

Haxnbauer at Scholastikahaus

MENUS AND BUFFET 2020

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

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: haxnbauer@kuffler.de
For further information
take a look at our homepage: www.kuffler.de

The Haxnbauer Team

is looking forward to welcoming you and your guests.

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:	Krezni Sommer
	Benedikt Martl

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.

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

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

**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

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

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

Menu 1

Radish, bread with butter and chives

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

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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

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

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

€ 38,00

Menu 4

Consommé with sliced pancakes

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Munich roast pork with crackling
red -cabbage and potato dumpling

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Bavarian apple strudel
served with vanilla sauce

€ 29,20

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

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Original Munich roasted suckling pig

with sauerkraut and potato dumpling

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Sweet cottage cheese with pineapple and peaches

€ 38,50

Vegetarian Menu

Vegetable-salad with herb croutons and yoghurt sauce

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Potato Pancake with smoke salmon

with herb crème fraîche

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Lemon sherbet on cream of cassis

€ 23,80

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

Lunch menu F

Fried filet fried pike perch
with butter-potatoes, and sauce Rémoulade

Apple strudel with vanilla sauce

€ 16,50

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

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

GETRÄNKE

Aperitif

		Euro		Euro
Prosecco Teresa Rizzi DOC (N)	0,2 l	9,80	Campari (4)	4cl 5,50
Sherry Tio Pepe Very Dry (N)	5 cl	4,50	Campari Soda (4)	6,70
			Campari Orange (1,2,3,6)	8,50

ALKOHOLFREIE GETRÄNKE/ NONALCOHOLIC BEVERAGE

Mineralwasser

Bad Camberger	0,25 l	3,60	Bad Camberger still	0,25 l	3,60
Bad Camberger	0,75 l	7,40	Bad Camberger still	0,75 l	7,40
Coca Cola, Fanta (1,3,9,7,6)	0,30 l	3,80	Tonic Water (2, 7,8)	0,20 l	3,90
Coca Cola light (1,3,7,6,9,12)	0,30 l	3,80	Bitter Lemon (2,8)	0,20 l	3,90
Spezi (1,7,3,6,9)	0,30 l	3,80	Roter Traubensaft	0,20 l	3,90
Sprite (1,2,3,6)	0,30 l	3,10	Tomatensaft	0,20 l	3,90
Apfelsaftschorle (1,2,3,6)	0,30 l	3,80	Apfel- oder Orangensaft (1,2,3,6)	0,30 l	3,90
Orangensaftschorle (1,2,3,6)	0,30 l	3,80	Tradewinds Eistee Zitrone	0,33 l	3,90
Johannisbeerschorle (1,2,3,6)	0,30 l	3,80	Tradewinds Eistee Pfirsich	0,33 l	3,90

Biere/Beer

Dinkelacker Privat (A; D; H)

Frisch vom Fass 0,50 l 5,20

Sanwald Hefeweizen hell (A; W; G)

Frisch vom Fass 0,50 l 5,30

Sanwald Hefeweizen dunkel (A; W; G;)

in der Flasche 0,50 l 5,30

Franziskaner Leichte Weiße (A; W; G)

in der Flasche 0,50 l 5,30

Dinkelacker CD – Pils (A;D; H)

Frisch vom Fass 0,30 l 4,20

Schwabenbräu Das Schwarze (A; M; D)

Bügelflasche 0,50 l 5,30

Löwenbräu Triumphator (A; G)

dunkler Doppelbock vom Fass 0,50 l 5,30

Dinkelacker Alkoholfrei (A; D)

in der Flasche 0,33 l 4,20

Radler (A;D)

Helles und Zitronenlimonade 0,50 l 5,20

Russn (A; W; G)

Weißbier und Zitronenlimonade 0,50 l 5,30

Zusatzstoffe:

1=mit Konservierungsstoff
2=mit Geschmacksverstärker
3=mit Antioxidationsmittel

4=mit Farbstoff
5=mit Phosphat
6=mit Süßungsmittel

7=koffeinhaltig
8=chininhaltig
9=geschwärzt

10=Phenylalaninquelle
H=Schalenfrüchte
G=Milch/ Lactose

A=glutenhaltiges Getreide (Weizen, Roggen, Gerste, Hafer, Dinkel, Kamut; Malz, Hopfen)

