

*We organise - you enjoy and relax
that's the philosophy 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 of 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 to organize any kind of event,
be it a business meeting, a family celebration or your experience of Bavarian
hospitality. We will be happy to arrange all the details for you.*

*Please consider the attached menu suggestions as a recommendation for you
and your guests. The menus are valid from January 1st, 2012; 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*

*Phone +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 by 10.00 a.m. on the day of your event. The minimum charge will be this number of menus.

Concerning payment we prefer cash or credit cards. For an invoice payment we will need your written confirmation, that you will cover the costs and can only accept invoicing within Germany.

Minimum turnover for using private rooms:

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

*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 € 210.— double room or from € 170.— 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. Patricia Schade
Phone +49. 89. 419 71 - 818*

Appetizers

Shrimps Cocktail - marinated shrimps served with mango-cocktail sauce
€ 15,90

Chopped beef (Tatar)
with crispy bread and cream fraiche
€ 15,60

2 pieces of king prawns
with mango-chilli-chutney and asia Goma-Wakame-Salad
€ 16,20

Seasonal salad with yoghourt sauce, roasted mushrooms, fine herbs
and croutons
€ 12,90

Fennel-Avocado-Salad
with graved salmon and dill mustard sauce
€ 17,50

Lambs lettuce salad in sherry-nuts-dressing with poached egg
and croutons
€ 14,80

Fresh salads
with romana tomatoes, parmesan cheese,
herb croutons, 1/2 panfried guinea fowl and sauce remoulade
€ 15,20

Carpaccio „Classic “ thin slices of raw fillet with olive oil, lemon,
parmesan and rocket salad
€ 15,90

Grilled goat cheese with honey, rocket-tomato-salad
and balsamico sauce
€ 14,50

Carpaccio of veal
with seasalt, lemon, truffle oil
parmesan cheese and lambs lettuce salad
€ 15,80

Italian starters

Melon-and parma ham, rocket parmesan-seafood-salad,
carpaccio, tomato and mozzarella, anti pasti vegetables
€ 16,20

Bavarian appetizers

*Plate with bavarian appetizers with radish, radishes,
chive buttered bread , bavarian bacon, obazter and bavarian lard*
€ 12,90

*Plate with smoked fish
on seasonal salads, fresh horse radish, marinated cucumber and dill sauce*
€ 14,50

*Homemade jelly of prime boiled beef
with salads, special austrian oil dressing
sauce remoulade and potato chips*
€ 13,80

Soups

*Lobster cream soup with scallops roasted on a spit
of lemon grass (from 25 pers.)*
€ 10,80

Parmesan cheese soup with potato chips
€ 8,80

Wheat beer soup with bread cubes
€ 8,80

Cream soup of herbs with quail egg
€ 8,50

*Carrot cream soup with honey and ginger
served with caramelized apples*
€ 8,80

Tomato-bell pepper soup with stuffed mini bell pepper
€ 8,20

Potato cream soup with crispy bavarian bacon
€ 7,90

*Cappuccino of clear mushroom soup
with roasted beef tatar*
€ 9,20

Consommés

<i>Semolina dumplings</i>	€ 6,80
<i>Liver dumplings</i>	€ 6,80
<i>slices of herb-pancake and fine vegetables</i>	€ 6,80
<i>Quenelles of veal</i>	€ 6,80
<i>"Festtagssuppe" (Consomme with different garnishes)</i>	€ 6,80
<i>Sweetbread quenelles</i>	€ 6,80

Special clear soups

Clear oxtail soup with chester cheese straws
€ 9,20

Pot au feu of sea fish with saffron and vegetables
€ 10,80

Cold soups

Cold cucumber soup with spanish chorizo and dill € 8,80

Gazpacho – Frozen spanish vegetable soup € 8,50

Sherbets

Lemon, cassis, pear and passion
€ 7,50

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
€ 14,50

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

*Italian risotto with parmesan cheese
and grilled shrimps*
€ 15,20

Fish

*Pike perch
on italian risotto with cubes of potatoes
leek and parmesan cheese
€ 25,80*

*Duo of salmon and pike perch
on lentils vegetables and rosemary potatoes
€ 27,50*

*Duo of white halibutt and salmon trout
with curcuma sauce, leaf spinach and rice
€ 26,20*

*Grilled fillets of brook trout
on fine noodles in sage butter and grilled fennel
€ 23,50*

*Poached rosefish with leaf spinach
Pommery-mustard-Sauce and potatoes
€ 23,50*

*Grilled fillet of salmon
grilled beet root, leaf spinach, horse radish sauce and potatoes
€ 25,20*

*Fried fillet of rosefish
with sauce remoulade and potato salad
€ 19,50*

*Trio of salmon, pike perch and scampi
on anti-pasti-vegetables, rice and Sauce Bearnaise
€ 24,20*

*Saltimbocca of angler fish
on tomato-rocket-risotto
€ 26,80*

Main dishes of beef

*Fillet of beef
with veal cheeks sauce, caramelized orange chicoree
and mashed potatoes
€ 34,50*

*Fillet of Nebraska Angus Beef
on barolo sauce, antipasti vegetables
and gratinated potatoes
€ 35,90*

*Prime boiled beef
with leaf spinach and roast potatoes
€ 23,20*

*Bavarian sirlion steak with crispy onions
and roast potatoes
€ 27,50*

*Roastbeef medium
with stewed vegetables, red wine sauce and rosemary potatoes
€ 28,20*

