

*We organise - you enjoy and relax
that's the philosophie of the
SPATENHAUS AN DER OPER*

*Spatenhaus an der Oper, a restaurant with more than 100 years of hospitality,
is located in the centre of Munich, with a wonderful view to the Munich Opera house.*

*All dining rooms have a unique cosy and warm atmosphere.
Make your choice among typical Bavarian dishes, excellent national
or international cuisine.*

*Please do not hesitate to contact us for the organisation of any kind of events,
be it business meetings, family celebrations or your experience of Bavarian
hospitality. We are happy to arrange all details for you.*

*Please take the attached menu suggestions as a recommendation for you
and our guests. The menus are valid from January 1st, 2010; prices are
subject to change.*

These prices include service charges and 19% VAT.

*For reservations and further information please contact us from
Monday to Friday, 09.00 a.m. to 05.00 p.m. at*

fon +49. 89. 290 706-0

fax +49. 89. 291 305-4

We look forward to welcome you at the Spatenhaus an der Oper.

*Christine Berger and Inés Staufenbiel
Banqueting*

Please note:

The cover charge is € 2,40

Please advise the exact number of guests until 10.00 a.m. the day
your event. We charge this number of menus at least.

Concerning payment we prefer cash or credit cards. In case of invoicing
we will need your written confirmation to take over the costs and do only
accept invoicing within Germany.

Minimum turnover for using private rooms:

Große Opernstube	€ 3.700,--
Kleine Opernstube	€ 1.500,--
Maximilianstube	€ 1.000,--
Schäfflerstube	€ 1.400,--
Residenzstube	€ 4.000,--
Second floor	€ 7.600,--

If you need any rooms for your events, family event or during
your Oper visit we recommend our *****hotel in Bogenhausen,
"Das Palace München".

You have the possibility to use our Weekend-Special from € 179.—
double room or from € 149.— single room incl. breakfast.
After a nice event in our Spatenhaus an der Oper we offer
our honeymooners a special rate in our honey moon
suite of Louis XVI to € 280.--

Mrs. Susanne Schreiber
Fon +49. 89. 419 71 - 817

Appetizers

Shrimps Cocktail - Marinated shrimps served with mango-cocktail sauce
€ 14,90

Chopped beef (Tatar)
with potato hush browns and cream fraiche
€ 13,80

Seasonal salad with lemon-olive oil dressing
with king prawns – roasted on a spit of lemon grass - served in a baby pine apple
€ 14,90

Seasonal salad with roasted mushrooms and fine herbs
€ 11,90

Duo of salmon
(Tatar of salmon and graved salmon)
with horse radish, fresh salad and potato hush browns
€ 16,20

Lambs lettuce salad in sherry dressing with roasted duck breast
and red wine sauce
€ 13,80

Carpaccio „Classic “ thin slices of raw fillet with olive oil, lemon,
parmesan and rocket salad
€ 15,80

Seasonal salads
with 1/2 roasted poussin – roasted with rosemary
and red wine sauce
€ 12,80

Goat cheese roasted in a coat of zucchini
rocket-tomato-salad and red wine sauce
€ 14,50

Carpaccio of veal
with seasalt, lemon, truffle oil
parmesan cheese and lambs lettuce salad
€ 14,20

Italian starters

Melon-and parma ham, rocket parmesan-seafood-salad,
carpaccio, tomato and mozzarella, anti pasti vegetables
€ 15,80

Bavarian appetizers

*Plate with bavarian appetizers with radish, radishes,
chive buttered bread , bavarian bacon, obazter and liver wurst*
€ 9,80

*Plate with smoked fish
on seasonal salads, fresh horse radish and red onions*
€ 12,90

*Homemade jelly of prime boiled beef
with salads and special austrian oil dressing*
€ 11,90

*Roasted fillet of brook trout with avocado slices
and lemon sauce*
€ 14,80

Soups

Creamy green peas soup with crayfish
€ 8,50

Red thai-curry-soup with roasted scallop
€ 8,50

Parmesan cheese soup with potato chips
€ 7,50

Green pepper soup with roasted parma ham
€ 7,80

Potato leek Soup with sliced of ham and croutons
€ 6,50

Cream soup poultry with truffle quenelles
€ 8,20

Cappuccino of sauerkraut with grissini-bacon-sticks
€ 7,80

Tomato cream soup with croutons and basil-pesto
€ 7,50

Consommés

<i>Semolina dumplings</i>	€ 5,20
<i>Liver dumplings</i>	€ 4,90
<i>slices of herb-pancake</i>	€ 4,90
<i>Quenelles of veal</i>	€ 5,20
<i>"Festtagssuppe" (Consomme with different garnishes)</i>	€ 5,60

