

# **Haxnbauer at Scholastikahaus**

## **MENUS AND BUFFET 2012**

HAXNBAUER IM SCHOLASTIKAHAUS  
SPARKASSENSTRASSE 6  
80331 MUNICH

OPEN DAILY FROM 11.00 A.M TO 12.00 P.M.

FON 089. 216 654 0  
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[www.kuffler.de](http://www.kuffler.de)

## Dear Guest !

Thank you very much for being interested in Haxnbauer, a traditional restaurant  
in the centre of Munich

We prepare lunch and dinner for you and your guests. We offer typical Bavarian  
specialities as well as international food.

We want to give you some important information  
about our restaurant,  
especially menu- and buffetsuggestions.  
These offers are valid from August 2008.  
All other information material expires after this date.

Please do not hesitate to contact our banquet manager,  
Mrs. Andrea Henze, for any further questions  
Office time: Monday to Friday 9:00 a.m. to 5:00 p.m.

**FON** 089 / 216 654 0  
**FAX** 089 / 228 301 5  
**E-Mail:** [haxnbauer@kuffler.de](mailto:haxnbauer@kuffler.de)  
**For further information**  
**take a look at our homepage:** [www.kuffler.de](http://www.kuffler.de)

The Haxnbauer Team

is looking forward to welcoming you and your guests.

For your private party we can recommend the following rooms:

### **Haxnbauer at Scholastikahaus**

|               |           |
|---------------|-----------|
| Haxn Grill:   | 60 seats  |
| Kabinett:     | 80 seats  |
| Restaurant :  | 160 seats |
| Haxn Stüberl: | 12 seats  |

#### **Culinary specialities :**

Original pork- and veal knuckles and duck  
grilled on a spit over beechwood fire,  
Roasted suckling pig

#### **By the way:**

**veal- and pork knuckles can also be ordered for take away**

#### Contact:

|                     |  |
|---------------------|--|
| Managing director:  | Gerhard Schalling                      |
| banquet manager:    | Andrea Henze                           |
| chef de cuisine:    | Mathias Grubelnik                      |
| restaurant manager: | Christian Brückler<br>Thomas Zeininger |

## **Important Information !**

In order to serve best quality of products we kindly ask to fix your choice of menu at least one week in advance. The exact number of guests should be confirmed two days before arrival.

The attached proposals are valid for groups with a minimum of 10 guests  
Our prices are valid from August 2009,  
subject to change and include service and tax.

For your extra order of bread and butter we charge €2,00 per person.  
For decoration and flowers please contact our banquet manager.

Concerning payment, we prefer either cash or credit cards. In case of invoicing we kindly ask for a written guarantee.  
We are not able to invoice abroad.

You can either choose a complete menu following our suggestions or even arrange your individual lunch or dinner with the dishes mentioned below.  
The prices offered are only valid for a menu consisting of at least three courses.

# Starters

Bavarian Radish  
accompanied by bread with  
butter and chives  
**€6,50**

Smoked ham from Bavarian countryside  
bread with butter and chives, Bavarian radish  
**€9,70**

**“Haxnbauer Brotzeitbrett”**  
Bavarian radish and radishes,  
buttered bread with chives, smoked pepper sausages,  
game sausages, assortment of different kinds of smoked ham, cheese from  
the cloister of Andechs, bread and pretzels  
**€13,70**

Homemade fish terrine  
with vegetables in aspik, salad, radished dressing  
**€11,20**

Smoked trout filet  
with horse-radish and toast  
**€11,20**

Gourmet-Salad with shrimps  
marinated in lemon cream and garlic-bread  
**€13,50**

Variation of salad with fried bavarian mushrooms  
herbal croutons, balsamico-vinaigrette  
**€10,30**

Wellness salad  
salad made of carrots, radish, cucumber and tomatoes  
on a light sourcream dressing  
**€9,00**

# Soups

**CONSOMMÉ**  
with sliced pancakes  
**€5,00**

**CONSOMMÈ**  
with liver dumplings and chives  
**€5,20**

**CONSOMMÉ**  
with stuffed noodles  
**€5,20**

**TRADITIONAL BAVARIAN BREADSOUP**  
made with dark beer and onions  
**€4,20**

**POTATO SOUP**  
with pepper sausage  
**€5,20**

**MUSHROOM SOUP COUNTRY STYLE**  
**€5,80**

**THE WORLD KNOWN MUNICH HAXNBAUER'S SPECIALITIES  
KNUCKLES FROM THE SPIT USING THE ORIGINAL  
HAXNBAUER'S RECIPE,  
GRILLED ON AN OPEN BEECHWOOD FIRE**

