

---

*The Metzgerwirt – since 1730*

***Welcome to the new Metzgerwirt!***  
***It's a pleasure to have you with us today.***

The **Metzgerwirt** enjoys an outstanding location close to the Nymphenburg Palace and Nymphenburg canal. With a range of different dining areas and a beer garden open in summer, the **Metzgerwirt** is the perfect place for whiling away a couple of hours, before or after visiting the palace or enjoying a long walk. So...sit back, relax, and let our team cater to your every need!

The history of the **Metzgerwirt** stretches back to 1730. The Archives of the Bavarian State contain a deed confirming the donation of a plot of land – on which the building was already standing – from Elector Karl Albrecht to the butcher Adam Seyfried and the cobbler Leonard Glaz. The purpose of this donation was to establish trade businesses close to the palace, which were to provide services to the servants of the court. The property has had many different owners over the years, including Löwenbräu AG, which bought the establishment in 1906 and changed its name to **Metzgerwirt** in 1930. The current owners – the Kerscher family – took over the restaurant in 1991 and had it renovated, going to great lengths to preserve as many of the original details as possible. The last renovation took place in 2018 – you can see the results of this today!

***We hope that you'll feel at home!***

***Kind regards,***  
***The Metzgerwirt Team***



## FOOD



### Soups

- |     |  |        |
|-----|--|--------|
| 100 | Beef consommé with strips of pancake or liver dumpling | € 6,90 |
| 101 | Potato soup with croutons                              | € 7,20 |

### Starters

- |     |  |         |
|-----|--|---------|
| 201 | <b>Beef tartare</b> with DIY seasoning – fleur de sel, capers, anchovy fillets and egg – served with butter and toasted bread              | € 18,90 |
| 202 | <b>Caramelized goat's cheese with baby-leaf spinach and rocket salad</b> in herb vinaigrette with roasted pine kernels and cherry tomatoes | € 17,50 |
| 203 | <b>Home marinated salmon served with hash</b> brownies and small side salad  | € 17,90 |
| 204 | <b>Grilled scallops</b> served with wakame (Japanese beans), green asparagus and miso sauce hollandaise                                    | € 18,90 |
| 205 | <b>2 Fresh Bavarian veal sausages</b> with "Hendlmaier" mustard and pretzel (until 1 PM)   | € 8,80  |

### Salads

- |     |  |         |
|-----|--|---------|
| 301 | <b>Market-fresh salads with balsamic-olive dressing, garnished with croutons</b> | € 12,90 |
| 302 | ... served with <b>fried strips of turkey and bacon</b>                          | € 17,90 |
| 303 | ... served with <b>avocado and cocktail tomatoes</b>                             | € 17,90 |
| 304 | ... served with <b>grilled prawns</b>  | € 20,90 |

**Main courses****“Schnitzel Wiener Art”** (pork or turkey cutlet)**400** ... served with potato and cucumber salad € 17,90**401** ... served with roast potatoes and salad € 19,90**402 Boiled beef** with horseradish-sauce and parsley potatoes € 19,90**403 Oven-fresh roast pork** served with potato dumpling and cabbage salad with bacon bits € 16,90**404 Pork cutlet *Munich-style*** in a mustard and horseradish crumb served with potato and cucumber salad € 19,90**405 “Wiener Schnitzel”** (veal cutlet) fried in butter with roasted potatoes, cranberry sauce and salad € 28,90**406 Fried beef and onions** in gravy with roasted potatoes and salad € 28,50**Crispy roasted duck** with red cabbage and apples, served with potato dumpling**407** ...1/4 duck € 19,90**408** ...1/2 duck € 28,90**409 Small sirloin steak** (160g) served with market-fresh salads and herb butter € 22,90**410 “Schwäbische Filetpfanne” fillets of beef and pork** cooked in creamy mushroom sauce, served with spaetzle € 23,90**411 Six sausages** served with gravy and sauerkraut with bacon bits € 13,90**412 Burger XXL “Metzger” style** (beef 225g) with cheese and French Fries, served with BBQ sauce € 17,50**413 Freshly caught trout** served with lemon butter, herb potatoes and salad € 24,80**414 Pike-perch fillet** in white wine sauce served with leaf spinach and rosemary potatoes € 25,50

***Vegetarian dishes***

500	<b>Spinach dumpling</b> served with white wine sauce, gratinated with cheese	€ 15,50
501	<b>Home-made "Käsespätzle"</b> (cheese spaetzle) with fried onions and salad	€ 15,90
502	<b>Honey garnished grilled feta</b> cheese served with Mediterranean vegetables	€ 16,20
503	<b>Bread dumpling</b> served in creamy mushroom sauce	€ 15,90
504	<b>Tofu cutlet</b> - plain or breaded - with cucumber-potato-salad	€ 17,80