Special clear soups

Consomme of red bell pepper with parmesan profiteroles and sweet basil
€ 6,50

Clear oxtail soup with chester cheese straws
€ 7,50

Pot au feu of sea fish with saffron and vegetables
€ 9,90

Cold soups

Gazpacho – cold spanish vegetable soup € 6,20

Cold cucumber soup with spanish chorizo and dill € 6,50

Frozen papaya-portwein-soup with shrimps € 8,20

Sherbets

Lemon, cassis, pear and passion
€ 7,00

Vegetarian meals

Vegetable plate (fresh vegetables of the season with potatoes and poached egg)
€ 14,50

Fresh mushrooms in cream with fine herbs and bread dumplings
€ 14,90

Cannelloni stuffed with ricotta-spinach - gratinated with parmesan
€ 14,20

Homemade Ravioli with cherry tomatoes, roasted vegetables and parmesan cheese
€ 14,10

Fish

*Pike perch roasted in a crust of potato and truffles
with ratatouille, mashed peas and mint
butter milk sauce
€ 23,50*

*Grilled fillets of brook trout on fennel – tomato-vegetables
fish sauce and potatoes
€ 23,50*

*Poached rosefish on leaf spinach
pommery-mustard-sauce and potatoes
€ 22,50*

*Grilled fillet of salmon
grilled beet root, leaf spinach, horse radish sauce and potatoes
€ 24,80*

*Grilled trout (Forelle)
with lemon, herb butter
parsley potatoes and creamy cucumber salad
€ 19,90*

*Fried fillet of rosefish
with sauce remoulade and potato salad
€ 17,80*

*Trio of salmon, pike perch and scampi
on anti-pasti-vegetables, rice and chervil sauce
€ 23,50*

*Saltimbocca of angler fish
on tomato-rocket-risotto
€ 25,20*

Main dishes of beef

*Fillet of beef „ Wellington “ with antipasti vegetables,
Sauce Bearnaise and red wine sauce
€ 28,50*

*Fillet of beef
roasted in a coat of mustard and onions
red wine sauce, risolett potatoes and roasted vegetables
€ 28,50*

*Prime boiled beef on apple-horse-radish-carrot-sauce
with leaf spinach and roast potatoes
€ 20,80*

*Bavarian sirlion steak with crispy onions
roast potatoes and creamy cucumber salad
€ 24,50*

*Rump steak with pepper sauce potatoes and grilled tomato
€ 27,50*

Main dishes of poultry

*Roasted breast of duck with red wine sauce
stewed vegetables and savoy polenta
€ 22,50*

*Breast of poulard with rosemary with oven tomatoes and potatoes
€ 21,50*

*Bavarian chicken with vegetables, small potatoes
rosemary and red wine sauce
€ 20,80*

Main dishes of game

*Roasted saddle of hare with juniper cream sauce, roasted mushrooms,
cranberries, homemade spaetzles and apple red cabbage
€ 19,50*

*Mignons of venison with port wine sauce
apricot-bacon-vegetables and spaetzles with hazel nuts
€ 24,90*

*Stewed knuckle of deer with gin sauce, cranberry pear, apple red cabbage
and brez'n dumplings
€ 23,10*

Spatenhaus -Specialities

*Crispy bavarian duck with apple red cabbage, potato dumplings
and cranberries
€ 21,50*

*„Spatenhaus-Speciality-platter“
(¼ crispy bavarian duck, portion of suckling pig – grilled in dark beer)
served with potato and bread dumpling and apple red cabbage
€ 21,50*

*Grilled portion of suckling pig – in dark beer, bavarian cole slaw
with bacon and different dumplings
€ 21,90*

*„Schweinsbraten“
Portion of crispy bavarian pork – with dark beer sauce
apple red cabbage and potato dumplings
€ 14,90*

*Marinated beef with vinegar, brez'n dumplings and apple red cabbage
€ 16,80*

*Knuckle of veal
with stewed vegetables and potato salad
€ 19,80*

*Mignons of fillet of pork and beef with truffle noodles
and fine vegetables
€ 23,50*

*Ribs of sucking pig in a crust of herbs
with apple cream cabbage and noodles
€ 23,50*

Main dishes of veal

Steak of veal

with anti pasti vegetables, mashed potatoes with parmesan cheese

€ 23,10

Glazed prime boiled veal

with cream sauce, carrots and potato strudel

€ 21,50

Kuffler „Wiener Schnitzel“

*Breaded escalope of veal with roast potatoes
and dill-cucumber salad*

€ 21,90

Main dishes of lamb

Stuffed lamb knuckle

with thyme sauce, oven tomatoes and gratinated potatoes

€ 21,20

Saddle of lamb medium

with bell pepper- letscho, mashed green beans with mint and red wine sauce

€ 23,50

Desserts

*Apple tarte flambé with calvados and brown sugar
served with pear sherbet
€ 8,50*

