



*gestern.heute.morgen*

*Dear Guests, welcome to the „Wirtshaus zum Spöckmeier“!*

***F**ounded in the year of 1450, the house Spöckmeier is one of the oldest traditional restaurants in Munich. We are proud to be part of Munich´s history and we combine Bavarian tradition with up-to-date elements. We serve warm food every day from 9 a.m. until midnight without interruption.*

***Regional and homemade products***

***O**ur regional and seasonal products stand for high quality. Our home based butchery produces our sausages – just as it was in former times.*

***T**he three pretty “Stüberl”, each with a different charm, are perfect locations to host special events such as company socials or private get-togethers. Together we find your personal menu for your event. Do not hesitate to ask our service staff.*

*Please find here the international menu in English, Italian and Russian. Please note that all beverages listed here are in the English language only.*

*We’re happy that you are here!  
Lorenz Stiftl with family and his team*

# Homemade sausages from our inhouse butchery



<b>Munichs Original “Weißwurst”</b> (2,4,7) with sweet mustard	per piece	2,70
<b>Pretzel</b>	per piece	1,30
<b>Two pairs of “Wiener”</b> (2,3,4,7) with bread		6,40
<b>Two pairs of roasted pork sausages</b> (2,4,7) with sauerkraut		8,90
<b>Two grilled meatballs</b> (4,7) with potato-rocket salad		10,50
<b>Two browned “Wollwürste“</b> (4,7) pan fried sausage without skin with mashed potatoes (3,8)		10,50
<b>Warm “Leberkäse”</b> (3,4,7), meat loaf with potato salad		10,90
<b>Sausage platter</b> (3,4,7) with roasted and grilled pork, veal sausages and “Wiener“, with sauerkraut and mashed potatoes (3,8)		15,90
 <b>Bio Nuremberger</b> , six grilled pork sausages with sauerkraut		15,20

## Why not bring some Weißwurst home?

Enjoy your Bavarian breakfast back home. Order your welded white sausages from one of our waiters. Per piece 1,50 **Enjoy your meal!**

## Starters

<b>Marinated ox meat</b> with gherkins (2,11), red onions, salad, seed oil dressing and roasted German bread		9,90
<b>Munich Trilogy</b> with lye buns	each	7,50
„Vegetarian“: radish cream cheese, “Obazda“ and potato cheese		
„Bavarian“: pork lard, fine liverwurst and marinated ox meat		
<b>Homesmoked saibling fillet</b> on marinated lambs lettuce, with pear slices and horseradish		12,80
<b>Bread basket</b> with two slices of core bread and farmer ‘s bread		2,50
<b>Serving butter</b> (20g)		1,00

## From the stockpot

<b>Clear beef consommé</b> with pancake stripes and chives	5,20
<b>Goulash soup</b> with German bread	7,80
<b>Tasty potato soup</b> <sup>(3)</sup> with vegetables and bacon pieces	5,90

## Salads

<b>Side salad</b> with house dressing	4,90
<b>Big salad</b> with tomatoes, cucumber, roasted seeds and homemade dressing, optionally with	10,80
♥ fried turkey breast stripes and fresh mushrooms	15,90
♥ lukewarm goat cheese and honey	15,90
♥ grilled vegetables and roasted pretzel croutons	14,90

## Fresh from the oven from 11 am

<b>Roasted pork</b> with a crispy crust in a dark beer sauce, potato dumplings <sup>(2,3)</sup> and bacon coleslaw	15,60
	small portion 13,60
<b>1/2 grilled, crispy pork hock</b> with dark beer sauce, potato dumplings <sup>(2,3)</sup> and cabbage salad <sup>(3)</sup>	17,70
<b>Munich "Bierbratl"</b> fried pork belly with dark beer sauce, sauerkraut and pretzel dumpling slices	14,90
	small portion 12,90



## Vegetarian and vegan

<b>Bavarian cheese spaetzle</b> with fried onions	11,90
	small portion 9,90
<b>Roasted pretzel dumpling slices</b> with horseradish sauce, lentils and pear slices	12,90
<b>Roasted vegetables</b> with oyster mushrooms, tomato ragout, "Rösti" and roasted seeds (VEGAN)	15,50

## Fish

<b>Grilled saibling fillet</b> in lemon-tomato butter, seasonal vegetables and parsley potatoes	21,50
<b>Grilled pike-perch fillet</b> with bacon <sup>(2,3)</sup> , horseradish sauce, lentils and parsley potatoes	22,50

## Classics and delicacies

<b>Grilled “Leberkäse“</b> <sup>(3,4,7)</sup> meat loaf with a fried egg, gravy and potato salad	10,90
<b>Fried calf’s liver</b> with shallot sauce, bacon and apple slices, served with mashed potatoes	21,50 small portion 18,50
<b>Bavarian ox roast</b> with a strong red wine sauce, blue cabbage with apples and homemade bread dumplings	19,80
 <b>Ox Burger</b> - 200g pure steak from BavarianOx® with crispy bacon <sup>(2,3)</sup> , tomatoes, cheese, cucumber, onions, salad, in a lye bun with French fries	16,80
<b>Juicy beef goulash</b> à la King Ludwig, gently braised in its own juice, with butter spaetzle <sup>(2,3)</sup>	18,60 small portion 15,60
<b>Onion roast beef</b> , beef loin with shallot sauce, baked onions, vegetables and roasted potatoes	24,50
<b>Pork fillets</b> with mushrooms in cream, vegetables and cheese spaetzle, served in a pan	19,90
<b>Original “Wiener Schnitzel“</b> , milk calf with cranberries, lemon and roasted potatoes	22,50 small portion 18,50

