

HAXNBAUER

**Haxnbauer
at
Scholastikahaus**

**MENUS AND BUFFET
2022**

HAXNBAUER IM SCHOLASTIKAHAUS
SPARKASSENSTRASSE 6
80331 MUNICH

OPEN DAILY FROM 11.00 A.M TO 12.00 P.M.

FON 089. 216 654 0
FAX 089. 228 301
E-MAIL haxnbauer@kuffler.de
www.kuffler.de

HAXNBAUER

Dear Guest !

Thank you very much for being interested in Haxnbauer, a traditional restaurant
in the centre of Munich

We prepare lunch and dinner for you and your guests. We offer typical Bavarian
specialities as well as international food.

We want to give you some important information
about our restaurant,
especially menu- and buffetsuggestions.
These offers are valid from August 2008.
All other information material expires after this date.

Please do not hesitate to contact our banquet manager,
Mrs. Andrea Henze, for any further questions
Office time: Monday to Friday 8:00 a.m. to 15:00

FON	089 / 216 654 0
FAX	089 / 228 301 5
E-Mail:	<u>haxnbauer@kuffler.de</u>
For further information take a look at our homepage:	<u>www.kuffler.de</u>

The Haxnbauer Team

is looking forward to welcoming you and your guests.

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For your private party we can recommend the following rooms:

Haxnbauer at Scholastikahaus

Haxn Grill:	60 seats
Kabinett:	90 seats
Restaurant :	160 seats
Haxn Stüberl:	12 seats

Culinary specialities :

Original pork- and veal knuckles and duck
grilled on a spit over beechwood fire,
Roasted suckling pig

By the way:

veal- and pork knuckles can also be ordered for take away

Contact:

Managing director:	Matthias Emmert
banquet manager:	Andrea Henze
chef de cuisine:	Mathias Grubelnik
restaurant manager:	Michael Kaiser

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Important Information !

In order to serve best quality of products we kindly ask to fix your choice of menu at least one week in advance. The exact number of guests should be confirmed two days before arrival.

The attached proposals are valid for groups with a minimum of 12 guests
Our prices are valid from 2016,
subject to change and include service and tax.

For your extra order of bread and butter we charge € 2,00 per person.
For decoration and flowers please contact our banquet manager.

Concerning payment, we prefer either cash or credit cards. In case of invoicing we kindly ask for a written guarantee.
We are not able to invoice abroad.

You can either choose a complete menu following our suggestions or even arrange your individual lunch or dinner with the dishes mentioned below.
The prices offered are only valid for a menu consisting of at least three courses.

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Starters

Bavarian Radish
accompanied by bread with
butter and chives
€ 7,50

South Tyrolean Farm Bacon
bread with butter and chives, Bavarian radish
€ 11,50

“Haxnbauer Brotzeitbrettl”
Bavarian radish and radishes,
buttered bread with chives, smoked pepper sausages,
game sausages, assortment of different kinds of smoked ham, cheese from
Chiemgau, bread and pretzels
€ 15,20

Smoked trout filet
with horse-radish and toast
€ 11,20

Gourmet-Salad with shrimps
marinated in lemon cream and garlic-bread
€ 13,50

Variation of salad with fried bavarian mushrooms
herbal croutons, balsamico-vinaigrette
€ 10,30

Wellness salad
salad made of carrots, radish, cucumber and tomatoes
on a light sourcream dressing
€ 11,80

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Soups

CONSOMMÉ
with sliced pancakes
€ 6,50

CONSOMMÈ
with liver dumplings and chives
€ 6,50

CONSOMMÉ
with stuffed noodles
€ 6,50

POTATO SOUP
with pepper sausage
€ 6,50

MUSHROOM SOUP COUNTRY STYLE
€ 6,50

PUMPKIN SOUP
WITH GINGERT AN PUMPKIN SEED OIL
€ 6,50

TOMATO SOUP
€ 6,50

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**THE WORLD KNOWN MUNICH HAXNBAUER'S SPECIALITIES
KNUCKLES FROM THE SPIT USING THE ORIGINAL
HAXNBAUER'S RECIPE,
GRILLED ON AN OPEN BEECHWOOD FIRE**

