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WELCOME TO THE PLATZL HOTEL!

There is something magical about Christmas in Munich. PLATZL HOTEL is the perfect place to experience it and spoil yourself with our culinary delights.

Enjoy locally sourced specialities in the timeless yet contemporary atmosphere of RESTAURANT PFISTERMÜHLE or treat yourself to a fondue in the traditional WIRTSHAUS AYINGER, located at Platzl 1A.

While you are here, do not forget to visit our stylish hotel bar JOSEFA BAR & KAFFEE and the charming open-air PLATZL KARREE BODEN & BAR, where you have the chance to sample mulled wine, Christmassy cocktails and delicious canapés, all of which are guaranteed to get you into the festive mood.

No matter whether you come with your family, friends or colleagues, on Christmas Eve or to toast to the New Year – our team will make it an unforgettable occasion.

We wish you all the best for the Christmas season and a wonderful start to the New Year!

Heiko Buchta, Director, and the Platzl Hotel team

CHRISTMAS TIME AT PFISTERMUHLE



Gourmet Advent

4-course meal

- VENISON HAM FROM OUR OWN
 HUNTING GROUNDS
 Walnut brioche | grilled pumpkin | cranberries |
 browned butter | marinated white cabbage
- * POTATO FOAM SOUP Lemon pepper | onion jam
- * DUCK BREAST SOUS VIDE

 Honey and cardamom glaze | creamy corn |
 black salsify | orange | red cabbage
- * PARFAIT OF PRALINES

 Mulled wine sauce | candied ginger |
 almond sponge cake | pear

The past meets the present here in the relaxed ambiance of RESTAURANT PFISTERMÜHLE.

We remain faithful to traditional values, but combine them with contemporary techniques.

The result is a gourmet experience in a historical vault where you will discover our passion for craftsmanship and genuine products.

FROM 6 P.M.

€ 64.00 per person Accompanying wine: € 29.00 per person THE RESTAURANT PFISTERMÜHLE is also open on each Sunday in Advent from 12 to 3.30 p.m. (food served until 2.30 p.m.)

Traditional Christmas meals

4-course lunch

- * DUFT OF WILD DUCK
- * PUMPKIN SOUP
 Trout in orange-flavoured batter
- * SADDLE OF VENISON (own HUNTING GROUNDS)
 Candied walnuts | apple and caramel puree |
 pickled pearl onions | Jerusalem artichoke
 pancakes
- * MULLED WINE CAKE

 Mandarins | Valrhona chocolate | hazelnuts

A vegetarian option is available upon request

PRE-ORDER 48 HOURS IN ADVANCE

€ 59.00 per person

6-course dinner

- * DUFT OF WILD DUCK
- * PUMPKIN SOUP
 Trout in orange-flavoured batter
- * ROULADE OF LOCAL CARP Local cabbage | vanilla | horseradish sauce
- * SADDLE OF VENISON (own HUNTING GROUNDS)
 Candied walnuts | apple and caramel puree |
 pickled pearl onions | Jerusalem artichoke
 pancakes
- * SHREDDED PANCAKE WITH ALPINE CHEESE Grape mustard ice-cream | pickled raisins
- * MULLED WINE CAKE

 Mandarins | Valrhona chocolate | hazelnuts

PRE-ORDER 48 HOURS IN ADVANCE

€ 95.00 per person Accompanying wine: € 49.00 per person Dinner is served from 7 p.m.

6-course dinner | Vegetarian

- * CARROTS WITH A DIFFERENCE
- * PUMPKIN SOUP Vanilla | pumpkin seed oil
- * OVEN-ROASTED SHALLOTS
 Chives | sour cream | potatoes
- * SWABIAN RAVIOLI WITH PARSLEY Truffles | egg yolk | browned butter
- * SHREDDED PANCAKE WITH ALPINE CHEESE Grape mustard ice-cream | pickled raisins
- * MULLED WINE CAKE

 Mandarins | Valrhona chocolate | hazelnuts

PRE-ORDER 48 HOURS IN ADVANCE

€ 75.00 per person Accompanying wine: € 49.00 per person Dinner is served from 7 p.m.



The finest taste creations to round off the year

Celebrate an unforgettable New Year's Eve in the relaxed ambiance of the RESTAURANT PFISTERMÜHLE located directly on the Platzl! We will welcome you with a "Spatzl" aperitif and a small appetizer.