## Our steaks from Bavarian beef

<b>Rump steak from the grill</b> 200 gr. with homemade herb butter and French fries	26,90
<b>Fillet steak</b> 200 gr. with homemade herb butter, grilled vegetables and rosemary potatoes	31,90



# Snacks

**Bavarian sausage salad** from “Regensburger” (2,3,7) and German bread

-  with gherkins (2,11), red onions 9,90
-  or as Swiss sausage salad with Emmental stripes 10,90

**Spöckmeier’s Snack platter** (2,3,4,6,7,11) ”Gselchtes”, per person 14,90  
raw sausage, ”Leberkäse”, liverwurst, lard, Emmental,  
”Obazda”, radish, gherkins (2,11), butter and German bread

**Cheese variation** with Emmental, Bavaria blu, per person 11,50  
mountain cheese and ” Obazda”, with grapes, walnuts,  
fig mustard and German bread



”Obazda“ mixed cheese with wheat beer 9,80  
and farmhouse bread

## Maybe a bit more?

Pretzel	1,30
Potato salad	3,50
French fries	3,50
Roasted potatoes	3,50
Mashed potatoes (3,8)	3,50
Boiled potatoes	3,50
Two potato dumplings (2,3)	3,80
Two white bred dumplings	3,80
Red cabbage	3,50
Sauerkraut	3,50
Coleslaw with bacon	3,50
Butter (20g)	1,00

Please note, side dish changes will be charged with 1.00 Euro

## **D**esserts, pastries and cheese

<b>”Kaiserschmarrn”</b> with raisins, almonds and apple puree <sup>(3)</sup> (at least 20 minutes waiting time)	13,70
<b>Mousse of dark chocolate</b> with fresh fruits	7,90
<b>Lukewarm apple strudel</b> with vanilla sauce	8,50
<b>“Apfelkücherl“</b> baked in beer batter with cinnamon, sugar and a scoop of bourbon vanilla ice cream	8,50
<b>Bourbon vanilla ice cream</b> with hot raspberries, slightly roasted almonds and cream	7,80
<b>Small Bavarian cream</b> with raspberry puree	5,50



## Night menu (from 22:00-0:00 h)

<b>Original Munich "Weißwurst"</b> <small>(2,7)</small> with sweet mustard	per piece	2,70
<b>Pretzel</b>	per piece	1,30
<b>Goulash soup</b> with German bread		7,80
<b>Warm "Leberkäse"</b> <small>(3,4,7)</small> with potato salad		10,90
 <b>"Obazda"</b> mixed with wheat beer and German bread		9,80
<b>Bavarian sausage salad</b> from "Regensburger" <small>(2,3,7)</small> and German bread		
 with gherkins <small>(2,11)</small> , red onions		9,90
 or as Swiss sausage salad with Emmental stripes		10,90
<b>Spöckmeiers snack platter</b> <small>(2,3,4,6,7,11)</small> "Gselchtes", raw sausage, "Leberkäse", liverwurst, lard, Emmental, "Obazda", radish, gherkins <small>(2,11)</small> , butter and German bread	per person	14,90
<b>Cheese variation</b> with Emmental, Bavaria blu, mountain cheese and "Obazda", with grapes, walnuts, fig mustard and German bread	per person	11,50
<b>Big salad</b> with tomatoes, cucumber, roasted seeds, house dressing and roasted turkey medallions in a core coat		15,90
<b>Cheese spaetzle</b> with fried onions		11,90
<b>Roasted pork</b> with a crispy crust in a dark beer sauce, potato dumplings <small>(2,3)</small> and bacon coleslaw		15,60
<b>1/2 grilled, crispy pork hock</b> with dark beer sauce, potato dumplings <small>(2,3)</small> and bacon coleslaw		17,70
<b>Spöckmeiers sausage platter</b> <small>(3,4,7)</small> with roasted and grilled pork, veal sausages and "Wiener", with sauerkraut and mashed potatoes <small>(3,8)</small>		15,90
<b>Rump steak from the grill</b> 200 gr. with homemade herb butter and French fries		26,90
<b>Original "Wiener Schnitzel"</b> , milk calf with lingonberries, lemon and French fries		22,50
<b>Side salad</b> with house dressing		4,90
<b>Something sweet to finish</b>		
<b>Lukewarm apple strudel</b> with vanilla sauce		8,50



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***Do you have intolerances or food allergies?***

*Ask our staff for a separate menu with the labeling of allergens.*

*All prices in this menu are in Euro (€), including all duties and taxes. Please do not accept handwritten changes or additions to your invoice.*

***Additives – marked in (1-15)***

*1.dyes 2.preservative 3.antioxidant 4.flavor enhancer 5.sulfur dioxide 6.blackening  
7.phosphate 8.casein 9.caffeine 10.quinine 11.sweeteners 12.phenylalanine 13.waxed  
14.taurine 15.sulfite*