Slices of original Munich pork knuckle
with sauerkraut and mashed potatoes
€ 16,90

Slices of original Munich veal knuckle
with homemade potato dumpling and vegetables
€ 22,00

Mixed grill of original Munich veal- and pork knuckle
with homemade potato dumpling and vegetables
€ 20,90

Crispy suckling pig
with potato dumpling and sauerkraut
€ 24,50

1/4 crispy goose
with red-cabbage and potato dumpling
€ 18,50

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Haxnbauer's main course

MUNICH ROAST PORK WITH CACKLING

red-cabbage and potato dumpling

€ 17,50

ORIGINAL „MÜNCHNER TELLERFLEISCH“

Prime boiled beef with spinach,
hashbrowns and horse-radish

€ 22,50

VEAL KNUCKLE BOILED IN DARK BEER

with parsley potatoes and horse-radish

€ 23,50

WIENER SCHNITZEL

potatoes with parsley and salad

€ 26,50

GRILLED ESCALOPE OF TURKEY

with garlic butter, broccoli and rice

€ 17,50

GRILLED FILLET OF TROUT

with garlic butter, parsley potatoes and vegetables

€ 23,50

ENTRECÔTE OF BEEF

grilled steak with pepper sauce, vegetables and french fries

€ 31,50

POTATO PANCAKE WITH SMOKE SALMON

with herb crème fraîche

€ 14,50

SWEETS

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SWEET COTTAGE CHEESE
with pineapple and peaches
€ 6,70

VANILLA ICECREAM
with warm raspberries
€ 8,20

MARINED RED BERRIES
with vanilla sauce
€ 7,00

FRESH STRAWBERRIES (ONLY IN SAISON)
with whipped cream and vanilla ice-cream
€ 8,00

BAVARIAN APPLE STRUDEL
served with vanilla sauce
€ 6,80

COTTAGE CHEESE STRUDEL
served raspberry sauce
€ 6,80

HAXNBAUER'S APPLEFRITTERS
witflamed with Grand Marnier, vanilla ice-cream
€ 9,80

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Menu 1

Radish, bread with butter and chives

* * *

Slices of Original Munich pork knuckle,
grilled on a spit over beechwood fire,
with sauerkraut and mashed potatoes

* * *

Home-made apple fritters flambéed at the table
vanilla ice-cream

€ 31,50

Menu 2

South Tyrolean Farm Bacon
bread with butter and chives, Bavarian radish

Mixed grill of original Munich veal knuckle and pork knuckle
with potato dumpling and vegetables

Home-made apple fritters flambéed at the table
vanilla ice-cream

€ 38,30

Menu 3

South Tyrolean Farm Bacon
bread with butter and chives, Bavarian radish

* * *

Slices of Original Munich veal knuckle,
grilled on a spit over beechwood fire,
with potato dumpling and vegetables

* * *

Home-made apple fritters flambéed at the table
vanilla ice-cream

€ 38,00

Menu 4

Consommé with sliced pancakes

* * *

Munich roast pork with crackling
red -cabbage and potato dumpling

* * *

Bavarian apple strudel
served with vanilla sauce

€ 29,20

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Menu 5

Semolina dumpling soup

Pork tenderloin wrapped in bacon on cognac sauce
with carrot bundle and potato celery puree

Apple strudel
with vanilla sauce

€ 35,50

Menu 6

Mixed salad with mushrooms, herbal croutons and balsamico vinaigrette

* * *

Original Munich roasted suckling pig
with sauerkraut and potato dumpling

* * *

Sweet cottage cheese with pineapple and peaches

€ 38,50

Vegetarian Menu

Vegetable-salad with herb croutons and yoghurt sauce

* * *

Potato Pancake with smoke salmon
with herb crème fraîche

* * *

Lemon sherbet on cream of cassis

€ 23,80

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Lunch menu A

Munich Pork roast with crachling
red cabbage and potato dumpling

Vanilla ice-cream with fruit sauce

€ 16,50

Lunch menu B

”Wiener Schnitzel” (pork)
with potato-cucumber salad

Apple strudel with vanilla sauce

€ 18,00

Lunch menu C

Consommé with noodles

Original pork knuckle
grilled over beechwood fire,
sauerkraut and mashed potatoes

