

FISCHER-VRONI

Karl Winter OHG since 1949 at the Oktoberfest

MENU

Oktoberfest 2023



Your Innkeeper Hans Stadtmüller
wishes you a pleasant stay!

Head chef: Asso Arkawasy

Bands: Sepp Folger and his Munich Musicians - Münchner Zwietracht



www.muenchnerzwietracht.de



Augustiner-Bräu München



daily menu € 16,50
Monday 18.09.2023
from 11 to 14 h
 Grilled pollock fillet
 with dill sauce,
 boiled potatoes
 a1, c, d, g, k

daily menu € 16,50
Tuesday 19.09.2023
from 11 to 14 h
 Grilled plaice fillet
 with bacon and capers,
 mashed potatoes
 a1, d, g

daily menu € 16,50
Wednesday 20.09.2023
from 11 to 14 h
 Grilled mackerel
 on a stick
 with potato salad
 a1, c, d, g, k

daily menu € 16,50
Thursday 21.09.2023
from 11 to 14 h
 Cod fillet breaded and
 deep fried, remoulade
 sauce, homemade potato
 and cucumber salad
 a1, c, d, g, k

daily menu € 16,50
Friday 22.09.2023
from 11 to 14 h
 Fish grill plate
 Mediterranean Style,
 vegetables,
 boiled potatoes
 a1, d, g, 17

daily menu € 16,50
Monday 23.09.2023
from 11 to 14 h
 Grilled pollock fillet
 with dill sauce,
 boiled potatoes
 a1, c, d, g, k

1 Vroni's mixed starters g, k, m, 2, 5, 7, 14

radishes, a spread of camembert, cream cheese,
 onions and spices, horseradish cream cheese, lard,
 coarse sausage spread € 17,90

poultry dishes

2 1/2 grilled organic chicken i, k 17

seasoned with fresh organic parsley in salt,
 pepper and paprika
 raw weight 750-800 grams € 19,90

3 1/4 roasted Bavarian duck from Lugeder a1, c, i, m, 7

with potato dumpling and red cabbage..... € 24,90

meat dishes

4 roast pork fresh from the oven a1, c, i, k, m

from the neck bone, with potato dumpling € 20,90

5 1/2 roasted knuckle of pork a1, c, i, k, m

with potato dumpling € 20,90

6 deer noble goulash a1, c, g, i

with bread dumpling, juniper sauce ²
 and cranberries in a pear ¹¹ € 25,50

Bavarian veal sausage

every day until 12.00 o'clock

7 fresh veal sausages 7 a1, i, k

with „Händlmaier“ mustard ^k per piece € 3,50

8 1 pair of viennese sausages 7, 14, 9 i, k

with „Händlmaier“ mustard ^k € 6,50



9 Big Wiesen pretzel a1 € 6,40



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|----------------------------|-----------------------------------|--|
| additives: | 7 = with phosphate | 14 = with nitrite curing salt |
| 1 = with colourants | 8 = with milk proteins | 15 = taurine |
| 2 = with preservatives | 9 = with caffeine | 16 = tartrazine (may have an adverse effect on activity and attention in children) |
| 3 = with antioxidants | 10 = with quinine | 17 = eco-control |
| 4 = with flavour enhancers | 11 = with sweeteners | DE-ÖKO-039 |
| 5 = sulphurated | 12 = with traces of phenylalanine | |
| 6 = blackened | 13 = waxed | |



salads and side dishes

10 portion of potato salad i, k

with onions, vinegar and oil dressing € 4,90

11 portion coleslaw ¹⁴ € 4,90

12 portion of red cabbage ⁷ € 4,90

cheese

13 Obazda ⁹ a spread of camembert,
 cream cheese, onion rings € 13,90

vegetarian dishes

14 browned pretzel dumpling slices ^{8 a1, c, g}

with creamed mushrooms € 16,90

15 organic cheese noodles ^{17, 8 a1, c, g} with Emmentaler

and mountain cheese, roasted onions € 18,90



vegan dishes

16 Bavarian mountain soup ^{7 i, h1} spicy sauerkraut,
 with crispy roasted smoked tofu € 16,50

17 fish balls ⁷ with mashed potatoes ^{h1} € 20,50

18 apple fritters (3 pcs.) a1

in beer dough coating, dipped in cinnamon sugar
 with vanilla sauce € 12,50

19 Immunstamperl

short drink with ginger, turmeric, orange 2 cl € 4,00



- allergens:**
- | | | |
|---|---|-----------------------------------|
| a = cereals containing gluten (a1 wheat, a2 rye, a3 barley) | g = milk and products thereof | m = sulphur dioxide and sulphites |
| b = crustaceans and products thereof | h = nuts (h1 almonds, h2 hazelnut, h3 walnut, h4 pistachio nut) | n = lupin and products thereof |
| c = eggs and products thereof | i = celery and products thereof | o = molluscs and products thereof |
| d = fish and products thereof | k = mustard and products thereof | |
| e = peanuts and products thereof | l = sesame seeds and products thereof | |
| f = soybeans and products thereof | | |