**Slices of original Munich pork knuckle**  
with sauerkraut and mashed potatoes  
**€15,00**

**Slices of original Munich veal knuckle**  
with homemade potato dumpling and vegetables  
**€19,30**

**Mixed grill of original Munich veal- and pork knuckle**  
with homemade potato dumpling and vegetables  
**€18,50**

**Crispy suckling pig**  
with potato dumpling and sauerkraut  
**€21,50**

**Half crispy duck**  
with red-cabbage and potato dumpling  
**€20,50**

# Haxnbauer's main course

## **MUNICH ROAST PORK WITH CACKLING**

red-cabbage and potato dumpling

**€14,00**

## **ORIGINAL „WIENER TAFELSPITZ“**

Prime boiled beef with spinach,  
hashbrowns and horse-radish

**€20,50**

## **FILLED RACK OF PIGLET IN DARK BEER**

with baked sauerkraut and carrots

**€22,50**

## **VEAL KNUCKLE BOILED IN DARK BEER**

with parsley potatoes and horse-radish

**€23,50**

## **WIENER SCHNITZEL**

potatoes with parsley and salad

**€24,00**

## **GRILLED ESCALOPE OF TURKEY**

with garlic butter, broccoli and rice

**€17,50**

## **HOMEMADE ROASTED BEEF**

with onions, fried potatoes and mixed salad

**€25,50**

## **GRILLED FILLET OF TROUT AND CHAR**

with garlic butter, parsley potatoes and vegetables

**€20,50**

## **ENTRECÔTE OF BEEF**

grilled steak with pepper sauce, vegetables and french fries

**€31,50**

## **MUSHROOMS IN A CREAMY**

with bread dumplings

**€ 13,00**

## **STUFFED POTATO-GNOCCI**

with cheese and spinach

**€11,50**

# SWEETS

**SWEET COTTAGE CHEESE**  
with pineapple and peaches  
**€5,70**

**ITALIAN "PANNA COTTA"**  
served with a fruity sauce  
**€6,80**

**VANILLA ICECREAM**  
with warm raspberries  
**€7,50**

**MARINED RED BERRIES**  
with vanilla sauce  
**€7,00**

**FRESH STRAWBERRIES (ONLY IN SAISON)**  
with whipped cream and vanilla ice-cream  
**€8,00**

**BAVARIAN APPLE STRUDEL**  
served with vanilla sauce  
**€6,70**

**COTTAGE CHEESE STRUDEL**  
served raspberry sauce  
**€6,50**

**HAXNBAUER'S APPLEFRITTERS**  
witflamed with Grand Marnier, vanilla ice-cream  
**€9,00**

## Menu 1

Radish, bread with butter and chives

\* \* \*

**Original Munich pork knuckle,**  
grilled on a spit over beechwood fire,  
with sauerkraut and mashed potatoes

\* \* \*

Home-made apple fritters flambéed at the table  
vanilla ice-cream

**€30,50**

## Menu 2

Smoked ham from Bavarian countryside  
bread with butter and chives, Bavarian radish

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**Mixed grill of original Munich veal knuckle and pork knuckle**  
with potato dumpling and vegetables

\*\*\*

Home-made apple fritters flambéed at the table  
vanilla ice-cream

**€37,20**

## Menu 3

Smoked ham from Bavarian countryside  
bread with butter and chives, Bavarian radish

