pellegrino mineral water	bottle 0.75 l	9.60 €
Acqua Panna (non-sparkling)	bottle 0.25 l	4.50 €
Acqua Panna (non-sparkling)	bottle 0.75 l	9.60 €
Red Bull ^{9, 11}	0.25 l	6.20 €

Wines

White wine

2022 Wildstuben Grüner Veltliner ^O table wine Austria, dry, light, fine hint of apple and citrus	0.20 l	8.50 €
Wine spritzer from Veltliner ^O Austria	0.20 l	8.00 €
2023 Kleine Rust Chenin Blanc Sauvignon Blanc ^O refreshing wine with hints of ripe tropical fruit FAIRTRADE	0.20 l 0.75 l	12.30 € 45.50 €
2022 Metzger Grauburgunder Pfalz ^O dry, yellow apple, honeydew melon	0.75 l 1.50 l 3.00 l	44.00 € 93.00 € 199.00 €
2019 Dönnhoff Höllenpfad Riesling Nahe ^O dry, full-bodied, expressive, tropical fruits, delicate spice	0.75 l	64.00 €
2019 Metzger Chardonnay Réserve Pfalz ^O dry, delicately fruity and elegant	0.75 l 1.50 l	65.00 € 139.00 €
2022 Lugana Cà dei Frati D.O.C. Lombardei ^O full-bodied with fine, delicate acid, juicy, soft, balanced	0.75 l	69.00 €
2021 Lugana Cà dei Frati D.O.C. Lombardei ^O	1.50 l 3.00 l	159.00 € 349.00 €
2019 Dr. Heger Schlossberg Weißburgunder Großes Gewächs Baden ^O dry, fruity	0.75 l	89.00 €
2015 Centgrafenberg Weißer Burgunder R Paul Fürst ^O Franconia region, quality wine from Germany, dry, delightfully refreshing, clear	0.75 l	99.00 €
2018 Dönnhoff Kreuznacher Krötenpfuhl Riesling Kabinett ^O Nahe, quality wine from Germany, off-dry, with particularly flavorful fruit aromas, residual sweetness	0.75 l	49.00 €

Rosé wine

2022 Metzger Petit Rosé Pfalz ^O fresh and fruity, beery fruit, green peppers, rhabarber	0.75 l 1.50 l 3.00 l	44.00 € 93.00 € 199.00 €
2022 Whispering Angel Rosé Cote de Provence Cave d'Esclans ^O red fruits, flowers	0.75 l 2021 1.50 l 2021 6.00 l	65.00 € 129.00 € 519.00 €
	2021 3.00 l 2022 9.00 l	259.00 € 754.00 €

Red wine

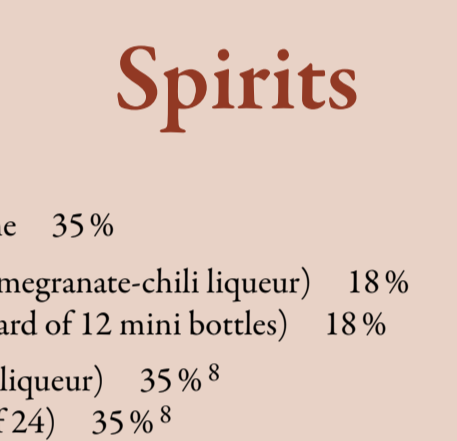
2022 Kleine Rust Red Pinotage Shiraz Stellenbosch ^O dense, dark, blackberries, a hint of fine peppery taste, rich, well-rounded, charming FAIRTRADE	0.20 l 0.75 l	12.30 € 45.50 €
2020 Metzger Petit Noir Pfalz Cabernet Cuvée ^O dark berries, peppery chocolate	0.75 l 1.50 l	46.00 € 97.00 €
2020 Metzger Tempranillo Pfalz ^O dry, blackberry, blueberry, cherry, black currant	0.75 l 1.50 l	69.00 € 143.00 €
2018 Centgrafenberg Fürst Spätburgunder Großes Gewächs ^O Franconia region, quality wine from Germany, distinctive wine	0.75 l	139.00 €

Sparkling



Mionetto Prosecco DOC Treviso Extra Dry Spumante ^O on ice	0.20 l	14.90 €
Mionetto Prosecco DOC Treviso Extra Dry Spumante ^O bottle	0.75 l	54.90 €
Mionetto Prosecco DOC Treviso Extra Dry Spumante ^O bottle	1.50 l	109.90 €
Mionetto Prosecco Spumante Rosé Extra Dry ^O on ice	0.20 l	15.90 €
Mionetto Prosecco Spumante Rosé Extra Dry ^O bottle	0.75 l	58.90 €