€ 23,40

Lunch menu D

Potato soup with pepper sausage

”Leberkäs” (bavarian meat loaf)
with potato-cucumber salad

€ 19,40

Lunch menu E

Beef goulash
with spätzle-noodles

Sweet cottage cheese pineapple and peach

€ 25,50

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BAVARIAN BUFFET

Selection of ham and bacon
pepper sausages
homemade liver-sausage, fresh bread with lard
ruccola-cream
radish, radishes, bread with butter and chives
homemade knuckle-jelly
cabbage-salad with bacon, potato salad and cucumber salad
and typical Bavarian sausage salad

Traditional Bavarian potatosoup

Original HAXNBAUER'S pork- and veal knuckles
„Leberkäs“ (Bavarian meat loaf)
Nürnberger sausages
sauerkraut, mashed potatoes and fried onions

Bavarian strudels
Sweet cottage cheese cream, vanilla- and fruit sauce

Mixed Bavarian cheese, butter
bread and pretzels

per person € 49,50

Bavarian Buffet is for at least 50 persons

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GOURMET BUFFET

Variety of smoked bavarian fishes, horseradish
home-made beef-jelly with sauce tartar
Roastbeef with sauce remoulad, beef- and poultry salad
game-pâté and Bavarian radish

Consommé with semolina dumplings and sliced pancake

Duck, veal knuckle, rack of lamb, roasted suckling pig
homemade spätzle, red cabbage, potato dumpling
potatoes with herbs, tomato salad, cucumber salad with dill
lettuce and potato salad

Variety of cheeses with pretzels, rolls and dark bread
pears and grapes

Fresh fruit salad,
Sweet cottage cheese with raspberry sauce
Mousse au chocolate, apple fritters with vanilla ice cream

PER PERSON € 61,50

GOURMET BUFFET IS FOR AT LEAST 50 PERSONS

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APERITIF

Prosecco di Valdobbiadene Vino Spumante Brut DOC	0,1 l	€ 6,50
Kuffler Edition Rosé Brut Deutscher Sekt b.A. Pfalz	0,2 l	€ 9,50
Aperol Spritz Aperol, Prosecco, Soda	0,2 l	€ 7,50
Campari Orange	0,2 l	€ 8,50
Campari Soda	0,2 l	€ 7,20

ALKOHOLFREIE GETRÄNKE

Bad Camberger Mineralwasser medium oder still	0,25 l	€ 3,80
	0,75 l	€ 7,80
Coca Cola / Coca Cola light	0,3 l	€ 3,90
Fanta / Mezzo Mix / Sprite	0,3 l	€ 3,90
Fruchtschorle mit Apfel, Orange oder Johannisbeere	0,3 l	€ 3,90
Tonic Water / Bitter Lemon	0,2 l	€ 4,20
Roter Traubensaft / Tomatensaft	0,2 l	€ 4,20
Apfelsaft / Orangensaft	0,3 l	€ 4,20
Tradewinds Eistee Zitrone oder Pfirsich	0,33 l	€ 4,20

BIERE

Frisch vom Fass

Dinkelacker Privat	0,5 l	€ 5,50
Dinkelacker CD – Pils	0,3 l	€ 4,50
Sanwald Hefeweizen hell	0,5 l	€ 5,70
Löwenbräu Triumphator	0,5 l	€ 5,70
Radler	0,5 l	€ 5,50
Russn	0,5 l	€ 5,70

Aus der Flasche

Dinkelacker alkoholfrei	0,33 l	€ 4,50
Sanwald Hefeweizen dunkel	0,5 l	€ 5,70
Franziskaner Leichte Weiße	0,5 l	€ 5,70
Schwabenbräu	0,5 l	€ 5,70
„Das Schwarze“ in der Bügelflasche		

