

A close-up photograph of a chef's hand using tweezers to carefully place a slice of black truffle onto a plate. The plate features a light-colored sauce, several pieces of yellow pasta, and other truffle slices. The background is dark and out of focus.

Platz
HOTELS

2024
September &
October





Indulgence, Munich-style!

We cultivate the Munich lifestyle in all our venues, from the two Platzl Hotels to our restaurants and bars:

Our **Pfistermühle** with its historical vaulted cellar is highly popular for its seasonal fine dining and exclusive wine list.

Our taverns, **Ayinger am Platzl** and **Ayinger in der Au**, are well-known for their Bavarian delicacies with a creative twist and their choice of seven different beers made in the privately-owned, family-run Ayinger brewery.

Both Munich locals and visitors from around the world gather in the stylish **Josefa** bar and the charming outdoor bar **Josefa Karree**.

Keep reading to discover our latest culinary calendar, with a wide range of events and seasonal offers for the coming weeks.

We are looking forward to seeing you!



September & October

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Pfistermühle





Artisan. Passionate. Genuine.

Experience traditional indulgence in the Pfistermühle restaurant

Down in the historical vaulted cellar with its wooden tables, Ilir Halilaj and his team serve up all the components of an unforgettable experience: Munich-style cuisine with a new twist, lovingly crafted and prepared with passion, and accompanied by carefully selected wines from Germany, Austria and Italy.

Enjoy beautifully composed meals and exciting culinary events in a striking location in the heart of the city – we can't wait to welcome you!

*Chef Tino Nawrocki (r.)
& Sous Chef Manuel Drensek
kitchen management
of the Pfistermühle*

Mushrooms & truffles in autumn

Outstanding dishes, crafted with passion!

In September and October, come and enjoy the flavourful treasures of autumn. During September, we will be serving a variety of dishes where fresh mushrooms are the star. In October, come and enjoy our culinary creations using the finest truffles.

Our high-quality truffles are sourced from Massimo Ferradino. His select products, popular with award-winning chefs around the world, are (literally!) on every gourmet's lips.



September and October

Changing selection of mushroom dishes

[View the menu](#)

Winegrowers' Week

Six winegrowers, six days, one common passion.

In October, we transform the Pfistermühle into a paradise for wine lovers. Over the course of a week, six renowned winegrowers will be presenting their best wines. As the perfect accompaniment, we have created an exceptional 5-course meal to go with each.

Sat.,	12.10.	6 p.m. - 10 p.m	Weingut Georg Breuer, Rheingau, DE
Tues.,	15.10.	6 p.m. - 10 p.m	Weingut Triebaumer, Burgenland, AUT
Wed.,	16.10.	6 p.m. - 10 p.m	Weingut Alois Lageder, IT
Thurs.,	17.10.	6 p.m. - 10 p.m	Bruno Paillard Champagne, Reims, FR
Fri.,	18.10.	6 p.m. - 10 p.m	Winzerhof Stahl, Andreas Ehl, Franken, DE
Sat.,	19.10.	6 p.m. - 10 p.m	Weingut Weszeli, Kamptal, AUT

Sample menus

Veal three ways

tartare · sweetbread · praline · mustard ice · smoked ice-cream · capers

Danube salmon

from the Birnbaum fish farm

pumpkin puree · beetroot · grilled endive

Linguine with Baeri Osietra caviar

cream · cedrat lemon

Dry-aged flank steak

potato and paprika sponge
wild broccoli · mango chutney

Chocolate truffle

Valrhona chocolate · quince sorbet
coco

12. - 19. October, 6 p.m. - 10 p.m.

menu € 125 per person

accompanying wines € 79 per person

[More information](#)

Ayinger
in der Au

Ayinger
am Platzl





Alexander Fischer-Colbrrie
Host
Ayinger in der Au

A love of hops and a sense of home

Genuine traditional tavern in the heart of the city

In Ayinger am Platzl and **Ayinger in der Au**, it's all about tradition, conviviality, the enjoyment of beer and a cuisine that is "a taste of home". Along with eight draught beers from the Aying family brewery, we serve Bavarian delicacies created by our head chef Holger Langer together with his team, using fresh, locally sourced ingredients. Enjoy delicious casserole dishes made for sharing and traditional rustic evenings with pub music, all in a wonderful, laid-back atmosphere.

