



Chose your own Christmas menu

at

Restaurant „Zum Spöckmeier“

Welcome!

*„Bavarians love the mountains seen from the valley,
churches from outside
and restaurants from the inside.“*



Ground floor



Schwemme

Weisswurst Stüberl

First floor

Münchner Kindl Stüberl



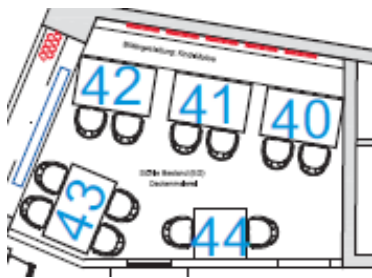
Valentin Stüberl

All prices are in Euro and inclusive VAT
 Stiftl Gastronomie GmbH, T: 089-268 088, E:stiftl@spoeckmeier.com



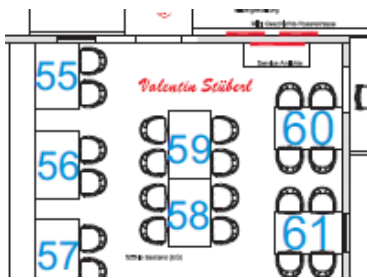
Münchner Kindl parlor

Our comfortable “Münchner Kindl” Parlor seats up to 20 people. Celebrate in rustic style, behind closed doors for privacy. This wood-paneled parlor features the iconic symbol from Munich’s coat of arms. As evidenced in this room’s decorative theme, tradition is important to us. Each month, we showcase a different version of the symbol.



Karl Valentin parlor

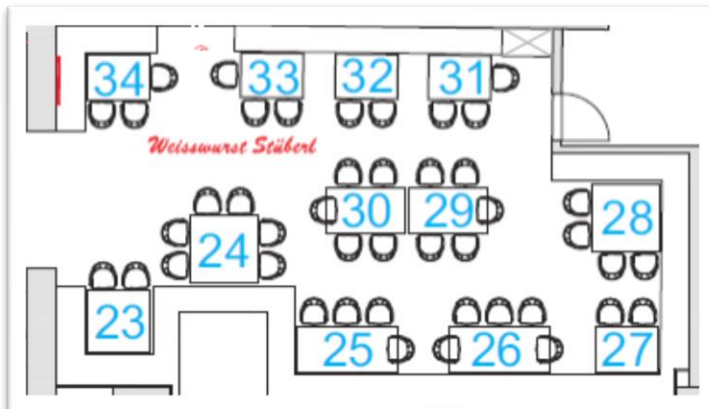
Celebrate undisturbed with up to 32 people in the “Karl Valentin” Parlor. Enjoy a view of the other dining spaces through the parlor windows, giving you a “cottage” feeling in the middle of the Spöckmeier, in the heart of Munich.





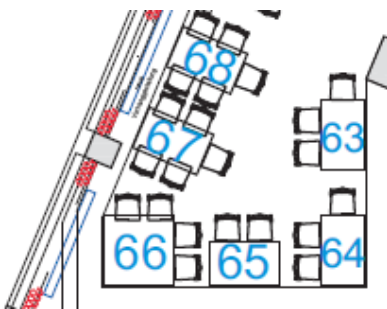
Weißwurst parlor

“Bayrisch, gmiatlich, guad” – Bavarian, cozy, good – our largest parlor, located on the ground floor, is styled true to Bavarian hospitality. Celebrate your exclusive event with up to 80 people. Black-and-white canvas prints decorate the walls. A big masonry stove adds the perfect touch to a traditional Bavarian evening.



Roseneck

The “Roseneck” is a special section in the rear left of our second floor. While not its own room with doors, seat your group privately in this separated part of our dining area.





Aperitif

<i>Strawberry Prosecco</i>	<i>0,1 l</i>	<i>4,90</i>
<i>Prosecco</i>	<i>0,1 l</i>	<i>4,90</i>
<i>Aperol Spritz with Prosecco</i>	<i>0,2 l</i>	<i>6,90</i>
<i>Paulaner wheat beer, have a taste</i>	<i>0,1 l</i>	<i>1,00</i>
<i>Hacker-Pschorr Original Munich beer in a stone jug</i>	<i>0,25 l</i>	<i>3,00</i>