Bring the year to a close with this seven-course taste explosion: Before the fireworks go off in the heart of Munich, our culinary director Michael Sobota and his team will bring all their craftsmanship and passion into play to serve up the finest creations made with local ingredients. At midnight, you will toast the New Year with a glass of Perrier-Jouët Rosé champagne.

APERITIF: FROM 7 P.M. DINNER: 7.30 P.M.

New Year's Eve Gala Dinner

- * DUCK LIVER Tamarind | dark chocolate | smoked veast brioche
- * MARINATED I AKE TROUT Warm wild mushrooms | dill | ash
- * HAY MII K Lobster | char caviar | potatoes | milk cream
- * KIR ROYAL Iced
- * FILET OF OX Truffles | pickled egg | parsley | vanilla
- * SELECTION OF CHEESES From the organic cheese dairy "TegernseerLand"
- * WHITE CHOCOLATE Mango | gold | champagne | peanuts

PRE-ORDER 48 HOURS IN ADVANCE

€ 139.00 per person, incl. aperitif and champagne at midnight Accompanying wine: € 69.00 per person

New Year's Eve Gala Dinner I Vegetarian

- * PUMPKIN WITH A DIFFERENCE Pickled | mousse | ice cream | fried
- * PARSNIP SOUP Linseed oil I almonds
- * HAY MII K Potatoes I wild mushrooms I milk cream
- * KIR ROYAL Iced
- * SAVOURY MUESU Dried vegetables | parsley cream | pine nuts | grains
- * SELECTION OF CHEESES From the organic cheese dairy "TegernseerLand"
- * WHITE CHOCOLATE Mango | gold | champagne | peanuts

PRE-ORDER 48 HOURS IN ADVANCE

€ 119.00 per person, incl. aperitif and champagne at midnight Accompanying wine: € 69.00 per person

CHRISTMAS TIME AT AYINGER WIRTSHÄUSER



Gourmet fondue

Fondue Chinoise

Beef broth | beef from BayernOx | alpine chicken | prawns | market vegetables | new potatoes | mushrooms | bread from "Brotmanufaktur Schmidt" (bakery) | variety of dips

PRE-ORDER 48 HOURS IN ADVANCE

€ 34.00 per person

Ayinger's speciality goose

Bavarian goose served in a casserole dish

Red cabbage with cranberries I stuffed potato dumplings I glazed chestnuts I caramelised honey jus

ON EACH SUNDAY IN ADVENT

€ 21.50 per person

The relaxed way to kick off Christmas Eve:

WHITE SAUSAGE BREAKFAST at WIRTSHAUS AYINGER from 11 a.m. to 3 p.m.

PRE-ORDER 48 HOURS IN ADVANCE

 $\ensuremath{\in}$ 19.50 per person, incl. cold platter, pretzels, 2 white sausages, 1 coffee, 1 wheat beer

WIRTSHAUS AYINGER is closed from 3 p.m. on 12/24/2018 and all day on 12/25/2018.

CHRISTMAS TIME AT AYINGER AM PLATZL

A taste of Advent

During Advent, enjoy regional delicacies with a foretaste of Christmas:

- * CREAM OF CHESTNUT SOUP
 Cherry brandy | caramelised almonds
- * ROAST DUCK BREAST

 Honey and beer glaze | pretzel dumplings |
 spiced red cabbage
- * LAMB SHANK

 Brussels sprouts | pistachio and cinnamon crust | black nuts | gingerbread sauce
- * CHRISTMAS CARP

 Buttered potatoes | remoulade | small salad
- * SHREDDED STOLLEN PANCAKE SERVED IN A CASSEROLE DISH Sugared almond ice-cream | baked apple compote

The lively WIRTSHAUS AYINGER, located at Platzl 1A, is the ideal place to experience Bavarian tradition combined with down-to-earth regional cuisine.

Dishes range from original Munich white sausage and roast pork to game specialities from our own hunting grounds in Oberammergau. And do not forget to try one of the smooth, tasty beers from the family-run brewery in Aying.



CHRISTMAS TIME AT AYINGER IN DER AU



Christmas – a taste of home

3-course sharing menu

- * AYINGER'S GOURMET PLATTER

 Chive butter | crackling dripping | smoked fish in curd cheese | venison sausage from our own hunting grounds | radish served two ways | tartar | fresh horseradish | beer cheese | farmhouse bread | black smoked meat | winter salad with spiced orange vinaigrette
- * BRAISED TRI-TIP STEAK IN DARK ALE SAUCE Baked carp | shredded pancake with wild mushrooms

or

STUFFED POTATO ROULADE

Vanilla red cabbage | pretzel dumplings | Brussels sprouts

* BAKED APPLE CAKE SERVED IN A CASSEROLE DISH
White chocolate and gingerbread ice-cream | caramelized honey sauce

The sharing menu is served in the middle of the table – just help yourselves!