Pub music in the Ayinger taverns

Nothing embodies a feeling of being at home better than a visit to a rustic tavern to meet friends, raise a glass together and enjoy a really good meal. And it's best of all when there's great pub music to set the mood, performed by local musicians. This is the Munich way of life - don't miss out!

Fri.	20.09.	6 p.m. - 10 p.m	Bittl & Friends	Ayinger am Platzl
Fri.	27.09.	6 p.m. - 10 p.m	Wirtshaus_Toene	Ayinger am Platzl
Sat.	28.09.	12 p.m. - 4 p.m	Wirtshaus_Toene	Ayinger am Platzl
Sat.	28.09.	6 p.m. - 10 p.m	Wirtshaus_Toene	Ayinger am Platzl
Fri.	04.10.	6 p.m. - 10 p.m	Wirtshaus_Toene	Ayinger am Platzl
Sat.	05.10.	12 p.m. - 4 p.m	Wirtshaus_Toene	Ayinger am Platzl
Sat.	05.10.	6 p.m. - 10 p.m	Wirtshaus_Toene	Ayinger am Platzl
Fri.	18.10.	6 p.m. - 10 p.m	Stauber & Friends	Ayinger in der Au
Fri.	25.10.	6 p.m. - 10 p.m	Stauber & Friends	Ayinger am Platzl

The perfect accompaniment: Traditional Ayinger charcuterie board

for up to 5 people

Platter of Bavarian sausage and cheese delicacies

10-litre wooden cask of Ayinger pale ale for you to tap yourself

€ 125

[View events calendar](#)

Mushroom season

Our mushroom menu

Crunchy green salads

fried chanterelles · Styrian kernel oil dressing · white radish ribbons
pumpkin seeds · shaved parmesan
€ 18

Creamy mushrooms

chanterelles · porcino mushrooms
agaricus · sour cream · herbs
parsley bread dumplings
€ 21

Porcino capellini

wild mushrooms · rocket pesto
cherry tomatoes · pine nuts
€ 19

Sirloin steak from Bayern Ox

fried chanterelles and porcini
mixed fried vegetables
rosemary potatoes
€ 33

Mushroom menu

Octoberfest, tavern-style



As the Oktoberfest begins, we will be serving a daily changing selection of typical delicacies. And why not wash them down with a Kirtabier, our beer of the season? What's more, there will be tavern music every weekend.

Go to tavern music

The stage is set for our green dishes

Our vegetarian and vegan specialities in autumn.

Not all pub food has to be meat-based, which is why we like to focus on “green dishes”. From mid-September, we will also be serving up a selection of vegetarian and vegan meals.

Selection from the menu

Tyrolean dumpling trio

tomato, cheese, beetroot
celeriac and apple vegetables
horseradish sauce · baked rocket
€ 19

»Schlutzkrapfen« stuffed pasta

potato and Tyrolean grey cheese filling · glazed pumpkin · toasted pumpkin seeds · potato foam
€ 19

Creamy emmer grain risotto

shaved vegan cheese · glazed pears
glazed root vegetables
snow pea cress
€ 19

Vegan tavern bowl

couscous salad · marinated pumpkin runner beans · cashew nuts
apple slices · wild broccoli · curled endive salad · raspberry dressing
€ 17

from 18 September
in the
Ayinger taverns

View the menu



Bavarian tapas

An evening of Bavarian specialities and select wines.

Take the opportunity to try the huge variety of dishes our Bavarian cuisine has to offer with this irresistible selection of regional specialities. Round off a great culinary experience with one of our favourite wines.

Selection of our Bavarian tapas

- beef tartare · red onions · caperberries € 6
- cheese and herb spaetzle · pear slices € 4
- roast chicken · potato and radish salad € 5
- French toast · vanilla sauce · cranberries € 4
- alpine cheese · fig mustard · olives € 5

The perfect match:

- 2023 Weissburgunder € 19.50
- “Leopold”
- von Winning vineyard

Every Wednesday

[View events calendar](#)

Burgers & beer

Burgers in a tavern? We're all for it!

