

FISCHER-VRONI

Karl Winter OHG since 1949 at the Oktoberfest

MENU 2025



Your host, Johann Stadtmüller,
wishes you a pleasant stay!

Kitchen Management: Asso Arkawasy

Entertainment:

during day



in evening



Augustiner Bräu München



Daily Special € 19,50 Monday 22.09.2025 11:00 AM - 2:00 PM Grilled Saithe Fillet with mustard sauce and boiled potatoes a1, c, d, g, k	Daily Special € 19,50 Tuesday 23.09.2025 11:00 AM - 2:00 PM Grilled Plaice Fillet with bacon and capers, mashed potatoes a1, d, g, 8	Daily Special € 19,50 Wednesday 24.09.2025 11:00 AM - 2:00 PM Grilled Mackerel on a stick with a side of potato salad d, i, k	Daily Special € 19,50 Thursday 25.09.2025 11:00 AM - 2:00 PM Breaded and Fried Cod Fillet, remoulade sauce, homemade potato salad a1, c, d, g, k	Daily Special € 19,50 Friday 26.09.2025 11:00 AM - 2:00 PM Fish Grill with Mediterranean herbs and boiled potatoes a1, c, d, g, k
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1 Vroni's Appetizer Plate g, k, m, 2, 5, 7, 14
Radishes, Bavarian cheese spread,
horseradish cream cheese, lard with cracklings,
coarse spreadable sausage **€ 20,90**

Poultry Dishes

2 1/2 Organic Chicken i, k
Seasoned with fresh parsley, salt, pepper,
and paprika,
raw weight 750-800 grams **€ 23,50**



3 1/4 Lugeder Duck a1, c, i, m, 7
With potato dumpling and red cabbage **€ 30,50**

Meat Dishes

4 Oven-Fresh Roast Pork a1, c, i, k, m
With crust, potato dumpling in
Augustiner beer sauce **€ 23,90**



5 1/2 Crispy Pork Knuckle a1, c, i, k, m
With potato dumpling **€ 23,90**

6 Venison Goulash a1, c, g, i
With bread dumpling,
juniper sauce ² and cranberries¹¹ **€ 28,90**

7 Surf & Turf a1, b, g
200g grilled medium rare beef fillet
with 6 shrimp and garlic baguette **€ 59,90**

Bavarian Sausage Selection



Daily until 12:00 PM

8 White Sausage 7 a1, i, k
With Händlmaier mustard Piece **€ 2,50**

9 Pair of Wiener Würstl (Vienna Sausages) 7, 14, 9 i, k
With Händlmaier mustard **€ 5,00**

10 Pair of Debreziner Sausages 7, 14, 9 i, k
With Händlmaier mustard **€ 5,00**

11 Crisp Organic Oktoberfest Pretzel a1 **€ 7,10**



Additives: 1 = with colourants 2 = with preservatives 3 = with antioxidants 4 = with flavour enhancers 5 = sulphurated 6 = blackened	7 = with phosphate 8 = with milk proteins 9 = caffeine-containing 10 = with quinine 11 = with sweeteners 12 = contains a source of phenylalanine	13 = waxed 14 = with nitrite curing salt 15 = taurine 16 = tartrazine (may impair activity and attention in children)
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Salads & Sides

12 Portion of Homemade Potato Salad i, k
With fresh onions, vinegar and oil dressing **€ 6,90**
13 Portion of Coleslaw ¹⁴ **€ 6,50**
14 Portion of Red Cabbage ⁷ **€ 6,50**

Cheese

15 Portion of Bavarian Cheese Spread ^g
With red onion rings **€ 16,50**

Vegetarian Options

16 Creamy Mushroom Ragout ^{8 a1, c, g,} **€ 19,90**
With pretzel dumpling **€ 19,90**
17 Cheese Spaetzle With Organic Spaetzle ^{8 a1, c, g}
With organic Emmental cheese, organic mountain
cheese, and roasted onions **€ 24,90**