N= Lupine, Schwefeldioxid und Sulfite

Offene Weine

Weißweine

0,2 l/Euro

Deutschland, Franken	2017 Kuffler Silvaner Bayerische Edition Q.b.A. -trocken- Fürstlich Castell'sches Domänenamt (N)	7,50
Deutschland, Franken	2017 SAUGEIL Rießling Q.b.A. -trocken- Horst Sauer (N)	8,50
Deutschland, Mosel	2017 Weißburgunder HAUSWEIN EDITION KUFFLER Q.b.A.-trocken- Reichsgraf von Kesselstatt	8,00

Rotweine

Italien, Venetien	2016 Merlot Veneto IGT Vinicola Serena (N)	5,50
Italien, Toskana	2016 Chianti DOCG San Lorenzo Cantina Melini (N)	7,50

Rosewein

Deutschland, Mosel	2017 Spätburgunder Rosé, Hauswein Edition Kuffler Q.b.A. -trocken- Reichsgraf von Kesselstatt	8,00
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Weinschorle

Deutschland	Weisswein und Rotweinschorle (N)	0,3 l/Euro 4,90
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Flaschenweine

Weißweine

0,75
l/Euro

Deutschland, Franken	2017 Kuffler Silvaner Bayerische Edition Q.b.A. -trocken- Fürstlich Castell'sches Domänenamt (N)	29,00
Deutschland, Franken	2017 SAUGEIL Cuvee Q.b.A. -trocken- Weingut Horst Sauer (N)	32,00
Deutschland, Rheinhessen	2016 Riesling – Classic- Q.b.A.-trocken- Prinz von Hessen (N)	32,00
Deutschland, Mosel	2017 Weißburgunder HAUSWEIN EDITION KUFFLER Q.b.A.-trocken- Reichsgraf von Kesselstatt (N)	29,00
Italien, Trentino	2017 Chardonay DOC Concilio DOC (N)	29,00

Rotweine

Deutschland, Pfalz	HAUSWEIN EDITION KUFFLER 2015 Cuvée Höhenflug Q.b.A <i>Weingut Thomas Hensel (N)</i>	39,00
Österreich, Burgenland	2016 Zweigelt Classic <i>Weingut Hugl Wimmer</i>	29,00
Frankreich, Languedoc	2016 Merlot « Cog de Sud » <i>Jean D`Alibert (N)</i>	29,00
Italien, Toskana	2016 Chianti DOCG San Lorenzo <i>Cantina Melin (N)</i>	27,00

Schaumweine

Cremant	KUFFLER Edition - Crémant de Loire Rosé Brut Méthode Traditionnelle Appellation Crémant de Loire Contrôlée (N)	45,00
Sekt	Schloß Wachenheim Riesling trocken (N)	29,00
Champagner	Roederer Brut Premier (N)	95,00

Wir bitten eventuelle Abweichungen beim Jahrgang zu entschuldigen.

SCHNAPSERL / DIGESTIV

-Der Klassiker nach den HAXN-

Feine Schnäpse der **Kurhausbrennerei Hertlein** Fränkischen Schweiz

Schlehengeist 40% 2cl 3,70 4cl 6,90

Feine Schnäpse aus der **Destillerie Lantenhammer** am Schliersee

Obstler 40% 2cl 3,30 4cl 6,00

Birnenbrand 40% 2cl 3,70 4cl 6,90

Himbeergeist 40% 2cl 3,70 4cl 6,90

Marillenbrand 40 % 2cl 3,70 4cl 6,90

Haselnussgeist 40 % (H) 2cl 3,70 4cl 6,90

Lantenhammers Spezialitäten

SLYRS Bavarian Single Malt Whisky 4cl 8,80

Internationale Spirituosen

Grappa Vuisinar Nonino 43% 4cl 9,20 Ramazotti 30% 4cl 6,50

Malteser Aquavit 40% 4cl 6,90 Jägermeister 35% 4cl 6,50

Cognac Rémy Martin VSOP 40% 4cl 9,50 Gordons Dry Gin 38% 4cl 6,50

Johnnie Walker Black Label Scotch 40% 4cl 7,70

Wodka Russian Standard 40% 4cl 7,70

Bowmore Single Islay Malt - 12 Jahre 40% 4cl 9,80