



bon appetit

Dumpling soups



Hearty beef broth **I** with liver dumpling **A1 C G**, root vegetables **I** and lots of chives

10,90 Euro

Creamy truffle soup **organic potatoes** **G, I, M** and sour cream

13,80 Euro

Antipasti



„Dreierlei vom Kas“ Homemade cheese snack **G M**, fresh Obatzder (type of cream cheese with herbs and spices) **G** and potato cheese **G, I**, with spring onions and **organic potato rolls** **A1 G**

19,50 Euro



Isar Caesar Salad **5, C, D, F, G, K**
with bucheese croutons **G** and and thinly shaved Parmesan **1**,
slices of San Daniele ham **4** and grissini **E G**

21,50 Euro

26,80 Euro

„Stenz von der Au“ Towering culinary starter (for two or more)

per Pers. 32,50 Euro

Very thin slices of San Daniele ham **4**, Parmigiano Reggiano **G**, appetiser skewers, salad of three types of quinoa **A1 M** with peppers and aromatic herbs, in a coconut and curry cream, wild mushroom salad with chive marinade, **2** sticks of Milanese salami **M**, **organic hay-fed Brie** **G**, with fig mustard, fresh cheese mousse **A2, A3 G, K, 5** enriched with aromatic herbs, natural hummus with chickpeas **A1, C, F, G, K**, sesame and cumin, accompanied by freshly baked mini cereal sticks **A1, A2, G**, rye rolls and walnut rolls **A1, A2, G, H, 3**

„Luis Trenker Brotzeitbrett“

27,00 Euro

Slices of South Tyrolean speck **F1**, tomato and basil cream cheese **G**, seasoned horseradish, Kaminwurz (smoked sausage) with Merano herbs, crisp radishes, fresh market radishes, a selection of vegetables, stuffed with cream cheese **A1 G I M**, **Bio Bayern mountain flower cheese** **G**, veal meatballs made from prime veal with marjoram **A1 A3 C F G H 2**, homemade mustard **F K**, mini peppers, sun-ripened cherry tomatoes and **Bio Bayern salted butter** **M**

„Cordula Grün Brotzeitbrett“ – (snack board)

23,50 Euro



Creamy mountain cheese from Andechs **G**, fig mustard, marinated farmers market vegetables **A1 I**, butter with chives **G**, natural hummus **A1 C F G K**, veggie tatar **F H1** with eggplant and artichokes, bulgur salad with cucumber, herbed cream cheese **G**, malt bread **A1 4 C G I L N** with curry mango spread **A1 C G I K L** and lots of greens

Just Dumplings



Spinach dumplings **A1 C F G M 7** on cherry tomato sauce **F G**, with a bit of basil pesto on top **G**

20,50 Euro



Organic cheese dumplings **A1 C F G M 7** on a bed of fresh spinach with melted parmesan **G**

20,80 Euro



Beetroot dumplings **A1 C F G M 7** on a bed of creamy celery with apples **I** with horse radish cream cheese **G**

20,80 Euro



“Dumpling triple loop” Spinach dumpling **A1 C F G M 7** on cherry tomato sauce **F G**, cheese dumpling **A1 C F G M 7** on a bed of fresh spinach with melted parmigiano and beetroot dumpling **A1 C F G M 7** on creamy celery with apples **I**

25,50 Euro



Knödelei’s special dumpling 2026

Dumpling Halali **A1, C, F, G, M, 7** made with venison shoulder from Lower Bavaria, enriched with wild cranberries, on a purée of nutmeg squash in a sweet-and-sour sauce **M**, served with a port wine sauce **F, I, M**

24,50 Euro

Münchner Knödelei – The Classics



Oven-fresh pork roast with crust, potato dumpling **A1 F G M** and dark beer sauce **A3 F I**