Vegan Options

18 Vegan Layered Dish
From the Northernmost City of Italy (Lasagne)
With vegetables, soy mince, and oat béchamel ... **€ 20,90**
19 Krautfleckerl a1, f, i
Stewed Bavarian cabbage deglazed with dark beer,
crispy vegan bacon, wide noodles **€ 19,50**
20 3 Pieces of Homemade Apple Fritters ^{a1}
Beer batter-dipped apple slices, tossed in
cinnamon sugar, with vanilla sauce **€ 15,50**
21 Immunstamperl (Immune Shot)
Short drink with ginger, turmeric, orange 2 cl **€ 6,00**

Allergens: a = cereals containing gluten (a1 wheat, a2 rye, a3 barley) b = crustaceans and products thereof c = eggs and egg products d = fish and fish products e = peanuts and peanut products f = soybeans and soy products	g = milk and milk products h = nuts and nut products (h1 almonds, h2 hazelnuts, h3 walnuts, h4 pistachios) i = celery and celery products k = mustard and mustard products l = sesame seeds and sesame seed products	m = sulfur dioxide and sulphites n = lupins and lupin products o = molluscs and mollusc products
Despite careful preparation of our dishes, traces of other substances that are used in the production process in the kitchen may be present in addition to the ingredients listed. Please contact our service staff. Exclusively organic quality: 1/2 chicken, pretzels, spaetzle, char & coffee.		

Daily Special € 19,50 Monday 29.09.2025 11:00 AM - 2:00 PM Plate with vegetables and potatoes d, g	Daily Special € 19,50 Monday 29.09.2025 11:00 AM - 2:00 PM Grilled Saithe Fillet with mustard sauce and boiled potatoes a1, c, d, g, k	Daily Special € 19,50 Tuesday 30.09.2025 11:00 AM - 2:00 PM Grilled Plaice Fillet with bacon and capers, mashed potatoes a1, d, g, 8	Daily Special € 19,50 Wednesday 01.10.2025 11:00 AM - 2:00 PM Grilled Mackerel on a stick with a side of potato salad d, i, k	Daily Special € 19,50 Thursday 02.10.2024 11:00 AM - 2:00 PM Fish Grill Plate with Mediterranean vegetables and boiled potatoes a1, d, g
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Fish Dishes

22 Vroni's Fish Soup b, d, g, i, m, o

In the tureen with fine fish pieces, shrimp, and strips of root vegetables in fish stock, refined with lobster butter ^{2, 8} and Noilly Prat **€ 20,50**

23 Fine Matjes Herring Fillets Home-Style

Smoked over beech wood, a1, c, g, k
 3 fillets, red onion rings, and boiled potatoes **€ 23,90**

24 Grandma's Fish Goulash a1, d, g, i, k

Pieces of saithe fillet with potatoes, fried in onions, refined with fresh marjoram and cream ⁸ **€ 23,90**

25 Saithe Fillet in „Augustiner“ Beer Batter a1, c, d, g, i, k

Baked, with homemade potato salad and remoulade sauce ^{2, 8} **€ 25,90**

26 Baked Redfish Fillet a1, c, d, g, i, k

With homemade potato salad and remoulade sauce ^{2, 8} **€ 31,50**

27 Fish Grill Plate c, d, k

Pieces of fine fish with shrimp and basmati rice on ratatouille vegetables **€ 33,90**

28 Grilled Salmon Fillet a1, d, g

Fried on the skin with champagne sauce ^{2, 3, 8}, steamed spinach, and buttered potatoes **€ 35,90**

29 Grilled Pike-Perch Fillet a1, d, g

With shrimp, on homemade potato-porcini mushroom puree ⁸ ... **€ 39,50**

Grilled Fish from the Charcoal Grill

36 Grilled Mackerel On A Stick d, i, k
 approx. 400 - 500 g 100 g **€ 4,90**

37 Salmon Trout (Red-Fleshed) d, i, k
 approx. 500 - 700 g 100 g **€ 5,90**

38 Organic Char d, i, k approx. 500 - 700 g 100 g **€ 7,50**

Smoked Fish

39 Organic Char ^d

Fresh from the Smoker approx. 500 - 700 g 100 g **€ 7,50**



The potatoes in the boiled and buttered potatos are certified with the Bavarian Organic Seal.