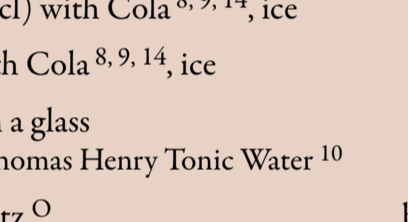
CHAMPAGNE



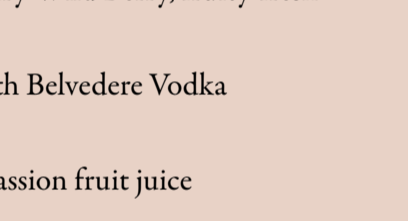
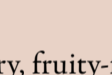
Laurent-Perrier La Cuvée Brut ^O Champagner	bottle 0.375 l	78.00 €
Laurent-Perrier La Cuvée Brut ^O Champagner	bottle 0.75 l	134.90 €
Laurent-Perrier La Cuvée Brut ^O Champagner	bottle 1.50 l	284.90 €
Additional bottle sizes upon request		
Laurent-Perrier Cuvée Rosé Brut ^O Champagner	bottle 0.75 l	194.90 €
Laurent-Perrier Cuvée Rosé Brut ^O Champagner	bottle 1.50 l	468.00 €

Grand Siècle

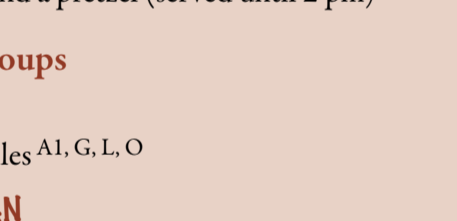
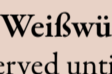
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Grand Siècle par Laurent-Perrier ^O Champagner	bottle 0.75 l	450.00 €
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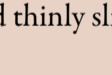


Veuve Clicquot Brut ^O Champagner	bottle 0.375 l	86.90 €
Veuve Clicquot Brut ^O Champagner	bottle 0.75 l	149.90 €
Veuve Clicquot Brut ^O Champagner	bottle 1.50 l	324.90 €
Additional bottle sizes upon request		
Veuve Clicquot Rosé Brut ^O Champagner	bottle 0.75 l	189.00 €
Veuve Clicquot Rosé Brut ^O Champagner	bottle 1.50 l	389.00 €



MOËT & CHANDON ICE IMPÉRIAL ^O Champagner	bottle 0.75 l	174.00 €
MOËT & CHANDON ICE IMPÉRIAL ^O Champagner	bottle 1.50 l	363.00 €

Dom Pérignon



2013 Dom Pérignon Blanc ^O Champagner	bottle 0.75 l	607.00 €
2010 Dom Pérignon Blanc ^O Champagner	bottle 1.50 l	1,590.00 €

Spirits

Miniature bottles

Honey Williamsbirne 35%	2 cl	6.50 €
Scharfe Granate (Pomegranate-chili liqueur) 18%	2 cl	4.70 €
Scharfe Granate (board of 12 mini bottles) 18%	2 cl	51.70 €
Jägermeister (herbal liqueur) 35% ⁸	2 cl	40.70 €
Jägermeister (cube of 24) 35% ⁸	2 cl	103.50 €
Killepitsch (premium herbal liqueur) 42% ⁸	2 cl	4.70 €
Killepitsch (Tragerl of 12) 42% ⁸	2 cl	51.70 €
Hirschkuss (herbal liqueur) 38%	4 cl	10.90 €
with local herbs		
Kleiner Feigling Original 20%	2 cl	4.20 €
Kleiner Feigling Red Berry Sour 15% ⁸	2 cl	4.20 €

