

FISCHER-VRONI

Karl Winter OHG since 1949 at the Oktoberfest

MENU

Oktoberfest 2024



Your Innkeeper Hans Stadtmüller
wishes you a pleasant stay!

Head chef: Asso Arkawasy

Bands:

during day



in evening



Münchner
ZWIETRACHT

MICHAELA WILD

www.muenchnerzwietracht.de



Augustiner-Bräu München



daily special € 18,90
Monday 23.09.2024
from 11am to 2pm
 grilled pollack fillet
 with mustard sauce,
 boiled potatoes
 a1, c, d, g, k

daily special € 18,90
Tuesday 24.09.2024
from 11am to 2pm
 grilled sole fillet
 with bacon and capers,
 mashed potatoes
 a1, d, g, 8

daily special € 18,90
Wednesday 25.09.2024
from 11am to 2pm
 mackerel on a stick
 with a portion
 of potato salad
 d, i, k

daily special € 18,90
Thursday 26.09.2024
from 11am to 2pm
 breaded and fried cod fillet,
 remoulade sauce,
 homemade potato salad
 a1, c, d, g, k

daily special € 18,90
Friday 27.09.2024
from 11am to 2pm
 fish grill
 with Medjool
 vegetables
 boiled potatoes
 a1, c, d, g, k

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

radish, a spread of camembert, cream cheese,
 onions and spices, horseradish cream cheese,
 greaves, coarse spreadable sausage..... € 19,90

poultry dishes

2 1/2 organic chicken i, k

seasoned with fresh organic parsley with salt,
 pepper and paprika,
 raw weight 750-800 grams € 22,50

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

with potato dumpling and red cabbage € 29,50

meat dishes

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

from neck ridge, with potato dumpling € 23,90

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

with potato dumpling € 23,90

6 deer noble goulash a1, c, g, i

with bread dumpling,
 juniper sauce ² and cranberries¹¹ € 28,90

7 surf & turf a1, b, g

200g beef fillet grilled medium
 with 6 Hanseatic prawns and garlic baguette € 59,90

Bavarian veal sausage

every day until 12 pm

8 veal sausages 7 a1, i, k

with Händlmaier mustard ^k Piece € 2,50

9 1 pair of Vienna sausages 7, 14, 9 i, k

with Händlmaier mustard ^k € 5,00

10 1 Pair of Debreziner 7, 14, 9 i, k

with Händlmaier mustard ^k € 5,00



11 crisp Oktoberfest pretzel a1 ... € 6,70

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

| | | |
|----------------------------|-----------------------------------|--|
| 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 | |
| 4 = with flavour enhancers | 11 = with sweeteners | |
| 5 = sulphurated | 12 = with traces of phenylalanine | |
| 6 = blackened | 13 = waxed | |

We only have these products in organic quality: 1/2 chicken, char & coffee.

salads & side dishes

12 portion of potato salad i, k

with fresh onions, vinegar and oil dressing € 5,90

13 portion of coleslaw ¹⁴ € 5,90

14 portion of red cabbage ⁷ € 5,90

cheese

15 Obatzter ⁹ a spread of camembert and

cream cheese with red onion rings € 15,90

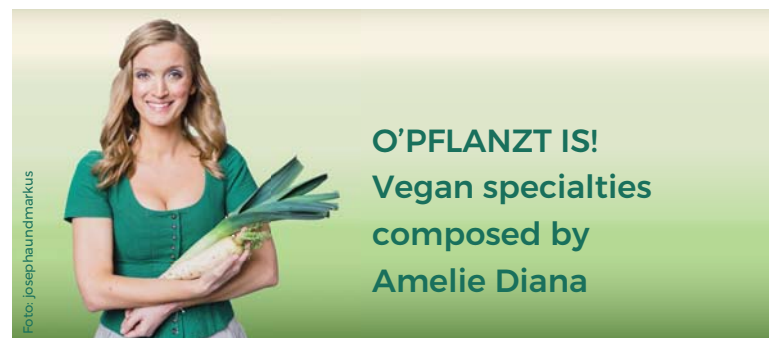
Vegetarian dishes

16 napkin dumpling from the pretzel ^{8 a1, c, g}

on cream mushrooms € 19,90

17 cheese noodles ^{8 a1, c, g} with Emmental,

mountain cheese and fried onions € 21,90



vegan dishes

18 bacon dumpling soup a1, f, i 2 bread dumplings

with vegan bacon in homemade vegetable broth . € 16,50

19 Krautfleckerl a1, f, i wide noodles with

Bavarian cabbage steamed with dark beer,
 fresh vegan bacon € 18,50

20 fish balls ⁷

with potato salad and remoulade sauce ² € 23,50

21 3 pieces of homemade apple fritters a1

in a beer batter coating, tossed in cinnamon sugar,
 with vanilla sauce € 14,50

22 Immunstamperl

short drink with ginger, turmeric, orange 2 cl € 5,00

allergens:

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

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

al € 18,90
 07.09.2024
 n to 2pm
 l platter
 ranean
 les and
 potatoes
 d, g

daily special € 18,90
 Monday 30.09.2024
 from 11am to 2pm
 grilled pollack fillet
 with mustard sauce,
 boiled potatoes
 a1, c, d, g, k

daily special € 18,90
 Tuesday 01.10.2024
 from 11am to 2pm
 grilled sole fillet
 with bacon and capers,
 mashed potatoes
 a1, d, g, 8

daily special € 18,90
 Wednesday 02.10.2024
 from 11am to 2pm
 mackerel on a stick
 with a portion
 of potato salad
 d, i, k

daily special € 18,90
 Friday 04.10.2024
 from 11am to 2pm
 fish grill platter
 with Mediterranean
 vegetables and
 boiled potatoes
 a1, d, g

fish dishes

23 Vroni's fish soup in the tureen ^{b, d, g, i, m, o}
 with noble fish inlay, Hanseatic prawn² and
 strips of root vegetables in fish stock,
 refined with lobster butter^{2, 8} and Noilly Prat € 19,50

24 fine herring fillets smoked with beech wood, ^{a1, c, g, k}
 3 fillets with Sylt sauce⁸, red onion rings
 and boiled potatoes € 21,90

25 fish goulash (grandma's recipe) ^{a1, d, g, i, k}
 pieces of pollack fillet,
 fried with potatoes and onions,
 with fresh marjoram and cream⁸ € 23,50

26 pollock fillet in Augustiner beer batter ^{a1, c, d, g, i, k}
 baked, with potato salad
 and remoulade sauce^{2, 8} € 24,90

27 baked redfish fillet ^{a1, c, d, g, i, k}
 with potato salad and remoulade sauce^{2, 8} € 29,90

28 fish pan ^{c, d, k} grilled pieces of noble fish
 with Hanseatic prawn and basmati rice
 on tomato garlic sauce..... € 31,50

29 grilled trout filets from the Upper Palatinate ^{a1, d, g}
 with fresh porcini mushrooms from the grill
 and boiled potatoes € 30,50

30 grilled zander fillet ^{a1, d, g}
 with Hanseatic prawn
 on homemade mashed potatoes⁸
 and creamed savoy cabbage € 38,50

grilled fish on a stick from our charcoal grill

37 mackerel ^{d, i, k} ca. 400 - 500 g 100 g € 4,90

38 salmon trout (red-fleshed) ^{d, i, k}
 ca. 500 - 700 g 100 g € 5,90

39 organic char ^{d, i, k} ca. 500 - 700 g 100 g € 7,50

smoked fish

40 organic char ^d
 fresh from the smokehouse ca. 500 - 700 g 100 g € 7,50



Fischer-Vroni's fish variety

31 mixed fish platter ^{a1, b, c, d, g, i, m, o}
 fresh zander and trout fillet from the grill,
 baked redfish fillet, 2 grilled Hanseatic prawns,
 ratatouille vegetables, boiled potatoes,
 mustard sauce^{2, 8}, champagne sauce^{2, 3, 8} € 47,90

32 surf & turf ^{a1, b, g} 200g beef fillet grilled medium
 with 6 Hanseatic prawns and garlic baguette ... € 59,90

33 whole pike perch ^{a1, d, g} ratatouille vegetables,
 boiled potatoes, mustard sauce^{2, 8}, champagne sauce^{2, 3, 8}
 approx. 2kg for 4 people € 175,00
 approx. 2.5kg for 6 people € 215,00
 approx. 3kg for 8 people € 260,00

desserts

34 3 pieces of homemade apple fritters ^{vegan a1}
 in a beer batter coating, tossed in cinnamon sugar,
 with vanilla sauce € 14,50

35 homemade sugared pancake
 caramelized ^{a1, c, g, h1} with almonds²,
 apple compote and cranberries ¹¹ € 19,90

36 Vroni's dessert on a 3 level etagère ^{a1, c, g, h1, m}
 white and brown chocolate mousse ^{2, 8, 11},
 fritters, sugared pancake ⁸, dumpling trio ^{1, 8, a1, c, h, h2}
 and berries ^{2, 3}
 for 3 people € 39,90

for the kids

Please see our extra children's menu –
 dayly until 3 p.m.