*Fruit salad marinated with Grand Marnier and pear sherbet
€ 7,90*

*Homemade apple strudel with whipped cream and vanilla ice-cream
€ 6,50*

*Crème Brulée
€ 6,80*

*Kuffler cheese-poppy-black berry- strudel with vanilla sauce
€ 6,50*

*Apple fritters with cinnamon-sugar and vanilla ice-cream
€ 7,50*

*White and dark coffee mousse – served in a glass
€ 6,70*

Variation of chocolate

*Chocolate cake , mousse au chocolat, chocolate ice-cream and fresh fruits
€ 8,50*

*Bavarian cream with raspberry-sauce and fresh fruits
€ 6,90*

*Three types of sherbet with amaretto sauce and fresh fruits
€ 7,50*

*Fresh cheese curd " Kaiserschmarrn " with plum compott
€ 7,80*

Dessert plate " Munich Style "

*Yeast cake, fresh cherry cake, mousse of cheese curd and blueberry-compott
€ 8,50*

*Parfait of nougat with orange-grape-salad
€ 8,80*

Cheese

*Variety of cheese with bread and butter
€ 12,50 –
Small portion € 9,50*

Bread and Butter € 2,40

Bavarian Menu € 26,60

Consomme with quenelles of veal and chive

*Crispy Bavarian pork " Schweinsbraten "
in dark beer sauce with apple red cabbage and potato dumplings*

Kuffler cheese-poppy-black berry- strudel with vanilla sauce

Stadtschreiber Menu € 33,20

Consomme with liver dumpling

*Kuffler´s knuckle of veal
with stewed vegetables and potato salad*

*Dessert plate " Munich Style "
Yeast cake, fresh cherry cake, mousse of cheese curd and blue-berry-compott*

Münchner Stadtmenu € 54,60

*Spicy chopped beef (tatar)
with potato truffle hush browns and cream fraiche*

Creamy green peas soup with crayfish

*Tranche of salmon with grilled beet root
leaf spinach, horse radish sauce and potatoes*

Apple fritters with cinnamon sugar and vanilla ice-cream

Maximilians Menu € 52,00

*Plate with smoked fish, fresh salads
horse radish and red onions*

Cappuccino of sauerkraut with grissini-bacon-stricks

*Rips of suckling pig
roasted in a crust of herbs
apple cream cabbage and noodles*

*Fresh cheese curd " Kaiserschmarrn "
with plum compott*

Schlemmer Menu € 50,80

*Shrimps cocktail
Marinated shrimps with mango-cocktail sauce*

Green pepper soup with crispy parma ham

*Stuffed lamb knuckle,
thyme jus, oven tomatoes and gratinated potatoes*

Bavarian cream with raspberry sauce and fresh fruits

Opernmenu € 54,90

Italian starters

*melon and parma ham, rocket-parmesan-seafood-salad
carpaccio, tomato with mozzarella and anti-pasti-vegetables*

Creamy parmesan cheese soup with potato chips

Steak op veal

with antipasti-vegetables, mashed potatoes with parmesan cheese

*Apple tarte flambé with calvados and brown sugar
an pear sherbet*

Residenz Menu € 59,60

*Duo of tatar of salmon and graved salmon
with apple horse radish , fresh salads and potato hush browns*

Creamy poultry soup with truffles quenelles

Fillet of beef

*roasted in a crust of mustard and onions
red wine sauce, risolee potatoes and roasted vegetables*

*White and dark coffee mousse
served in a glass*

Jagdmenu € 56,00

*Carpaccio of veal with sea salt, lemon, truffle oil
parmesan cheese and lambs lettuce salad*

Clear soup with semolina dumplings

*Mignons of venison with port wine sauce
apricot-bacon-vegetables and homemade spaetzles with hazel nuts*

Variation of fresh fruits

Menu Max Joseph € 49,30

*Bavarian starters with radish, radishes, chive buttered bread
bavarian bacon, obazter and liver wurst*

Potato soup with slices of ham and croutons

Sirlion steak with crispy onions, bacon beans and roast potatoes

*Dessert variation Munich Style
with Yeast cake, fresh cheery cake, curd mousse
an blueberry compott*

" Schäffler Menu " € 40,80

Red thai-curry-soup with roasted scallop

Grilled fillets of brook trout on fennel-tomato-vegetables and potatoes

Parfait of nougat with orange-grape-salad