Fischer-Vroni's Fish Variations

30 Mixed Fish Platter a1, b, c, d, g, i, m, o

With fresh pike-perch and salmon fillet and 2 grilled shrimp, baked redfish fillet, ratatouille vegetables, boiled potatoes, mustard sauce ^{2, 8}, champagne sauce ^{2, 3, 8}
 for 2 or more people, price per person **€ 49,90**

31 Surf & Turf a1, b, g

200g grilled medium rare beef fillet with 6 shrimp and garlic baguette **€ 59,90**

32 Whole Pike-Perch a1, d, g

With ratatouille vegetables, boiled potatoes, mustard sauce ^{2, 8}, champagne sauce ^{2, 3, 8}
 approx. 2.0kg for 4 people..... **€ 175,00**
 approx. 2.5kg for 6 people **€ 215,00**
 approx. 3.0kg for 8 people..... **€ 260,00**

Desserts

33 3 Pieces of Homemade Apple Fritters vegan a1

Beer batter-dipped apple slices, tossed in cinnamon sugar, with vanilla sauce **€ 15,50**

34 Homemade Caramelized Shredded Pancake a1, c, g, h1

With almonds², apple compote and cranberries ¹¹ **€ 19,90**

35 Vroni's Dessert Tower (3 tiers) a1, c, g, h1, m

White and dark chocolate mousse ^{2, 8, 11}, apple fritters, shredded pancake ⁸, dumpling trio ^{1, 8, a1, c, h, h2} and berries ^{2, 3}
 for 3 people **€ 44,90**

For the Kids

Please see our separate children's menu – daily until 3:00 PM.



12% of service charge and VAT are included in all prices.

Clothes and bags are left at the owner's own risk!

Wines

40 2024er Grüner Veltliner ^{5 m} Hugl-Wimmer, Austrian Weinviertel Dry, fresh, fruity, and sparkling, Vol. 12%	0,25 l	€	6,50
41 Weinschorle (Wine Spritzer) ^{5 m} Made with Grüner Veltliner.	0,5 l	€	11,50
42 2024er Lugana Cà dei Frati DOC, Turbiana ^{5 m} Azienda Cà dei Frati, Lombardy, Italy. Dry, full-bodied, elegant, with a harmonious aroma. Vol. 13% Bottle 0,75 l		€	65,00
Bottle 1,50 l		€	115,00
43 2023er Nordheimer Vögelein Weisser Burgunder Terroir ^{5 m} DIVINO eG from Franconia, dry, minerally characterized, with a very attractive aroma of ripe citrus and juicy exotic fruits. Vol. 13% Bottle 0,75 l		€	49,00
44 2024er Whispering Angel Rosé CdP ACP ^{5 m} Cave d'Eclans-Provence, dry, Vol. 13% Bottle 0,75 l		€	69,00
Bottle 1,50 l		€	140,00
Bottle 3,00 l		€	245,00
Bottle 6,00 l		€	475,00
45 Prosecco Mionetto Spumante Extra Dry ^{5 m} DOC Treviso, vegan, Vol. 11% Bottle 0,75 l		€	49,00

Champagner

 46 MOËT & CHANDON ^{5 m} BRUT IMPÉRIAL Vol. 12% Bottle 0,75 l		€	150,00
Bottle 1,50 l		€	300,00
Bottle 3,00 l		€	900,00
Bottle 6,00 l		€	1.500,00
 47 Ruinart Rosé ^m Vol. 12,5% Bottle 0,75 l		€	199,00
Bottle 1,50 l		€	400,00
Bottle 3,00 l		€	1.500,00
 48 MOËT & CHANDON ^{5 m} ICE IMPÉRIAL Vol. 12% Bottle 0,75 l		€	175,00
Bottle 1,50 l		€	350,00
Bottle 3,0 l		€	1.000,00

Vroni's Boote (Boats - Large Format Drinks)