PRE-ORDER 48 HOURS IN ADVANCE

€ 48.00 per Person



NEW YEAR'S EVE AT AYINGER AM PLATZL



Bavarian specialities on New Year's Eve

Spend the last few hours of the year in lively surroundings and start the evening with our "Urweisse beer cocktail".

The wood panelling adds an Alpine feel, providing the perfect setting for a convivial evening that includes a savoury fondue and a wide variety of local delicacies.

To round off the evening, our kitchen staff will spoil you with a delicious shredded Stollen pancake served in a casserole dish.

It's hard to imagine a more laid-back way to start the New Year.

DINNER IS SERVED FROM 8 P.M.

3-course dinner for New Year's Eve

* AYINGER COLD PLATTER

Beef tartar from BayernOx | game sausage | smoked fish from Lake Ammer | venison ham made of meat from our own hunting grounds in Oberammergau | creamy mountain cheese | spread made from hay milk quark | vegetables marinated in apple vinegar | Platzl's homemade beer mustard made of Avinger beer

* FONDUE CHINOISE

Beef broth | beef from BayernOx | calf from Polting | alpine chicken | prawns | market vegetables | new potatoes | mushrooms | bread from "Brotmanufaktur Schmidt" (bakery) | variety of dips

* SHREDDED STOLLEN PANCAKE SERVED IN A CASSEROLE DISH Sugared almond ice-cream | baked apple compote

PRE-ORDER 48 HOURS IN ADVANCE

€ 69.00 per person incl. welcome cocktail



14 NEW YEAR'S EVE AT AYINGER IN DER AU



3-course menu for New Year's Eve

- * BAVARIAN CRAYFISH Pickled dwarf cucumbers | lentil salad | black salsify | hay milk
- * MEDALLION OF BAVARIAN BEEF SIMMERED IN HAY Bone marrow crust | mustard seed caviar | braised onion "sponge" | "Bamberger Hörnchen" potatoes in salt paste | pumpkin chutnev

SALMON TROUT FILET FROM THE BIRNBAUM FISH FARM. SMOKED OVER BEECHWOOD Parsley dumplings | cucumber and dill vegetables | char caviar sauce

* DESSERT TASTING PLATE Ayinger's beer tart | champagne parfait | pear | walnut caramel

The New Year's Eve menu on page 13 is also available to enjoy here with us in AYINGER IN DER AU.

PRE-ORDER 48 HOURS IN ADVANCE

or

€ 69.00 per person, including a welcome cocktail Dinner is served from 8 p.m.

CHRISTMAS TIME AT JOSEFA BAR & KAFFEE

Josefa gets in the festive spirit

Round off the day with an exquisite cocktail full of Christmassy aromas, mixed just for you by our head bartender Patrick and his team.

- * WINTER LEMONADE
 Almond syrup | lime juice | ginger beer |
 sage leaves
- * B'SUFFANES CHRISTKINDL ("TIPSY CHRISTMAS ANGEL") Falernum syrup | hazelnut liqueur | rum | cream sherry | apple juice | black tea | almond syrup | lemon juice
- * ZIMLET

 Cinnamon gin | lemon juice | sugar | lime juice | orange juice

- * CHARLOTTE COCKTAIL

 Homemade advocaat | golden rum |

 Bavarian Moonshine Red Fire orange liqueur |

 fresh orange juice | brown sugar
- * EI-NACHT

 Tawny port | homemade advocaat | milk | cream | egg yolk | nutmeg



CHRISTMAS TIME AT PLATZL KARREE BODEN & BAR



Pre-Christmas magic, out in the open air

Instead of visiting a Christmas market, why not join us for an after-work glass of mulled wine or punch, original drink creations and tasty delicacies?

- * ONION TART Warm
- * CUP OF GOULASH Crusty bread
- * BULLENSCHLUCK BayernOX
- * CINNAMON RICE PUDDING Roasted damsons
- * SUGARED ALMOND ICE-CREAM

 Made by the "Verrückter Eismacher" company

- * OUR FAMOUS BAKED APPLE
 Rum | baked apple puree | apple juice |
 Christmas spices
- * OLD-FASHIONED CHRISTMAS

 Bourbon | honey chocolate bitters
- * JOSEFA'S GROG

 Rum | hot water | herbs | lemon |

 Christmas spices

... and many other delicacies

PLATZL KARREE BODEN & BAR is open from Monday to Friday from 4 p.m. to 11 p.m., and from 12 noon on Saturdays. The open-air bar is closed on Sundays and public holidays.