Dear guests, if you suffer from food allergies or intolerances, please notify our service staff.

daily menu € 16,50 Monday 25.09.2023 from 11 to 14 h Pollock fillet with sauce, potatoes <small>d, g, k</small>	daily menu € 16,50 Tuesday 26.09.2023 from 11 to 14 h Grilled plaice fillet with bacon and capers, mashed potatoes <small>a1, d, g</small>	daily menu € 16,50 Wednesday 27.09.2023 from 11 to 14 h Grilled mackerel on a stick with potato salad <small>a1, c, d, g, k</small>	daily menu € 16,50 Thursday 28.09.2023 from 11 to 14 h Cod fillet breaded and deep fried, remoulade sauce, homemade potato and cucumber salad <small>a1, c, d, g, k</small>	daily menu € 16,50 Friday 29.09.2023 from 11 to 14 h Fish grill plate Mediterranean Style, vegetables, boiled potatoes <small>a1, d, g, 17</small>	daily menu € 16,50 Monday 02.10.2023 from 11 to 14 h Grilled mackerel on a stick with potato salad <small>a1, c, d, g, k</small>
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fish dishes

20 Vroni's fish soup in the tureen b, d, g, i, m, o
 with noble fish, shrimp and strips ² of root vegetables
 in fish stock with lobster butter ^{2, 8}
 and refined with Noilly Prat **€ 15,50**

21 fine matjes fillets smoked with beech wood, a1, c, g, k
 3 fillets with Sylt sauce ⁸, red onion rings
 and boiled potatoes **€ 18,90**

22 Fish goulash a1, d, g, i, k of pollock fillet sautéed
 with potatoes and onions,
 with fresh marjoram and cream ⁸ **€ 20,50**

23 coalfish filet in „Augustiner“
beer pastry a1, c, d, g, i, k baked, with potato salad ⁸
 and remoulade sauce ^{2, 8} **€ 23,50**

24 baked redfish fillet a1, c, d, g, i, k
 with potato and cucumber salad ⁸
 and remoulade sauce ^{2, 8} **€ 26,50**

25 Fish pan c, d, k
 grilled noble fish pieces with basmati rice
 on tomato-garlic sauce **€ 26,50**

26 grilled trout filets from the Upper Palatinate a1, d, g
 with grilled fresh porcini mushrooms
 and boiled potatoes **€ 28,50**

27 grilled pike-perch fillet a1, d, g
 with homemade mashed potatoes ⁸
 and creamed savoy **€ 32,00**



28 Fischer-Vroni's fish variety

a1, b, c, d, g, i, m, o
 fresh grilled fillet of pike-perch and trout, baked fillet of
 redfish, 2 grilled shrimps², grilled porcini mushrooms,
 vegetables, boiled potatoes, remoulade sauce ^{2, 8},
 Riesling-dill-mustard sauce ^{2, 3, 8} ... **€ 42,50**

If you order for several people, we serve on the fish board.

desserts

29 apple fritters vegan (3 pcs.) a1
 in beer dough coating, dipped in cinnamon sugar
 with vanilla sauce **€ 12,50**

30 homemade sugared pancake
 caramelised a1, c, g, h1
 with almonds ², apple compote **€ 15,90**

31 Vroni's dessert on a 3 level etagère a1, c, g, h1, m
 white and brown mousse au chocolat ^{2, 8, 11},
 apple fritters, sugared pancake ⁸, sweet pretzel^{1, 8, a1, c, h}
 and berries ^{2, 3}
 for 3 persons **€ 32,90**

For the kids

Please see our extra children's menu.

grilled fish on a stick from our charcoal grill

32 mackerel d, i, k approx. 400 - 500 g 100 g **€ 4,70**

33 salmon trout
 (red meat) d, i, k approx. 500 - 700 g 100 g **€ 5,70**

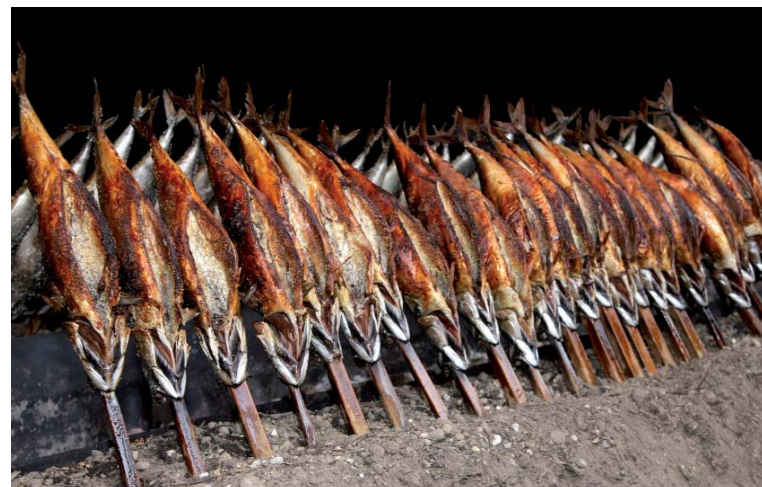
34 sea bass (Loup de Mer) d, i, k approx. 500 - 700 g 100 g **€ 6,50**