\* \* \*

**Original Munich veal knuckle,**  
grilled on a spit over beechwood fire,  
with potato dumpling and vegetables

\* \* \*

Home-made apple fritters flambéed at the table  
vanilla ice-cream

**€38,00**

## Menu 4

Consommé with sliced pancakes

\* \* \*

**Munich roast pork with crackling**  
red -cabbage and potato dumpling

\* \* \*

Bavarian apple strudel  
served with vanilla sauce

**€25,70**

## Menu 5

Consommé with noodles

\* \* \*

**Original „Wiener Tafelspitz“**

prime boiled beef, with spinach  
hash browns and a horse-radish-sauce

\* \* \*

Cottage cheese strudel with raspberry sauce

**€31,40**

## Menu 6

Mixed salad with mushrooms, herbal croutons and balsamico vinaigrette

\* \* \*

**Original Munich roasted suckling pig**

with sauerkraut and potato dumpling

\* \* \*

Sweet cottage cheese with pineapple and peaches

**€37,50**

## Menu 7

Smoked filet of trout with salad, toast and horse-radish

\* \* \*

**Grilled cutlets of lamb**

with vegetables and potatoes with herbs

\* \* \*

Bavarian vanilla cream with fresh fruits

**€39,20**

## Vegetarian Menu

Vegetable-salad with herb croutons and yoghurt sauce

\* \* \*

**Stuffed potato-gnocchi**

with cheese and vegetables

\* \* \*

Lemon sherbet on cream of cassis

**€22,80**

### **Lunch menu A**

**Munich Pork roast with crachling**  
red cabbage and potato dumpling

Vanilla ice-cream with fruit sauce

**€14,30**

### **Lunch menu B**

**”Wiener Schnitzel” (pork)**  
with potato-cucumber salad

Apple strudel with vanilla sauce

**€16,00**

### **Lunch menu C**

Consommé with noodles

**Original pork knuckle**  
grilled over beechwood fire,  
sauerkraut and mashed potatoes

**€16,50**

### **Lunch menu D**

Potato soup with pepper sausage

**”Leberkäs” (bavarian meat loaf)**  
with potato-cucumber salad

**€12,50**

### **Lunch menu E**

**Beef goulash**  
with spätzle-noodles

Sweet cottage cheese pineapple and peach

**€18,50**

### **Lunch menu F**

**Fried filet of perch**  
with butter-potatoes or potato-cucumber salad, and sauce Rémoûlade

**€15,50**

# BAVARIAN BUFFET

Selection of ham and bacon  
pepper sausages  
homemade liver-sausage, fresh bread with lard  
ruccola-cream  
radish, radishes, bread with butter and chives  
homemade knuckle-jelly  
cabbage-salad with bacon, potato salad and cucumber salad  
and typical Bavarian sausage salad

\*\*\*\*\*

Traditional Bavarian potatosoup

\*\*\*\*\*

Original **HAXNBAUER'S** pork- and veal knuckles  
„Leberkäs“ (Bavarian meat loaf)  
Nürnberger sausages  
sauerkraut, mashed potatoes and fried onions

\*\*\*\*\*

Bavarian strudels  
Sweet cottage cheese cream, vanilla- and fruit sauce

\*\*\*\*\*

Mixed Bavarian cheese, butter  
bread and pretzels

**per person €49,50**

Bavarian Buffet is for at least 50 persons

# GOURMET BUFFET

Variety of smoked bavarian fishes, horseradish  
home-made beef-jelly with sauce tartar  
Roastbeef with sauce remoulad, beef- and poultry salad  
game-pâté and Bavarian radish

\*\*\*\*\*

Consommé with semolina dumplings and sliced pancake

\*\*\*\*\*

Duck, veal knuckle, rack of lamb, roasted suckling pig  
homemade spätzle, red cabbage, potato dumpling  
potatoes with herbs, tomato salad, cucumber salad with dill  
lettuce and potato salad

\*\*\*\*\*

Variety of cheeses with pretzels, rolls and dark bread  
pears and grapes

\*\*\*\*\*

Fresh fruit salad,  
Sweet cottage cheese with raspberry sauce  
Mousse au chocolate, apple fritters with vanilla ice cream

**PER PERSON €61,50**

GOURMET BUFFET IS FOR AT LEAST 50 PERSONS

# GETRÄNKE

## APERITIFS

|                          |       | Euro |                |     | Euro |
|--------------------------|-------|------|----------------|-----|------|
| Prosecco Spumante DOC    |       |      |                |     |      |
| Teresa Rizzi             | 0,2 l | 9,80 | Campari        | 4cl | 5,20 |
|                          |       |      | Campari Soda   |     | 5,80 |
| Sherry Tio Pepe Very Dry | 5 cl  | 4,40 | Campari Orange |     | 7,20 |