***Extras***

600	<b>Mixed side salad</b> with house dressing	€ 4,50
601	<b>Home-made potato salad / home-made spaetzle</b>	€ 4,50
602	<b>Cabbage salad with bacon bits / home-made red cabbage</b> with apples	€ 4,50
603	<b>Potato dumpling / bread dumpling</b> , served with gravy	€ 4,50
604	<b>Mediterranean vegetables / roasted potatoes</b>	€ 4,50

***Desserts***

700	<b>Brownie covered with vanilla-amaretto-cream</b> with fresh fruits	€ 9,20
701	<b>"Kaiserschmarrn"</b> crispy pancake strips with almond slices, rum and raisins (preparation time 20 min.)	€ 13,90
702	<b>Three apple fritters</b> in Augustiner beer dough with cinnamon and sugar	€ 8,90
703	<b>Apple strudel</b> with vanilla sauce and whipped cream	€ 8,90
704	<b>Mixed ice cream</b> (chocolate, vanilla and strawberry)	€ 6,90
705	<b>.... with whipped cream</b>	€ 7,80

## BEVERAGES



### Augustiner beers

<b>801</b>	Lager	0,5 l	€ 4,70
<b>802</b>	Wheat beer	0,5 l	€ 4,90
<b>803</b>	Wheat beer shandy	0,5 l	€ 4,90
<b>804</b>	Shandy	0,5 l	€ 4,90
<b>805</b>	Edelstoff	0,5 l	€ 4,80
<b>806</b>	Schnitt	0,5 l	€ 3,80
<b>807</b>	Pils	0,5 l	€ 4,50
<b>808</b>	Seasonal beers	0,5 l	€ 5,50

### Lemonade

Coca-Cola	0,3 l	€ 4,20	<b>819</b>
Diet Coke	0,3 l	€ 4,20	<b>820</b>
Fanta	0,3 l	€ 4,20	<b>821</b>
Spezi (Coke & Fanta mixed)	0,4 l	€ 4,70	<b>822</b>
Lemonade	0,4 l	€ 3,70	<b>823</b>
Ginger Ale	0,2 l	€ 4,20	<b>824</b>
Tonic Water	0,2 l	€ 4,20	<b>825</b>
Bitter Lemon	0,2 l	€ 4,20	<b>826</b>

### Kaltenberg wheat beers

<b>810</b>	Erdinger Dunkel (dark)	0,5 l	€ 4,90
<b>811</b>	Erdinger Leicht (light)	0,5 l	€ 4,90
<b>812</b>	Erdinger alcohol-free	0,5 l	€ 4,90

### Fruit juices & spritzers

Cloudy apple	0,2 l	€ 3,90	<b>827</b>
Blackcurrant	0,2 l	€ 3,90	<b>828</b>
Passion fruit	0,2 l	€ 3,90	<b>829</b>
Rhubarb	0,2 l	€ 3,90	<b>830</b>
Orange	0,2 l	€ 3,90	<b>831</b>
Fruit spritzers	0,4 l	€ 4,80	<b>832</b>

### Alcohol-free beer

<b>813</b>	Clausthaler	0,5 l	€ 4,90
------------	-------------	-------	--------

### Home-made lemonade

mango, passion fruit, elderflowers, rhubarb	0,4 l	€ 5,50	<b>833</b>
--	-------	--------	------------

### Water

<b>814</b>	Adelholzener sparkling	0,25 l	€ 3,90
<b>815</b>	Adelholzener still	0,25 l	€ 3,90
<b>816</b>	Adelholzener sparkling	0,75 l	€ 7,50
<b>817</b>	Adelholzener still	0,75 l	€ 7,50
<b>818</b>	Table water	0,4 l	€ 4,30

## BEVERAGES



### White wine

- |     |   |        |         |
|-----|---|--------|---------|
| 834 | <b>Grüner Veltliner, Pleil Vineyards, QW Weinviertel</b><br><i>This wine combines the beautiful summery aroma of fresh Granny Smith apples with hints of citrus, white pepper and freshly mown summer meadows. Wonderfully clean, fresh and linear on the palate.</i>   | € 7,30 | € 24,50 |
| 835 | <b>Lugana Wighel</b><br><i>Intensive flavor of peach, apricots and lemon; taste of melting and strong fruit, juicy acid and good length.</i>  | € 8,60 | € 27,50 |
| 836 | <b>Chardonnay d' Abruzzo, Cantina Spinelli, IGT Abruzzo</b><br><i>With strong tropical fruit aromas and fine mineral notes on the nose, this wine is instantly seductive. Full-bodied and intense on the palate with a refreshing acidity, exotic fruity nuances and extraordinary balance.</i>   | € 7,50 | € 24,50 |
| 837 | <b>Schermer Kleinhaus Weißburgunder</b><br><i>This Pinot Blanc is a mellow wine brimming with confidence and elegance, characterised by an enchantingly delicate aroma of oranges, mirabelle plums, pears and blossom. This wine tastes as pure as a mountain stream, yet is creamy, corpulent and mellow, with a very long finish.</i> | € 8,50 | € 27,50 |