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WEIßWEINE

Deutschland, Franken	2019 Kuffler Silvaner	0,2 l	€ 9,00
	Bayerische Edition Q.b.A. - trocken Fürstlich Castell'sches Domänenamt	0,75 l	€ 32,00
Deutschland, Mosel	2020 Weißburgunder	0,2 l	€ 9,00
	Hauswein Edition Kuffler Q.b.A. - trocken Reichsgraf von Kesselstatt	0,75 l	€ 32,00
Italien, Venetien	2019 Bianco di Custoza „I Classici“	0,2 l	€ 8,00
	Cantina di Custoza -trocken	0,75 l	€ 29,00
Deutschland, Rheingau	2018 Riesling Gelblack Q.b.A. - trocken Schloss Johannisberg	0,75 l	€ 42,00

ROTWEINE

Italien, Toskana	2019 Col-di-Sasso IGT	0,2 l	€ 9,00
	Castello Banfi - trocken	0,75 l	€ 32,00
Deutschland, Pfalz	2017 Höhenflug Cuvée Edition Kuffler Q.b.A. - trocken Weinhaus Hensel	0,75 l	€ 42,00
Frankreich, Languedoc	2017 Merlot „Les Cepages“ Vin de pays d'Oc Baron Philippe de Rothschild - trocken	0,75 l	€ 33,00

ROSÉ

Deutschland, Mosel	2017 Spätburgunder Rosé	0,2 l	€ 9,00
	Hauswein Edition Kuffler Q.b.A. - trocken Reichsgraf von Kesselstatt	0,75 l	€ 32,00

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WEINSCHORLE

Weißweinschorle, Rotweinschorle oder Roséschorle 0,3 l € 5,50

SCHAUMWEINE

Crémant **Kuffler Edition Crémant de Loire Rosé Brut** 0,75 l € 45,00
Méthode Traditionnelle
Appellation Crémant de Loire Contrôlée

Sekt **Riesling Sekt b.A. Pfalz -trocken** 0,75 l € 29,00
Schloss Wachenheim

Champagner **Roederer Collection Brut** 0,75 l € 119,00

SCHNAPSERL / DIGESTIF

Der Klassiker nach den Haxn:

Schlehengeist 40% 2 cl € 5,90
der **Kurhausbrennerei Hertlein** aus der Fränkischen Schweiz

Jägermeister 35% 2 cl € 4,50

Schnäpse der **Destillerie Lantenhammer** am Schliersee:

Obstler 40% 2 cl € 5,90

Birnenbrand oder **Marillenbrand** (jeweils) 40% 2 cl € 5,90

Himbeergeist oder **Haselnussgeist** (jeweils) 40% 2 cl € 5,90

SLYRS Bavarian Single Malt Whisky 43% 2 cl € 6,50

Alle Preise verstehen sich inklusive gesetzlich gültiger Umsatzsteuer. Bei Fragen zu Allergenen und Inhaltsstoffen unserer Getränke und Speisen wenden Sie sich bitte an unsere Servicemitarbeiter. Wir bitten eventuelle Abweichungen beim Jahrgang der Weine zu entschuldigen.

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INTERNATIONALE SPIRITUOSEN

Grappa Vuisinar Nonino 43%	2 cl	€ 6,50	Gordons Dry Gin 38%	2 cl	€ 4,50
Ramazzotti 30%	2 cl	€ 4,50	Wodka Russian Standard 40%	2 cl	€ 5,90
Malteser Aquavit 40%	2 cl	€ 5,50	Johnnie Walker 40%	2 cl	€ 5,90
			Black Label Scotch		

HEIßGETRÄNKE

Espresso	€ 2,90	Tee der Asia Tea Company TWG	€ 4,20
Doppelter Espresso	€ 5,80	Royal Darjeeling	Moroccan Mint
Cappuccino	€ 3,90	Emperor Sencha	Vanilla Bourbon
Café Crème	€ 3,40	Imperial Oolong	Camille
Latte Macchiato	€ 4,50		

Wir empfehlen Ihnen auch unsere weiteren Häuser der Familie Kuffler in München:

SPATENHAUS AN DER OPER
SEEHAUS IM ENGLISCHEN GARTEN
MANGOSTIN ASIA RESTAURANTS
HOTEL MÜNCHEN PALACE

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