Specialty cocktails

Williams with pear	2 cl	6.50 €
Flying Stag (Jägermeister 2 cl ⁸ with Red Bull ^{9, 11}), ice	glass	9.40 €
Gin Tonic	glass	15.40 €
Premium North Sea Gin 40% (4 cl) ... with Thomas Henry Tonic Water ¹⁰ , ice		
Vodka Lemon	glass	15.40 €
Premium North Sea Vodka 40% (4 cl) ... with Thomas Henry Bitter Lemon ^{3, 5, 10, 14} , ice		
Havana Club Rum (4 cl) with Cola ^{8, 9, 14} , ice	glass	15.40 €
Jack Daniel's (4 cl) with Cola ^{8, 9, 14} , ice	glass	15.40 €
Gin Sul 43% South in a glass	bottle 0.50 l	239.00 €
incl. two large bottles Thomas Henry Tonic Water ¹⁰		
Chandon Garden Spritz ^O	bottle 0.187 l	17.60 €
Chandon Brut with Orange bitter liqueur		
Aperol Spritz with orange slice ^O , ice	0.25 l	10.70 €
Pure Dolce Vita		
Hugo ^O with mint ^O , ice fruity and refreshing	0.25 l	10.70 €
Lillet Wild Berry ^O , ice	0.25 l	10.70 €
Lillet with Thomas Henry Wild Berry, fruity-fresh		
Espresso Martini ^{9, 16}	4 cl	6.50 €
Cold Brewed Coffee with Belvedere Vodka		
Pornstar Martini ^{8, 16}	4 cl	6.50 €
Swelved Vodka with Passion fruit juice		

Swing-top bottles with Wildstuben band

Wild raspberry schnapps 40%	4 cl	16.90 €
Lake Constance fruit schnapps 38%	4 cl	16.90 €
South Tyrolean Williams pear schnapps 40%	4 cl	16.90 €

Appetizers and light fare

Classic: Bavarian beef tartar with shallots, mustard, capers, pickles and egg yolk ^{5, C, M, O}	21.90 €
From the sausage kettle	
2 original Munich veal sausages (Weißwürste) with special mustard and a pretzel (serv. 12 pm) ^{1, 2, 5, A1, F, G, L, M}	8.90 €
Scrumptious hot soups	
Potato leek soup with sauteed chanterelles ^{A1, G, L, O}	8.40 €
Pumpkin soup VEGAN with roasted pumpkin seeds and pumpkin seed oil ^L	8.40 €
Snacks and cheese plates	
Original obatzter (hearty Bavarian cheese spread) with red onions and pretzel sticks ^{A1, G}	12.90 €
“Wildstuben“ Oktoberfest ham salami pretzel South Tyrolean smoked ham, salami pretzel, assorted smoked sausages, blood sausage, liverwurst in a jelly jar, obatzter, herbed cream cheese, cracklings, butter, pickles, daikon and radish ^{2, 3, 5, 6, 7, A1, A2, C, F, G, L, M, N, O}	19.90 €
Oktoberfest vegetarian picnic softer Alpine hard cheese, Bavaria blue, buttery soft mountain cheese, grilled marinated vegetables, herbed cream cheese, obatzter, butter, daikon and radish ^{A1, A2, G, M, O}	19.90 €
Select lettuce salads ... with dressings balsamic vinegar ^{M, O} or yogurt ^{13, C, G}	
Small salad	6.90 €
Colorful leaf lettuce with grilled marinated vegetables and thinly sliced Alpine hard cheese ^G	18.90 €
From the bakery	
Fresh Wiesn Pretzel ^{A1, A2, F}	each 2.50 €
Basket of assorted breads ^{A1, A2, C, F, G, N}	5.40 €

Entrees

“Wildstuben Delicacy Platter” (for two or more people) Price per person	38.90 €
Wild boar roast, game goulash, medallions of young venison, juniper cre'm sauce, dumpling, red cabbage with apple, Brussels sprouts, glazed chestnuts and cranberries ^{3, 4, A1, A2, C, F, G, L, M, O}	
Game goulash with bread dumpling, red cabbage with apple and cranberries ^{3, A1, A2, C, F, G, L, M}	24.90 €
Wild boar roast in juniper cream sauce, dumpling, red cabbage with apple and cranberries ^{3, 13, A1, A2, C, F, G, L, M, O}	25.90 €
Roasted knuckle of wild boar with bread dumpling, red cabbage with apple and cranberries ^{3, 4, A1, A2, C, F, G, L, M, O}	25.90 €
Oven-fresh pork roast with cracklings with potato dumpling and slaw with bacon bits ^{2, 3, 6, 13, A1, C, G, L, M, O}	21.90 €
Wiener Schnitzel from veal with potato salad and cranberries ^{A1, C, G}	28.90 €
Veal patties with potato salad ^{A1, C, G}	18.90 €
Meat on the rare side	
Venison veal medallions on butter spaetzle with mushroom cream sauce ^{3, 6, A1, C, F, G, L, M, O}	35.90 €
T-bone steak of deer calf with glazed carrots and potato gratin ^{G, L, M, O}	34.90 €
Bavarian saddle of venison with juniper cream sauce, Brussels sprouts with bacon bits, butter spaetzle, glazed chestnuts and cranberry cream ^{3, 4, 6, A1, C, F, G, L, M, O}	39.90 €
Vegetarian dishes	
Wild mushrooms in cream sauce with bread dumpling and fresh herbs ^{3, A1, A2, E, G, M, O}	16.90 €
Specialty cheese pasta with sauteed onions ^{2, 3, 5, 6, 7, A1, C, G, L}	16.90 €
Colorful lentil salad with goat cheese and salad bouquet ^{L, M, O}	18.90 €
Side dishes	per 5.40 €
Potato dumpling ^{3, 13, A1, C, G, L, M, O} , Bread dumpling ^{3, A1, A2, C, G, L, M, O} , Potato salad ^{L, M} , Spaetzle ^{A1, C, G, O} , Red cabbage with apple ^O , Slaw ^O , Brussels sprouts ^G , Glazed carrots, Potato gratin ^G	
Potato gratin ^G	Surcharge 5.40 €
Specialties (from 9 pm)	
Six spicy hunters ^{2, 3, 4, 14, G}	10.50 €
Warm sausage in the manner of raw Polish (spicy) with bread ^{A1, A2, C, F, G, N} , unmistakable taste	