### Rosé wine

- |     |   |        |         |
|-----|---|--------|---------|
| 838 | <b>Rosé Montepulciano „Cerasuolo“ Spinelli, DOC Abruzzo</b><br><i>'Cerasuolo' translates as cherry red – and this is exactly what this wine brings out on both the nose and the palate. Bursting with fresh cherries!</i> | € 7,50 | € 24,50 |
|-----|---|--------|---------|

### Red wine

- |     |  |        |         |
|-----|--|--------|---------|
| 839 | <b>Zweigelt, Pleil Vineyards, QW Weinviertel</b><br><i>Sweet and sour cherries complement one another beautifully in this wine, combined with a hint of dark chocolate and vanilla. A mellow acidity with a soft texture and a wonderfully harmonious residual sweetness.</i>  | € 7,20 | € 24,00 |
| 840 | <b>Primitivo della Puglia IGT, Masseria del Fauno</b><br><i>Brimming with red fruits, this juicy, full-bodied Primitivo combines blackberries, strawberries and cherries with the spicy notes of cloves, chocolate and mocha.</i>  | € 7,50 | € 24,50 |
| 841 | <b>Nero d'Avola Sicilia DOC, Messer del Fauno</b><br><i>This wine is characterised by an intense palette of aromas, including plums, blueberries, black cherries and liquorice, with a delicate piquancy of herbs. A seductive aroma, with a warm, invigorating fruitiness on the palate. 'The taste of Sicily!'</i> | € 8,50 | € 27,50 |





## BEVERAGES

### Coffee, tea, hot chocolate & soul warmers

#### Dallmayr coffees

880	Cup of coffee	€	4,20
881	Cappuccino	€	4,00
882	Coffee with milk	€	4,40
883	Latte macchiato	€	4,40
884	Espresso	€	2,50
885	Espresso doppio	€	4,30

#### Dallmayr teas

887	Ceylon		
888	Earl Grey		
889	Green tea		
890	Chamomile	€	4,10

#### Hot drinks

891	Home-made fresh ginger tea with lemon and lime	€	5,20
892	Hot chocolate	€	4,40
893	Grog with 4 cl brown rum	€	5,50
897	Mug of mulled wine (only in winter)	€	5,50

### Prosecco

898	Prosecco Spumante Brut Treviso DOC, Bertoldi 0,75l	€	27,00
-----	--	---	-------

### Apéritifs

899	Aperol spritz	0,2 L	€	8,50
899	Hugo	0,2 L	€	8,50
899	Hugo passion fruit or pomegranate	0,2 L	€	8,50
899	White wine Spritzer	0,4 L	€	7,80

### Longdrinks

900	Campari Orange	4 cl	€	9,80
901	Gin Tonic	4 cl	€	12,50
902	Vodka Lemon	4 cl	€	12,50
904	Whiskey Cola	4 cl	€	12,50

### Digestifs

#### Recommended by the house

Carinthian Tauern schnapps distilled in the

Möll valley:	2 cl	€	5,20	907
hazelnut (908), blackcurrant (909), apricot (910), Williams pear (911), Swiss pine(912), bakes apple schnapps (913)				

#### Spirits

Bodensee Obstler	4 cl	€	5,00	914
Enzian	4 cl	€	5,00	916
Jägermeister	4 cl	€	5,00	918
Williams Birne	4 cl	€	5,00	920
Fernet Branca	4 cl	€	5,00	922
Averna	4 cl	€	5,00	924
Ramazotti	4 cl	€	5,00	926
Grappa	4 cl	€	5,00	928
Abosolut Wodka,	4 cl	€	9,00	931
Sierra Tequila Silver	4 cl	€	5,00	933
Sierra Tequila Gold	4 cl	€	5,00	935
„Slyrs“	4 cl	€	9,90	937
Bavarian Single Malt Whisky				938
„The Duke“	4 cl	€	9,50	939
Munich dry Gin				940
„Monaco“	4 cl	€	9,50	941
Munich Vodka				942