49 Vroni's Vodka Boot ^{a2} Belvedere Vodka Vol. 40% and 5x side drinks	0,7 l	€	130,00
50 Vroni's Vodka Boot ^{a2} Belvedere Vodka Vol. 40% and 12x side drinks	1,75 l	€	350,00
51 Vroni's Gin Boot ^{a2} Gin-Sul Vol. 43% and 5x side drinks	0,5 l	€	120,00
Softdrinks: Pink Grapefruit ^{1,3} , Wild Berry, Spicy Ginger Beer ² , Tonic Water ^{10,4,3}			
	0,2 l	€	4,00

Coffee, Organic & Fair Trade

52 Haferl Kaffee (Large Cup of Coffee) ⁹	€	5,00
53 Haferl Cappuccino ^{9,8,9}	€	6,00
54 Double Espresso ⁹	€	6,00

Beer & Radler

Augustiner „Wiesn Edelstoff“ A classic Oktoberfest-style strong beer. ^{a3}	1,0 l	€	15,40
„Radler“ ^{1,11 a3} A refreshing mix of beer and lemonade.	1,0 l	€	15,40
„Augustiner Hell“ Non-Alcoholic Lager ^{a3}	1,0 l	€	15,40
Non-Alcoholic „Radler“ ^{1,11 a3}	1,0 l	€	15,40
Please ask for a refill if your beer mug is not filled adequately.			

Non-Alcoholic Beverages

55 Sparkling Water	0,5 l	€	5,00
56 Lemonade ^{1,11}	0,5 l	€	6,10
57 Cola Mix ^{1,9,11}	0,5 l	€	6,10
58 Apfelschorle (Apple Spritzer) ^{1,2,11}	0,5 l	€	6,10
59 Red Bull Energy Drink ^{1,2,9,15}	0,25 l	€	5,00
60 Red Bull Sugar free ^{1,2,9,11,15}	0,25 l	€	5,00
61 Red Bull Green Edition ^{1,2,9,15}	0,25 l	€	5,00
62 Zero-Spritz ^{1,5,10,11} Non-Alcoholic, 10 cl Mionetto Aperitivo, Soda ans Ice	0,5 l	€	18,00
63 Immunstamperl (Immune Shot) A short drink with ginger, turmeric, and orange.	2 cl	€	6,00

Drinks

64 CHANDON ^{5 m} Vol. 11,5%  Bottle	0,75 l	€	65,00
Bottle	1,50 l	€	130,00
65 Wiesn-Spritz ^{1,5,10,11 m} 10 cl Aperol Vol. 11%, White Wine 0,25 l, Soda and Ice	0,5 l	€	18,00
66 Limão Fizz Vol. 10,5%, with freshly squeezed lemon juice and Gin-Sul	0,75 l	€	49,00
67 Gin Tonic ¹⁰ 6 cl Gin-Sul Dry Gin, Vol. 43%, Tonic Water, Limes, and Ice	0,5 l	€	19,00
68 Vodka Red Bull Red Bull ^{1,2,9,15 a} mit 6 cl Lions Vodka Vol. 40%		€	19,00
69 Flying Hirsch Red Bull ^{1,9,2,15 a} with 2 cl Jägermeister, Vol. 35%		€	9,00

Schnapserl (Small Shots)

70 Birnling (Pear Brandy) ^{2,11} Finest Williams pear brandy from LANTENHAMMER Vol. 40%, baby pear, pear juice ...	5 cl	€	8,50
 LANTENHAMMER <i>Destillerie seit 1928</i> Fischer Vroni's Flascherl (Small Bottle)			
71 Hazelnut ^{h2} Hazelnut spirit refined with cocoa Vol. 32%	2 cl	€	6,00
72 Raspberry Raspberry spirit refined with fruit extract Vol. 32%	2 cl	€	6,00
73 Pear Pear spirit refined with fruit extract Vol. 32%	2 cl	€	6,00
74 Kaffee-Busserl Espresso Martini flavored liqueur ^{1,9 9} Because coffee alone is not enough, Vol. 25%	2 cl	€	6,00
75 Jägermeister-Flascherl (Small Bottle) ¹ Herbal liqueur, Vol. 35%	2 cl	€	6,00

Alcoholic beverages are only available through service staff and at the bar.