Desserts

Caramelized Kaiserschmarrn in the frying pan with roasted plums or apple compote ^{A1, A2, C, G, H4, P, O}	15.50 €
Warm apple strudel with vanilla sauce ^{A1, C, G, H3, P}	12.50 €
Apricot dumplings with sweet crumps ^{1, 3, 8, A1, C, G}	10.50 €
Wildstuben “Sweet Delicacies” caramelized Kaiserschmarrn, curd mousse with ragout of berries, apple strudel cake with vanilla sauce, apricot dumplings and fresh berries ^{A1, A2, C, G, H3, H4, O}	14.50 €

For our youngest guests

Beverages	
Fanta ^{3, 8, 14}	0.20 l 2.10 €
Apple juice with carbonated water (clear) ⁴	0.20 l 2.10 €
Munich bottled water	0.20 l 2.00 €
Coca-Cola ^{8, 9, 14}	0.20 l 2.10 €
Entrees	
Spaetzle with gravy ^{3, 6, A1, C, G, O}	5.50 €
Potato dumpling with gravy ^{3, 13, A1, C, G, L, M, O}	5.50 €
Wiener Schnitzel (veal) with potato salad ^{A1, C, G, L, M}	9.90 €
Small pork roast with potato dumpling ^{3, 13, A1, C, G, L, M, O}	8.90 €

Lunch menu until 3 pm

Please note our offerings, which change daily
(Except on the holiday, Day of German Unity: Tuesday October 3, 2023).
Lunch prices: 11.90 € for adults; 6.90 € for children's portion.

Monday:	
Pork roast with potato dumpling and cabbage salad with bacon bits ^{2, 3, 6, 13, A1, C, G, L, M, O}	
Tuesday:	
Roast wild boar with dumpling and red cabbage with braised apples ^{3, 13, A1, A2, C, F, G, L, M, O}	
Wednesday:	
Wiener schnitzel (pork) with potato-cucumber salad and cranberries ^{A1, A2, C, G}	
Thursday:	
Specialty cheese pasta with sauteed onions ^{2, 3, 5, 6, 7, A1, C, G, L}	
Friday:	
Game goulash with bread dumpling and red cabbage with braised apples ^{A1, A2, C, F, G, L, M}	

All prices are final prices including statutory value added tax and service charge.

Allergens: A1) Wheat and wheat products; A2) Barley and barley products; C) Poultry eggs and poultry egg products; E) Peanuts and peanut products; F) Soybeans and soybean products; G) Mammalian milk and milk products (including lactose); H3) Hazelnuts and hazelnut products; H4) Almonds and almond products; L) Celery and celery products; M) Mustard and mustard products; N) Sesame seeds and sesame seed products; O) Sulphur dioxide, sulphites; P) Lupins and lupin products.

Additives: 1) With phosphate; 2) With flavor enhancers; 3) With antioxidants; 4) Preservatives; 5) With sweeteners; 6) Nitrite curing salt; 7) Mono- and diglycerides from edible fatty acids; 8) With artificial coloring; 9) Contains caffeine; 10) Contains quinine; 11) Contains taurine; 12) With sweeteners, contains a source of phenylalanine; 13) Sulfured; 14) Acidifying agent; 15) Stabilizer; 16) Flavours.

Allergens and additives can be viewed.
If you have any questions, please ask your server.

Our partners