Bottle wine - white

Chardonnay Alto Adige DOC „Altkirch“ ⁽¹⁵⁾

Italy – South-Tirol – Winery Schreckbichl Colterenzio

0,75 l *28,90*

Scent of exotic fruits like pineapple and mango

Lugana Riserva DOC „Vigne di Catullo“ ⁽¹⁵⁾

Italy – Lombardy – Tenuta Rovoglio

0,75 l *34,50*

Straw yellow, aromas of ripe fruits like peach and quince

BIO-Inzolia Terre Siciliana TerrAmore IGT ⁽¹⁵⁾

Italy – Sicily – Cantine Volpi

0,75 l *21,50*

Rich straw yellow. On the palate fresh acidity and fine fruit note



Bottle wine - rosé

Cerasuolo d’Abruzzo doc “Rue di Piane” ⁽¹⁵⁾

Italy – Abruzzo – Cantine Spinelli

0,75 l *24,90*

Radiant red, scent of cherry, juicy, fresh acidity



Bottle wine - red

Cabernet Lazio IGT "Antico Ceppo" (15)

Italy – Lazio – Cantina Poggio Le Volpi

0,75 l

38,90

Ruby red, fruity note of dark berries, full-bodied

Primitivo di Manduria DOP 14 (15)

Italy – Apulia – Cantina Cantolio Vini

0,75 l

28,50

Ruby red, scent of ripe wild berries and spices

BIO-Syrah di Sicilia „TerrAmore“ IGT (15)

Italy – Sicily – Cantina Volpi

0,75 l

28,90

Ruby red, intense scent of ripe berries, herbs and white pepper



Winter Menu (december-february)

Starters

Three Bavarian dips (goose fat with roasted onions/curd cheese with forest honey and nuts/veal liverwurst with quinces) and bread	6,90
Three aperitifs (chive butter/"Obazda" with red onion rings/smoked salmon cream) with bread	5,90
Smoked duck breast with marinated winter asparagus with lambs lettuce and balsamico walnut dressing, with bread	11,80
Variation of smoked fish , char/pike perch/cat fish, with crème fraiche with herbs, and salad with walnut potato dressing	11,50
Beet root carpaccio with apple slices, rocket salad, horseradish and roasted pine nuts	8,70
Deer in aspic , with marinated mushrooms and winterly salad with Cumberland sauce	11,20

Soups

Brittany lobster bisque with scampi pieces	7,90
Sweet chestnut soup with cream and cinnamon croutons	6,90
Pumpkin soup with cream with roasted pumpkin seed and fine pumpkin seed oil	5,90
Stiftl's holiday soup with fresh chives	6,20
Cream soup from black salsifies with croutons and chervil	5,90
Turnip cream soup with pear slices and parma ham	6,10



Main dishes

Stag ragout with forest mushrooms in cream, glazed estragon-carotte-vegetables and homemade bread dumpling	19,90
Fawn steak , marinated in rosemary, juniper berries and olive oil, wrapped in bacon, with almond broccoli, potato gratin and café de Paris	26,50
½ Bavarian Duck with natural sauce, red cabbage with pumpkin, “rösti” and sweet glazed chestnuts	24,50
¼ goose with natural sauce, red cabbage with pumpkin, “rösti” and glazed chestnuts	26,60
Roasted stag with rosemary , lingonberries, broussel sprouts with bacon and slices of fried pretzel dumplings	23,50
Roasted beef „Bayern-Ox“ in red wine sauce with market vegetables and slices of fried pretzel dumplings	18,70

Fish

Trout from the Isar „à la König Ludwig“, poached in white wine with turnip mousse and winter vegetables with horseradish mousse	17,90
Red fish , wrapped in parma ham and sage with dried tomatoes, artichokes and black noodles with beetroot mousse	21,40

Vegetarian

Goats cheese wrapped in sesame with potato card roll and quince honey dip	13,80
Pearl barley risotto with roasted pumpkin, glazed pear, dried tomatoes and hard cheese slices	14,90
Homemade Strudel with pumpkin and sweet potato, ginger mousse, with fried parsley	13,20
Winter asparagus with Sauce Bernaise and butter potatoes	11,20



Dessert

Spiced wine mousse with cherry ragout and fruit	7,60
Blood orange parfait with mint „espuma“ and Campari jelly	8,80
Home made quark strudel with berries and walnut ice cream	8,90
Lukewarm chocolate cake with marinated berries and vanilla ice cream	7,30
Homemade spice strudel with Calvados vanilla sauce and iced chocolate mousse	9,20

Decoration

<i>Cloth serviettes</i>	<i>each</i>	<i>2,00</i>
<i>White table cloths</i>	<i>per table</i>	<i>2,50</i>
<i>Flower decoration</i>	<i>on request</i>	





***F**urther questions?*

Don't hesitate to ask us!

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