Main dishes of poultry

*Roasted breast of duck with red wine sauce
roasted chicoree and parmesan polenta
€ 23,80*

*Breast of poulard with rosemary, oven tomatoes and potatoes
€ 21,80*

Main dishes of game

*Roasted saddle of hare with juniper cream sauce, roasted mushrooms,
cranberries, homemade spaetzles and apple red cabbage
€ 21,50*

*Mignons of venison
on cherry sauce, hazelnut spaetzles and bacon beans
€ 27,80*

*Saddle of deer with pepper-red wine-cherries
roasted mushrooms and dumplings
€ 28,80*

Spatenhaus -Specialities

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

€ 23,90

„Spatenhaus-Speciality-platter“

*(¼ crispy bavarian duck, portion of suckling pig – grilled in dark beer)
served with potato and bread dumpling, apple red cabbage
and cabbage salad with bacon*

€ 21,90

*Grilled portion of suckling pig – in dark beer, cabbage salad with bacon
and different dumplings*

€ 23,90

„Schweinsbraten“

*Portion of crispy bavarian pork – with dark beer sauce
apple red cabbage and potato dumplings*

€ 16,50

*Glazed knuckle of veal
stewed in the oven with herbs, tomatoes and vegetables
served with fine noodles*

€ 22,50

Marinated beef with vinegar, brez'n dumplings and apple red cabbage

€ 18,90

*Plate with grilled mignons of fillet of pork, beef and veal
with mushrooms à la creme, crispy bacon, croutons
fine vegetables and spaetzles*

€ 23,50

*Ribs of suckling pig in a crust of herbs
with bavarian cabbage and bread dumplings*

€ 24,20

Main dishes of veal

*Glazed roast of veal
with fine noodles and carrots
€ 23,80*

*Steak of veal
with anti pasti vegetables, mashed potatoes with parmesan cheese
€ 24,20*

*Kuffler „Wiener Schnitzel“
Breaded escalope of veal with roast potatoes
and dill-cucumber salad
€ 24,90*

Desserts

*Chocolat and passion fruit mousse in a coat of biscuit
with cassis sauce and fresh fruits*
€ 9,80

Curd cheese-poppy seeds-souffle with berry ragout
€ 9,10

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

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

Homemade apple strudel with whipped cream and vanilla ice-cream
€ 6,80

Orange Crème Brulée
€ 8,20

*Homemade milk-cream strudel with vanilla sauce
and hazelnut ice-cream*
€ 8,80

Apple fritters with cinnamon-sugar and vanilla ice-cream
€ 7,90

*Yoghourt cream with berry ragout and fine biscuits
served in a glass*
€ 7,90

Bavarian cream with raspberry-sauce and fresh fruits
€ 8,50

Fresh cheese curd " Kaiserschmarrn " with plum and apple compott
€ 9,20

Ice parfait with cherry ragout
€ 8,80

Cheese

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

Bread and Butter € 2,40

Bavarian Menu € 30,10

Consomme with semolina dumplings, fine vegetables and chive

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

*Homemade apple strudel with whipped cream
and vanilla ice-cream*

Stadtschreiber Menu € 38,50

*Consomme with pan cake stripes
and fine vegetables*

*Prime boiled beef
with creamy spinach, fresh horse radish and roast potatoes*

Bavarian cream with fresh fruits

Münchner Stadtmenu € 56,70

*Plate of smoked fish
with fresh salad, horse radish, vinegar cucumbers and dill sauce*

Clear consomme with veal quenelles

*Sirlion steak of beef
with melted onions and roast potatoes*

*Variation of fresh fruits
Fruit salad with Grand Marnier, fresh fruits and lemon sherbet*

Maximilians Menu € 55,70

*Lambs lettuce salad in sherry-nuts-dressing
with poached egg and croutons*

*Wheat beer soup
with bread cubes*

*Rips of suckling pig
roasted in a crust of herbs
bavarian cabbage and bread dumplings*

*Apple fritters with cinnamon sugar
and vanilla ice-cream*

Schlemmer Menu € 62,70

*2 pieces of king prawns
with mango-chilli-chutney and asia Goma-Wakame-Salad*

*Cappuccino of clear mushrooms soup
with roasted beef tatar*

*Steak of veal
with anti-pasti-vegetables and mashed potatoes with parmesan*

Ice parfait with cherry ragout

Opernmenu € 60,10

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

Clear oxtail soup with chester sticks

*Saltimbocca of angler fish
with tomato-rocket-risotto*

*Yoghourt cream with berry ragout and fine biscuits
served in a glass*

Residenz Menu € 56,20

*Grilled goat cheese with honey, rocket-tomato-salad
and balsamico sauce*

Parmesan cheese soup with potato chips

*Breast of duck
with red wine sauce, roasted chicoree
and parmesan cheese polenta*

Curd cheese-poppy seeds-souffle with berry ragout

Jagdmenu € 59,90

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

Clear soup with different garnishes

*Mignons of venison with pepper-redwine-cherries
roasted mushrooms and dumplings*

*Apple tarte with brown sugar and calvados
and pear of sherbet*

Menu Max Joseph € 53,50

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

*Potato cream soup
with crispy ham*

*Suckling pig in dark beer sauce
cabbage salad with bacon and different dumplings*

*Milk cream strudel
with vanilla sauce and hazelnut ice-cream*