## ALKOHOLFREIE GETRÄNKE

### Mineralwasser

|                   |        |      |                                 |        |      |
|-------------------|--------|------|---------------------------------|--------|------|
| Bad Camberger     | 0,25 l | 3,00 | Aqua Panna still                | 0,25 l | 3,00 |
| Bad Camberger     | 0,75 l | 6,70 | Aqua Panna still                | 0,75 l | 6,70 |
| Coca Cola*, Fanta | 0,20 l | 2,90 | Tonic Water**                   | 0,20 l | 3,20 |
| Coca Cola*, Fanta | 0,40 l | 4,80 | Bitter Lemon**                  | 0,20 l | 3,20 |
| Coca Cola Light   | 0,20 l | 2,90 | Roter Traubensaft               | 0,20 l | 3,20 |
| Spezi*            | 0,20 l | 2,90 | Tomatensaft                     | 0,20 l | 3,20 |
| Spezi*            | 0,40 l | 4,80 | Apfel- oder Orangensaft         | 0,20 l | 3,20 |
| Sprite            | 0,20 l | 1,60 | Apfel- oder Orangensaft-Schorle | 0,40 l | 3,90 |
| * coffeinhaltig   |        |      | Tradewinds Eistee Zitrone       | 0,33 l | 3,90 |
| ** chininhaltig   |        |      | Tradewinds Eistee Pfirsich      | 0,33 l | 3,90 |

## BIERE

### Dinkelacker Privat

Frisch vom Fass 0,50 l 4,30

### Schwabenbräu Das Schwarze

frisch vom Fass 0,30 l 4,20

### Sannwald Hefeweizen hell

Frisch vom Fass 0,50 l 4,60

### Löwenbräu Triumphator

dunkler Doppelbock, Flasche 0,50 l 4,60

### Sannwald Hefeweizen dunkel

in der Flasche 0,50 l 4,60

### Dinkelacker alkohlfrei

in der Flasche 0,33 l 3,80

### Franziskaner Leichte Weiße

in der Flasche 0,50 l 4,60

### Radler

Helles und Zitronenlimonade 0,50 l 4,30

### Dinkelacker CD – Pils

Frisch vom Fass 0,30 l 3,80

### Russn

Weißbier und Zitronenlimonade 0,50 l 4,60

## OFFENE WEINE

|                      |  |            |
|----------------------|--|------------|
| <b>Weißweine</b>     |  | 0,2 l/Euro |
| Deutschland, Baden   | <b>2010 Müller-Thurgau Qualitätswein halbtrocken</b><br>Badischer Winzerkeller                 | 5,10       |
| Österreich, Kremstal | <b>2010 Grüner Veltliner Qualitätswein trocken</b><br><b>Selektion Kuffler</b><br>Winzer Krems | 5,40       |
| Italien, Venetien    | <b>2009 Pinot Grigio IGT</b><br>Cantina di Custoza   | 6,50       |
| <b>Rotweine</b>      |  |            |
| Deutschland, Baden   | <b>2010 Baden Spätburgunder Qualitätswein trocken</b><br>Badischer Winzerkeller                | 5,00       |
| Italien, Venetien    | <b>2010 Merlot Grave del Friuli DOC</b><br>"Griwaldo" Cesari Quinzano                          | 5,50       |
| Italien, Toskana     | <b>2009 Chianti DOCG San Lorenzo</b><br>Cantina Melini   | 6,70       |
|                      |  | 0,4 l/Euro |
|                      | <b>Weißwein-und Rotweinschorle</b>   | 6,10       |

## FLASCHENWEINE

|                          |   |             |
|--------------------------|---|-------------|
| <b>Weißweine</b>         |   | 0,75 l/Euro |
| Deutschland, Franken     | <b>2009 Homburger Kallmuth</b><br><b>Silvaner Kabinett trocken</b><br>Weingut Fürst Löwenstein                          | 33,00       |
| Deutschland, Rheinhessen | <b>2009 Landgraf</b><br><b>Riesling Qualitätswein trocken</b><br>Weingut Prinz von Hessen                               | 29,50       |
| Deutschland, Mosel       | <b>2010 Weißburgunder Qualitätswein feinherb</b><br><b>Edition Roland Kuffler</b><br>Weingut Reichsgraf von Kesselstatt | 29,00       |
| Italien, Venetien        | <b>2009 Pinot Grigio IGT</b><br>Cantina di Custoza  | 24,00       |