24,50 Euro

Mushrooms in cream sauce with bread dumpling

27,80 Euro

Porcini, chanterelles, boletus mushrooms and king oyster mushrooms served with our bread dumplings, enriched with **Bio Bayern organic cream** **G** and wild herbs **A1, C, G, M, 7**

Schlutzkrapfen stuffed with carrots and mustard **A1, H4, K, 2, M** served with root vegetables and cashew ricotta **H4**

23,80 Euro

6 grilled Nuremberg-style sausages **C4** with bacon sauerkraut **1 4**, spicy horseradish mustard **K** and bread rolls **A1 C G**

19,90 Euro

Game stew with cranberries and juniper berries, served with blue cabbage and apples **G I M** and buttered pretzel dumpling **A1 A2 C F G M 1 4**

31,50 Euro

Traditional Munich pork knuckle on melted wheat beer cabbage **A1** with bread dumplings **A1 C G M 7** and gravy **A3 F I**

28,50 Euro

Bergfex – our classic from the Wirtshaus in der Au (for 2 or more persons)

per Pers. 38,80 Euro

A little bit of everything: a piece of oven-fresh roast pork with crust, roasted knuckle of pork with blue cabbage with apples **G I M 1**, small grilled sausages Nuremberg style **C4** on hearty bacon and sauerkraut **M 1 4**, served with potato and bread dumplings **A1 C G M 7**, as well as our tasty **organic potato salad** **A1 I K M**

Happiness is a
good dumpling
with gravy!





Gourmet Bavarese

- Monaco-Burger** Homemade sesame bun ^{A1, A2, F, G, L} with succulent roast beef and pan-fried button mushrooms, **organic mountain flower cheese** ^G, arugula and our unique mustard honey-truffles mayonnaise ^K, served with **Bio Bayern fried potatoes**

Bavarian fillet of ox ^G, marinated with sea salt and wild herbs, served with sautéed tomato-zucchini vegetables ^{G, I}, **Bio Bayern rosemary potatoes**, shallot-balsamic jus ^{1 5 F G I K} and lime butter ^G

Braised veal cheeks in Barolo ^M, with truffled mashed potatoes ^{A1 G}, served with glazed carrots

29,80 Euro

47,50 Euro

35,50 Euro

Lunchtime

(Mo – Fr from 11.00 a.m. – 2.00 p.m.)

Our dish of the day



5 Mini Veal Meatballs ^{A1 A3 C F G I K} Served with **organic potatoe salad** ^{A1, F, K} radishes, and our homemade mustard

18,90 Euro



The Knödelei lunch menu

25,00 Euro

Braised beef rolls made to Grandma’s recipe ^{G, K, M, 1, 5, 7} with mashed potatoes ^G and glazed root vegetables ^{G, I}

Vegetarian alternative:
Kasspatzn made from **Bio Bayern egg noodles** ^{A1, C, F, G}, with **Bio Bayern mountain flower cheese** topped with **Bio Bayern cream** ^G and served with simmered onions and plenty of chives

Homemade cream Strudel ^{A1, C, G}, with chocolate sauce and egg liqueur ^{C, F, G, 5, 6}



Additional options



- Large Oktoberfest Pretzel** ^{A1, A2, 1, 4}

Small Oktoberfest Pretzel ^{A1, A2, 1, 4}

Bread bun ^{A1, C, G}

Serving of blue cabbage with apples or Sauerkraut ^{1, 4}

Organic potatoe salad ^{A1, C, G, K, L, M, 1} with Radishes

Serving of bacon Sauerkraut salad ^{1, 3, 4}

Mixed side salad

8,50 Euro

3,50 Euro

3,50 Euro

6,50 Euro

6,50 Euro

6,50 Euro

6,50 Euro

Wirtshaus in der Au

Beer and dumplings since 1901

The quality of the food in our Wiesn tent is guaranteed by the Wirtshaus in der Au, the birthplace of Munich’s Knödelei. The city restaurant at Lilienstrasse 51 - one of the most beautiful in Munich - has over 100 years of tradition and has been known not only for the largest dumplings in the city, but also for numerous dumpling variations and other classics of Bavarian cuisine. True to the motto „Traditionally Bavarian - but with a twist“, the Wirtshaus in der Au also entertains its guests with numerous events such as the unique Royal Bavarian Dumpling Cooking Course.

