



Christmas & New Year's Eve at Platzl

Our culinary offerings
in November and December 2026

Advent at Restaurant Pfistermühle

Advent delights

24.11. – 23.12.2026

6 courses 149 € p. p.

Wine pairing 109 € p. p.

5 courses (without soup) 139 € p. p.

Wine pairing 95 € p. p.

Saddle of Wagyu beef from Westerberger
ginger soysauce | pickled radishes | young cilantro

Creamed cauliflower soup
smoked eel | curry foam | cream cheese

Two of quail
breast & ragout | puffed buckwheat | parsley root

Apple and berry wine sorbet
pumpkin | verjus

Filet of Veal from Gutshof Polting
truffled celery crème | flower sprouts | young carrot | blackberry

Valrhona chocolate mousse
tonka bean ice cream | pear | rosemary

Vegetarian Advent delights

24.11. – 23.12.2026

6 courses 119 € p. p.

Wine pairing 109 € p. p.

5 courses (without soup) 109 € p. p.

Wine pairing 95 € p. p.

Buttermilk mousse
preserved peach | shiso sorbet | almond | tarragon

Creamed cauliflower soup
chives | curry foam | cream cheese

Grilled pointed cabbage
celery crème | chili mayonnaise | capers | mushroom essence

Apple and berry wine sorbet
pumpkin | verjus

Linguine & Perigord truffles
maitake | hazelnut | vin jaune

Valrhona chocolate mousse
tonka bean ice cream | pear | rosemary

Christmas at Restaurant Pfistermühle

Christmas menu

24.12. – 26.12.2026

159€ p. p.

Wine pairing 109 € p. p.

Duck from Neuhofen

smoked & pulled | winter carrot | red cabbage | potato

Grilled Tristan Lobster

safran risotto | pulled salad | herb beurre blanc

Champagne Sorbet

blood orange foam | verjus gel

Saddle of Wagyu beef & truffle

tortellini | potato crème | flower sprout

Spiced cookie mousse

blood orange gelee | cinammon ice cream | candied mandarine | pecan nut crumble

Vegetarian Christmas menu

24.12. – 26.12.2026

105 € p. p.

Wine pairing 75 € p. p.

Sommeliers choice 199 € p. p.

Goat cheese praline

cany cane beet | beetroot | walnut | shallot

Variation of celeriac

baked | puree | braised | apple | chive mayonnaise | herb beurre blanc

Champagne sorbet

blood orange foam | verjus gel

Spinach truffle tortellini

alba | potato crème | braised onion | riesling foam

Spiced cookie mousse

blood orange gelee | cinnamon ice cream | candied mandarine | pecan nut crumble

New Year's Eve at Restaurant Pfistermühle

New Year's Eve menu

31.12.2026

189 € p. p.

Wine pairing 109 € p. p.

Scallop ceviche

yuzu | cucumber | alpenkaviar | dill

Quail Egg

mustard espuma | potato confit | pickled mustard seeds

Fried duck liver

truffle | celery | black walnut | madeira-jus

Green apple & verjus

tarragon | finger lime

Langoustine & veal sweetbreads

safran | fennel | orange | shellfish jus

Mandarine

white chocolate | mandarine sorbet | rosemary

Vegetarian New Year's Eve menu

31.12.2026

159 € p. p.

Wine pairing 109 € p. p.

Tomato

red bean ice cream | tomato jus | coffee | coriander

Quail Egg

mustard espuma | potato confit | pickled mustard seeds

Winter cauliflower

marinated | creme | baked | pomegranate | white chocolate

Green apple & verjus

tarragon | finger lime

Filled tortellini & Alba truffle

spinach | brussel sprouts | shallot

Reblochon

puffed pastry | two of pear | hazlenut

Mandarine

white chocolate | mandarine sorbet | rosemary

Advent

at Ayinger am Platzl and Ayinger in der Au

Our Advent Reindl

38 € p. p.

every weekend in Advent

from 4 persons | to share

sous-vide-cooked duck breasts & confit duck legs | red wine sauce
potato and bread dumplings | apple and red cabbage | glazed chestnuts | celery salad

Christmas

at Ayinger am Platzl and Ayinger in der Au

Our Christmas Reindl

85 € p. p.