We have given burgers a new twist, creating our own unique tavern edition. And each comes with a glass of Ayinger lager.

Our “Wildeste” game burger & Ayinger lager 0.5 l

braised, pulled game · red cabbage salad · cranberry BBQ sauce
crispy bacon · caramelised pear
brioche bun

€ 19.50 per portion

“Leichte Lola” (vegetarian) & Ayinger lager 0.5 l

braised, pulled oyster mushrooms
cabbage salad · BBQ sauce · tomatoes
cucumber · alpine cheese
brioche bun

€ 19.50 per portion



Every Thursday

[View events calendar](#)

| from 10 October

Game season in the Ayinger taverns

Enjoy warm
summer evenings
“at home in the Au”!

Sample dishes

Wild boar goulash

fried mushrooms
wild broccoli
bread dumplings

€ 24

Roast saddle of deer

port and shallot sauce
roast potatoes
blueberries
marinated arugula

€ 32

Venison cordon bleu

game ham · camembert
cranberries · red cabbage with apple
curd cheese spaetzle

€ 31

Venison ragout with tagliatelle

pearl onions · cherry tomatoes
cranberries

€ 26

Pheasant breast wrapped in bacon

thyme jus · creamy cabbage cooked
in Riesling · glazed grapes
potato doughnuts

24,00 €

from 10 October
in the
Ayinger taverns

Book a table



As an aperitif, we recommend
our new signature drink,
the “Lausbuam” – a fresh, fruity
beer aperitif with a bitter orange
and chili liqueur base, topped
up with our Ayinger lager and
lemon juice.

»Cheers!«



Josefa



Josefa
Karree



*Nathalie Putz
Hostess
Josefa*

La dolce vita in its purest form

A place of encounter – top quality in a convivial ambience

Josefa is a place where people from all over the world come together. It is where the whole city likes to meet, Munich residents, tourists and hotel guests alike, a place where you can taste the quality and enjoy life to the fullest.

Josefa Karree, our outdoor bar, is an inviting locale to while away a couple of sunny hours. Firmly rooted in Munich and Bavarian life, this is where we serve up local specialities, fine wines, our own custom coffee blends and unique spirits.

Opening day for Josefa

**May we introduce you?
Our Josefa is
opening its doors!**

For a long time, the Josefa bar in the Platzl Hotel lobby was a much-loved fixture for our hotel guests.

From 16 September, the bar will be giving the former national costume shop on Sparkassenstrasse a new lease of life – with passion, emotion and plenty of fresh ideas.



Espresso Tonic

**Try our new
signature drink!**

every Thursday |

Max & Moritz and OBVS at the Josefa

Unforgettable evenings full of indulgence and good music

Famous for their exquisite wines at the Viktualien food market, every Thursday Max & Moritz will be at the Josefa Karree with a selection of their best.

Every Thursday at the Josefa Karree, in good weather
4 p.m. – 9 p.m.

Details

every Friday |

Espresso Martini Nights

The event series with our premium partner Dallmayr

In an ambience that is one of a kind, accompanied by great music, we will be serving up ice-cold espresso martinis every Friday.

Every Friday at the Josefa Karree, in good weather
4 p.m. – 9 p.m.

Details

every Saturday |

Josefa Karree x OBVS

DJ music and big bottles – in the heart of Munich

Enjoy a selection of fine wines and champagne from big bottles, to the soundtrack of great music by the DJs from OBVS.

Every Saturday at the Josefa Karree, in good weather
1 p.m. – 8 p.m.

Details



Celebrate your wedding at the Platzl Hotels

For an unforgettable experience, choose the Platzl Hotels for a wedding with a truly special touch.

Our unmistakable ambience provides the perfect setting for your celebration – whether formal and festive or laid-back in the comfort of the Au. We have space for up to 120 guests.

Our events team are always happy to advise you and to put together a personal offer!
089 23 703 777, hochzeiten@mariasplatzl.de



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