CHRISTMAS TIME AT PLATZL HOTEL

Get into the mood for the most wonderful time of the year

Build a gingerbread house

Children will love creating their own ginger-bread house from gingerbread pieces, colourful sweets, candy canes and other tasty treats in our Christmas bakery. You and your children can also enjoy Christmas cookies, hot chocolate, fruit punch and mulled wine (for hardworking grown-ups only!).

Josefa's cocktail course

In this special course, our head bartender Patrick Melinz reveals the secrets behind his festive cocktails, such as the WINTER LEMONADE, the ZIMLET or the B'SUFFANES CHRISTKINDL. Visit the page "Christmas time at JOSEFA BAR & KAFFEE" for the ingredients of each drink.



BOOK IN ADVANCE

€ 35.00 per child and one accompanying adult 12/09/2018, 3 p.m.

BOOK IN ADVANCE

€ 25.00 per person incl. festive snacks 12/02/2018, 6.30 p.m.

CELEBRATING CHRISTMAS TIME AT PLATZL HOTEL



Your festive office party or family celebration

Make your Christmas party extra-special this year and celebrate with us at PLATZL HOTEL!

Choose between contemporary or traditional restaurants, bars and function rooms. We will create a festive event to meet your requirements. No matter whether you are celebrating with 10 people or with 120, we will provide the perfect space for you.

Greet your guests with a glass of punch in our convivial hotel bar JOSEFA BAR & KAFFEE, or in the charming open-air PLATZL KARREE BODEN & BAR.

Let our culinary director tempt you with a range of recommendations, and book a festive 3-course menu from € 43 per person or a 4-course menu from € 60 per person.

We are happy to put together a meal tailored to your requirements.

No time for a long party?

There is always time for a quick drink: celebrate Advent with your team in our PLATZL KARREE BODEN & BAR! Say thank you to your staff with mulled wine, punch and Christmassy specialities out in the open air!

€ 25.00 per person/hour incl. 2 canapés € 30.00 per person/hour incl. 4 canapés

RESTAURANT PFISTERMÜHLE

Pfisterstr. 4 80331 Munich www.pfistermuehle.de

Opening hours:

Mon-Sat:

12 p.m.-12 a.m.
Sunday: closed, except for the Sundays in Advent

(12-3.30 p.m.; food is served until 2.30 p.m.)

The kitchen is open from 12 p.m. to 11 p.m.

Closed:

12/31/2018 until 6:30 p.m., 01/01/2019



WIRTSHAUS AYINGER

Platzl 1 A 80331 Munich www.ayingers.de

Opening hours:

Mon-Thurs: 11 a.m.-midnight
Fri, Sat: 11 a.m.-1 a.m.
Sun: 11 a.m.-11 p.m.

The kitchen is open from 11 a.m. – 11.00 p.m.

Closed:

12/24/2018 from 3 p.m., 12/25/2018

PLATZL KARREE BODEN & BAR

Sparkassenstr. 12 80331 Munich www.platzl.de

Opening hours:

Mon-Fri: 4 p.m.-11 p.m. Saturday: 12 p.m.-open end

Closed:

Sundays and public holidays

JOSEFA BAR & KAFFEE

Sparkassenstr. 10 80331 Munich www.platzl.de

Opening hours:

Daily: 11 a.m.-1 a.m.

AYINGER IN DER AU

Mariahilfplatz 4 81541 Munich www.ayinger-in-der-au.de

Opening hours:

Mon-Thurs: 11:30 a.m. - midnight Fri, Sat: 11:30 a.m. - 1:00 a.m. Sun: 11:30 a.m. - midnight

The kitchen is open from 12 p.m. to 10:30 p.m.

Closed:

24.12.2018 from 3:00 p.m.

Reservations and bookings

Christmas office: Monday to Friday, 10 a.m.-5 p.m., T 089 23 703 743 | E feste@platzl.de

We can also make a reservation for you when you book a room: T 089 23 703 722 | E reservation@platzl.de



Platzi Hotel

Restaurant Pfistermühle Ayinger am Platzl Platzl Karree Boden & Bar Josefa Bar & Kaffee Marias Platzl Hotel

Kreszenz⁴ – Der Saal Ayinger in der Au