25.12. – 26.12.2026

from 4 persons | to share

Appetizer Plate

bavarian vitello | gravled salmon | beluga lentil salad | arugula cream cheese | cream of
butter nut pumpkin | beef and vegan tatar | hay milk butter | mountain and soft cheeses
from tegernsee natural dairy | pickled vegetables | two of raddish | fresh horseradish |
farmers bread and pretzles

Main Course

bavarian farmers duck | braised tri-tip | glazed salmon filet
poined cabbage | red cabbage and apple | potato dumpling | creamed spaetzle |
vegan: sweet potato gnocchis | tomato and bell pepper | marinated arugula

Straight from the pan

christmas caramelized kaiserschmarrn | apple compote | roasted plums

Served in the Reindl, just like at home!

Advent and Christmas at Josefa

27.11. – 31.12.2026

Special Drinks

Josefas Cherry Boulevardier cherry-whiskey liqueur campari vermouth	14,50 €
Coconut Snowball vodka coconut vanilla chocolate liqueur heavy cream	12,50 €
Caramel Macchiato caramel sauce espresso whipped cream	7,50 €
Apple-cranberry sour (alkoholfrei)	9,50 €

Little temptations

Christollen and assorted gingerbread from Café Kustermann	4,50 €
Grilled truffled cheese Sandwich	12,50 €

New Year's Eve at Josefa

31.12.2026

Special Drinks

Mimosa	11,00 €
Knewitz chardonnay sparkling wine freshly squeezed orange juice	
Kir Royal	23,00 €
crème de cassis champagne	

New Year's Eve appetizers & delicacies

Oysters	4,50 € Stk.
3 Oysters and one glass of Thierry Fournier champagne	29,00€
Three of Tatar	24,00€
beef salmon trout beetroot	

Opening hours

Pfistermühle

24.12.	07:30 - 10:00 p.m.	Christmas menu
25.-26.12.	11:30 a.m. - 10:00 p.m.	À la carte and christmas menu
27.-28.12.		closed
29.-30.12.	11:30 a.m. - 22:00 p.m.	À la carte
31.12.	starting at 6:30 p.m.	Silvester menu
01.-03.01.		closed

Ayinger in der Au

24.12.		closed
25.-26.12.	11:00 a.m. - 12 a.m.	À la carte and Reindl menu
27.12.	10:30 a.m. - 11:30 p.m.	Christmasbrunch till 3:00 p.m. and à la carte
28.-29.12		closed
30.12.	5:00 - 11:30 p.m.	À la carte
31. 12.	starting at 7:00 p.m.	New Year`s Eve special
01.01.	12:00 p.m. - 12 a.m.	New Year`s Brunch and à la carte
02.01.	11:00 a.m. - 12 a.m.	À la carte
03.01.	10:30 a.m. - 11:30 p.m.	À la carte

Ayinger am Platzl

24.12.	11:00 a.m. - 3:00 p.m.	Bavarian Breakfast and Brunch
25.-31.12.	regular open hours	À la carte
01.01.	11:00 a.m. - 12:00 a.m.	New Year`s Brunch and à la carte
02.01.	11:00 a.m. - 12:00 a.m.	À la carte
03.01.	11:00 a.m. - 11:30 p.m.	Brunch and à la carte

Josefa

24.-30.12.	regular open hours	À la carte
31.12.	07:30 a.m. - 12:00 a.m.	À la carte
01.01.	09:00 a.m. - 12:00 a.m.	À la carte
02.-03.01.	07:30 a.m. - 12:00 a.m.	À la carte

Josefa Karee

31.12.	12:00 a.m. - 6:00 p.m.	Live DJ
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Groups and Events

For group reservations and Christmas parties, please feel free to contact our events team:

089 23 703 777
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