Dessert – qualcosa di rotondo

- Grandma’s Quark Dumplings** ^{C G, 1 4} served with stewed plums ^{C G, 1 4 7 E} and Bourbon vanilla sauce ^{C, F, G, 5, 6}

Iced Dumpling ^{C, G, H1 H2} and made with apricots of the valle del Wachau

Soufflé ^{A1, C, F, G} **of dark chocolate** with Redcurrant ice cream ^C

The Original: Viennese Kaiserschmarrn ^{A1, C, G} (sweet fried pancake dish) **according to the recipe 1907** fresh from the oven with roasted apple-pear mix and wild cranberries

Knödelei – dessert pan (for 2 or more persons) **per Pers. 29,90 Euro**
Ice Cream ^{C, G} from our ice cream makers, handmade plum dumplings ^{C, G, 1, 4} on a plum compote ⁷, light chocolate soufflé ^{A1, C, F, G}, Toblerone doughnut-shaped dessert ^{A1, C, F, G, H2}, ice-cream dumpling ^{C, G, H1, H2} made with apricots from the Wachau Valley, Cream strudel ^{A1, C, G}, freshly baked Kaiserschmarrn ^{A1, C, G} with wild cranberries and apple and pear compote, served with a generous helping of vanilla sauce ^{C, F, G, 5, 6} and a wild berry ragout

15,50 Euro

16,00 Euro

16,50 Euro

21,00 Euro

Children’s dumplings

For our little dumpling friends we have an extra children’s menu. Just ask your waiter or waitress!



PAULANER Beers

Maß <i>Oktoberfest Bier</i> ^{A3}	1,0 l	15,70 Euro
Maß <i>Münchner Hell Alkoholfrei</i> nonalcoholic ^{A3} (beer with lower malt content)	1,0 l	15,70 Euro
Radlermaß (beer and lemonade mix) ^{A3, 4, 14}	1,0 l	15,70 Euro
Hefe-Weißbier <i>NATURTRÜB</i> ^{A1 A3}	0,5 l	9,50 Euro
Hefe-Weißbier <i>ALKOHOLFREI</i> nonalcoholic ^{A1, A3} (beer with lower malt content)	0,5 l	9,50 Euro

Nonalcoholic Beverages

Fine Munich mineral water	0,5 l	4,90 Euro
Adelholzener mineral water (sparkling still)	0,75 l	11,90 Euro
 Spezi ^{4 5 10 14} (Cola & Orange)	0,5 l	6,30 Euro
 Cola ^{4, 5, 10, 11}	0,33 l	5,80 Euro
 Orange ^{11, 14, 18, 19, 20}	0,33 l	6,10 Euro
Apple spritz (with naturally unfiltered apple juice)	0,5 l	6,10 Euro
Lemonade ⁴	0,5 l	5,90 Euro
Red Bull	0,25 l	6,80 Euro
(Energy Drink ^{5, 10, 15} Zero ^{5, 7, 10, 15, 17} White Edition ^{5, 10, 15})		
Schweppes (Tonic Water ¹⁶ Bitter Lemon ¹⁶)	0,2 l	6,20 Euro
Bio-Orange lemonade	0,33 l	4,30 Euro
Bio Kracherl apricot-lemon 	0,33 l	4,90 Euro
Bio Kracherl raspberry-rhubarb	0,33 l	4,90 Euro

Champagne



La Cuvée ^M 0,75 l **170,00 Euro**



Brut Impérial ^M 0,75 l **175,00 Euro**
Ice Impérial ^M 0,75 l **185,00 Euro**
Impérial Rosé ^M 0,75 l **190,00 Euro**

Ruinart

Blanc de Blancs ^M 0,75 l **235,00 Euro**
Rosé ^M 0,75 l **235,00 Euro**
Rosé Magnum ^M 1,50 l **475,00 Euro**



Brut Vintage ^M 0,75 l **490,00 Euro**

You'll find champagne, wines and special spirits on our special menu!