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

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

wines

- 41 2023er Grüner Veltliner QW** ^{5 m}
Hugl-Wimmer, Austrian Weinviertel
dry, fresh, fruity, tangy
vol. 12% 0,2 l € **5,90**
- 42 wine spritzer** ^{5 m}
sour, white, with Grüner Veltliner 0,5 l € **11,50**
- 43 2023er Lugana Cà dei Frati DOC**, Turbiana ^{5 m}
dry, full-bodied, elegant, with a harmonious scent,
winery Cà dei Frati, Lombardy vol. 13%
bottle 0,75 l € **65,00**
bottle 1,50 l € **115,00**
- 44 2023er Muschelkalk Silvaner** ^{5 m}
Bickel & Stumpf winery from Franconia, dry, minerally
influenced, with elegance and depth, with aromas of
yellow fruits and fresh herbs, vol. 13.5%
bottle 0,75 l € **59,00**
- 45 2023er Whispering Angel Rosé AC** ^{5 m}
Côtes de Provence, trocken, Grenache and others, vol. 13%
bottle 0,75 l € **65,00**
bottle 1,50 l € **135,00**
bottle 3,00 l € **235,00**
bottle 6,00 l € **450,00**
- 46 2021 red wine Incognito Q.b.A.** ^{5 m}
winery P. Kuhn, Palatinate, dry, vegan
18-month aging in wooden barrels,
complex fruity aromas, vol. 12.5%
bottle 0,75 l € **49,00**
- 47 prosecco Mionetto extra dry sparkling wine** ^{5 m}
DOC Treviso, vegan, vol. 11%
bottle 0,75 l € **49,00**

champagne

- 48 Taittinger Brut Réserve Reims**, ^{5 m}
Crus of Pinot Noir and Chardonnay,
lively fruit, supple elegance with
attractive aromas, vol. 12.5%
bottle 0,75 l € **150,00**
bottle 1,50 l € **300,00**
bottle 3,00 l Jéroboam € **600,00**
bottle 6,00 l Methusalem € **1.200,00**

- 49 Ruinart Rosé** ^m
vol. 12,5%
bottle 0,75 l € **195,00**
bottle 1,50 l € **390,00**

- 50 MOËT & CHANDON** ^{5 m}
ICE IMPÉRIAL
intensely fruity, fresh and tangy, vol. 12%
bottle 0,75 l € **175,00**
bottle 1,50 l € **350,00**
bottle 3,0 l € **1.000,00**



beer & shandy

- 1 liter of Augustiner „Wiesn Edelstoff“**
from the wooden barrel ^{a3} 1,0 l € **14,70**
- 1 liter of shandy** ^{1, 11 a3} 1,0 l € **14,70**
- 1 liter of Augustiner pale ale**
alcohol-free ^{a3} 1,0 l € **14,70**
- 1 liter of shandy**
alcohol-free ^{1, 11 a3} 1,0 l € **14,70**

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

Non-alcoholic beverages

- 51 soda water** 0,5 l € **4,90**
- 52 citron lemonade** ^{1, 11} 0,5 l € **6,10**
- 53 ColaMix** ^{1, 9, 11} 0,5 l € **6,10**
- 54 apple spritzer** ^{1, 2, 11} 0,5 l € **6,10**
- 55 Red Bull energy drink** ^{1, 2, 9, 15} 0,25 l € **5,00**
- 56 Wiesn-Spritz** ^{1, 5, 10, 11} alcohol-free,
10 cl Mionetto aperitif, soda and ice 0,5 l € **18,00**

- 57 Immunstampel**
short drink with ginger, turmeric, orange 2 cl € **5,00**

spirits

- 58 Wiesn-Spritz** ^{1, 5, 10, 11 m} 6 cl Aperol liqueur vol. 11%,
white wine 0.25 l, soda and ice 0,5 l € **18,00**
- 59 gin tonic** ¹⁰ 6 cl gin-sul dry gin, vol. 43%,
tonic water, lime and ice 0,5 l € **19,00**
- 60 white wing** 0,25 l Red Bull ^{1, 2, 9, 15 a}
with 6 cl lions vodka vol. 40% € **19,00**
- 61 flying deer** Red Bull ^{1, 9, 2, 15 a}
with 2 cl Jägermeister, vol. 35% € **9,00**
- 62 Birnling** ^{2, 11}
old Williams pear barrel-aged from Steinbeisser,
vol. 41.8%, baby pear, pear juice 5 cl € **8,50**



Fischer Vroni's Steinbeisser bottle

- 63 hazelnut spirit** vol. 35% 2 cl € **6,00**
- 64 apricot spirit** vol. 38% 2 cl € **6,00**
- 65 Williams pear spirit** with honey aroma
vol. 35% 2 cl € **6,00**

- 66 mocha kitty** ^{1, 9 g}
espresso-Martini-liqueur vol. 18% 2 cl € **6,00**
- 67 Jägermeister bottle**
herbal liqueur vol. 35% 2 cl € **6,00**



coffee, organic fair trade delight

- 68 mug of coffee** ⁹ € **5,00**
- 69 mug of cappuccino** ^{9, 8, g} € **6,00**
- 70 double espresso** ⁹ € **6,00**

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