35 organic char ^{17 d, i, k} approx. 500 - 700 g 100 g **€ 6,90**

smoked fish

36 organic char ^{17 d}
 directly from the smokehouse approx. 500 - 700 g. 100 g **€ 6,90**

oktoberfest.de
 The official Oktoberfest app
 Download it now: www.muenchen.de/app



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

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

wines

37 2022 white wine Garda Bianco DOC, organic ¹⁷
Cantine di Verona, Veneto ^{5 m}
fruity fresh, soft and balanced
vol. 12,5% 0,2 l € 5,90

38 wine spritzer ^{17,5 m}
sour, white, with Garda Bianco, organic 0,5 l € 9,50

39 2022 Lugana Cà dei Frati DOC, Turbiana ^{5 m}
dry, full-bodied, elegant, with harmonious fragrance,
Azienda Cà dei Frati, Lombardy, vol. 13%
Bottle 0,75 l € 59,00
Bottle 1,50 l € 115,00

40 2022 Dreissigacker Riesling Q.b.A. ^{DE-ÖKO-039 5 m}
Rheinhessen, organic, dry, vol. 12,5%
Bottle 0,75 l € 59,00
Bottle 1,50 l € 115,00

41 2022 Whispering Angel Rosé AC ^{5 m}
Côtes de Provence, dry, Grenache and other, vol. 13%
Bottle 0,75 l € 59,00
Bottle 1,50 l € 115,00
Bottle 3,00 l € 225,00
Bottle 6,00 l € 425,00

42 2019 Red wine Incognito Q.b.A. ^{5 m}
Winery P. Kuhn, Palatinate, vegan
18-month aging in wooden barrels
complex fruity aromas, vol. 12,5%
Bottle 0,75 l € 49,00

43 Prosecco Mionetto Spumante Extra Dry ^{5 m}
DOC Treviso, vegan, vol. 11%
Bottle 0,75 l € 45,00

Champagne

44 Taittinger Brut Réserve Reims, ^{5 m}
Crus of Pinot Noir and Chardonnay,
lively fruit, smooth elegance with
delightful aromas, vol. 12,5%
Bottle 0,75 l € 129,00
Bottle 1,50 l € 250,00
Bottle 3,00 l € 500,00

45 Taittinger Prestige Rosé brut. Reims, ^{5 m}
Pinot Noir, elegant and distinguished character, vol. 12,5%
Bottle 0,75 l € 155,00
Bottle 1,50 l € 300,00
Bottle 3,00 l € 600,00

46 MOËT & CHANDON ^{5 m}
ICE IMPÉRIAL
intense fruity, fresh and tangy, vol. 12%
Bottle 0,75 l € 165,00
Bottle 1,50 l € 320,00



beer & shandy

1 liter of Augustiner
„Wiesn Edelstoff“ from the
wooden barrel ^{a3} 1,0 l € 13,70

1 liter of shandy ^{1, 11 a3} 1,0 l € 13,70

1 liter of non-alcoholic beer ^{a3} 1,0 l € 13,70

1 liter of non-alcoholic shandy ^{1, 11 a3} 1,0 l € 13,70

We refill your beer mug if it's not filled with 1 litre of beer.

non-alcoholic beverages

47 soda water 0,5 l € 4,90

48 citron lemonade ^{1, 11} 0,5 l € 6,10

49 cola mixed with orange soda ^{1, 9, 11} 0,5 l € 6,10

50 apple juice mixed with sparkling mineral water ^{1, 2, 11} 0,5 l € 6,10

51 Immunstampel
short drink with ginger, turmeric, orange 2 cl € 4,00

spirits

52 Gin Tonic 6 cl Gin-Sul Dry Gin, Vol. 43%,
tonic water, lime and ice 0,5 l € 19,00

53 Wiesn-Spritz ^{1, 5, 11}
6 cl Aperol liqueur vol. 11%, white wine 0,25 l,
soda and ice 0,5 l € 15,00

54 Birnling ^{2, 11}
Williams fruit brandy from Steinbeisser, vol. 41,8%,
baby pear, pear juice 5 cl € 7,00

small Fischer Vroni's „Steinbeisser“ bottle:

55 hazelnut spirit vol. 35% 2 cl € 5,00

56 apricot spirit vol. 38% 2 cl € 5,00

57 Williams pear spirit
with honey aroma, vol. 35% 2 cl € 5,00



58 Wiesn Willi ¹⁷ from Lantenhammer
organic Williams brandy
vol. 40% 5 cl € 13,50



59 small Jägermeister bottle
herbal liqueur vol. 35% 2 cl € 5,00



coffee, bio-fair trade enjoyment ¹⁷

60 mug of coffee ⁹ € 5,00

61 mug of cappuccino ^{9, 8, g} € 5,00

62 double espresso ⁹ € 5,00

Alcoholic drinks are only available through the service staff and at the bar in the gallery.