Sprizz und Prosecco



St-Germain Sprizz ^M	0,2 l	16,50 Euro
St-Germain Liqueur with elderflowers & Martini Frizzante		
Kini Royal ^M	0,2 l	16,50 Euro
Classic Style of the 80's a la „Knödelei“ Martini Frizzante & Crème de Cassis with wild berries		
Lilly Sprizz ^{M, 5, 18}	0,2 l	16,50 Euro
Lillet blanc & Wildberry Schweppes		
Limoncello Sprizz ^M	0,2 l	16,50 Euro
Ramazzotti Limoncello & Martini Frizzante		
Sprizz ohne Schwips ^M	0,2 l	16,50 Euro
Martini Vibrante (nonalcoholic) sprinkled with bicarbonate of soda, garnished with a slice of orange		
Prosecco Frizzante ^M on ice	0,2 l	14,50 Euro
Martini Frizzante Semisecco, Piemonte, Italy		
Bottiglia Martini Prosecco ^M	0,75 l	85,00 Euro
Spumante DOC, Piemonte, Italy		

Wine



white

Knödeliger Grauburgunder ^M	0,2 l	12,50 Euro
Winery Karl Pfaffmann Walsheim, Pfalz, Germany		0,75 l 48,00 Euro
Knödeliger Grauburgunder „Big Bottle“	1,5 l	95,00 Euro
Grüner Veltliner ^M	0,2 l	13,50 Euro
Federspiel Terrassen		0,75 l 51,00 Euro
Winery Domäne Wachau, Austria		1,5 l 99,00 Euro
Cantina Terlan Chardonnay ^M	0,2 l	14,50 Euro
Kellerei Terlan, South Tyrol, Italy		0,75 l 55,00 Euro
Cà Maiol Lugana Prestige ^M	0,75 l	63,00 Euro
Winery Cà Maiol, Lombardia, Italy		
Vin bianco con acqua frizzante allo Steinkrügerl ^M	0,5 l	15,80 Euro
Chardonnay from the Winery Serena, Treviso, Italy		

rosé

Hampton Water ^M	0,2 l	14,50 Euro
Winery Gerard Bertrand		0,75 l 69,00 Euro
Languedoc-Rousillon, France		1,5 l 139,00 Euro
Whispering Angel ^M	0,75 l	78,00 Euro
Winery Château d'Esclans, Côtes de Provence, France		1,5 l 155,00 Euro
	3,0 l	295,00 Euro

red

Chapeau Merlot ^M	0,75 l	49,00 Euro
Winery Karl Pfaffmann Walsheim, Pfalz, Germany		
Il Bruciato Guado al Tasso DOC Cuvée ^M	0,75 l	119,00 Euro
Winery Antinori, Tuscany, Italy		

Fine spirits in mini bottles

„Knödelbeere“	4 cl	15,90 Euro
Wild raspberry liqueur		
„Marillknödel“ Apricot liqueur	4 cl	15,90 Euro
„Knödelwasser“	4 cl	15,90 Euro
Pear William liqueur		
„Knödelnuss“	4 cl	15,90 Euro
Hazelnut liqueur		

„Knödeliger Erdbeer-Limes“	4 cl	15,90 Euro
Liqueur from strawberries cultivated outdoors		
Espresso Martini/Solero Shot	4 cl	10,50 Euro
Bottle of Espresso Martini/Solero	0,5 l	115,00 Euro
12 shots from the bottle with a spout		
Jägermeister	0,02 l	6,80 Euro
Slivovitz plum brandy	0,02 l	6,80 Euro
Distillery Badel		