

Platz
HOTELS

Pyinger
Täglich ab 17 Uhr
Stolz Fassausschank
(Sa ab 12 Uhr)

2024
June, July and
August





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!



Juni, July and August

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Pfistermühle



PLATZ LAUSWEIN
RED
0,7l 7,00€
ODUS EXIMIUM
0,7l 7,50€





*Ilir Halilaj,
host of the
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!

| Tuesday to Friday

A lunchtime bite

Enjoy your lunch break at the Pfistermühle!

With our exclusive Pfistermühlen Brettl you will be served four courses are served at the same time - within 15 minutes of ordering. Choose an additional main dish to experience a real range of taste sensations. So why not drop in and let us spoil you with our special lunch dishes? It goes without saying that you can also order à la carte!



Selection from our lunch menu

Marinated romaine lettuce · alpine cheese dressing · croutons

Cream of asparagus soup · chervil oil

Braised shoulder of lamb · shallot cream · wild broccoli

or

Fried plaice fillet · shallot cream · wild broccoli

or

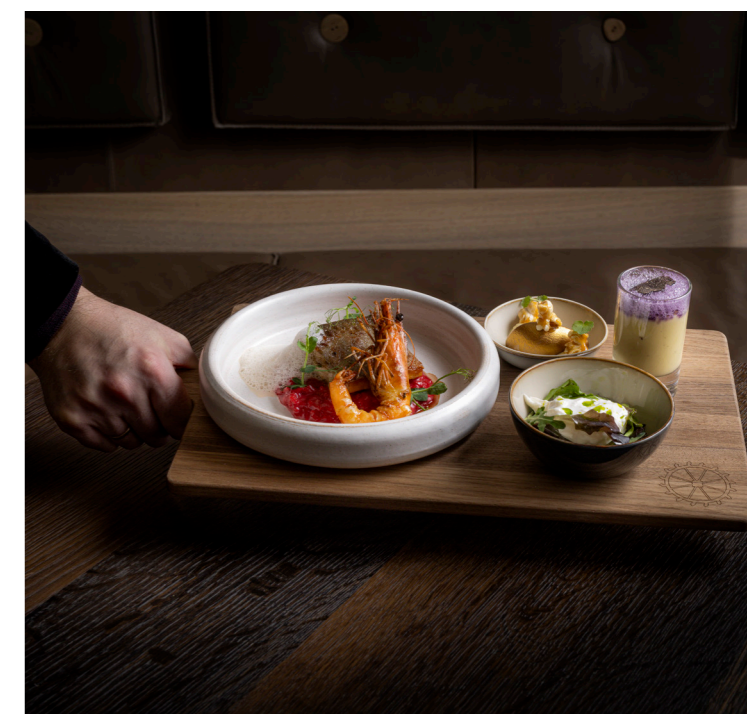
Roasted cauliflower · cauliflower puree · chimichurri · Granny Smith apple

Mango-maracuja mousse · coconut crumble

11.30 a.m. - 3 p.m.

Reservation is recommended

25,00 € p.p.



from 22 July |

It's chanterelle season

Our seasonal offer in the Pfistermühle

Come and immerse yourself in the world of chanterelle mushrooms! From 22 July we will be serving a range of select dishes that bring out the best in this forest delicacy. Savour our creative compositions and enjoy one of the highlights of this culinary season in an elegant environment.



Selection from our menu

Chanterelle foam soup
saddle of rabbit · port gel
15,00 €

Tossed pappardelle
chanterelles in cream · alpine cheese
nut butter foam
29,00 €

Roast chanterelles
as a side dish
8,00 €

tuesday to saturday
11.30 a.m. - 11 p.m.
reservation is recommended



Ayinger
in der Au

Ayinger
am Platzl





*Holger Lange, head chef
Philipp Garczyk, deputy head chef
Ayinger taverns*

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.

| Every Sunday

Ayinger Sunday brunch

At our Ayinger Sunday brunch, we spoil you with a selection of local breakfast dishes, fruity or savoury bowls, creative breads and imaginative new desserts. As well as our choice-of-three pub breakfast, there are many other culinary delights to discover on our brunch menu.

Choice-of-three pub breakfast

alpine yogurt · granola · fruit & two dishes of your choice
from the brunch menu

p. P. 29,90 €



Selection from our brunch menu

G´sund & munter (vegan)

quinoa · fried tofu · grilled vegetables

mango · coconut · pomegranate with sesame · salat · pine nuts

14,90 €

Hippe Maria

toasted sourdough bread · avocado cream · poached egg

tomato · cucumber · sauce hollandaise

14,90 €

French toast

brioche · vanille sauce · cranberry compote

10,90 €

10.30 a.m. – 3 p.m. in Ayinger in der Au

11 a.m. – 3 p.m. in Ayinger am Platzl

reservation is recommended





Pub music in the Ayinger taverns

Nothing embodies the 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, 21.06.2024 6 p.m. - 10 p.m. Platzlhirschen in Ayinger am Platzl

Fri, 28.06.2024 6 p.m. - 10 p.m. Stauber & Friends in Ayinger in der Au

Fri, 19.07.2024 6 p.m. - 10 p.m. Stauber & Friends in Ayinger in der Au

Fri, 26.07.2024 6 p.m. - 10 p.m. Platzlhirschen in Ayinger am Platzl

With a traditional Ayinger charcuterie board as the perfect accompaniment

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

125,00 €

» Cheers! «

| from 6 June

Barbecue evenings in the pub garden at Ayinger in der Au

Enjoy balmy summer evenings 'dahoam in der Au'!

Every second Thursday from 6 June, whenever the weather is good, we invite you to spend a warm summer evening in our idyllic pub garden in the Au. As well as succulent spare ribs, marinated halloumi, salmon trout and tender chicken breast from the barbecue, we offer a wide range of salads and side dishes.

Spicy spare ribs
marinated for 48 hours · BBQ sauce

Tender chicken breast
tomato and apricot chutney

Salmon trout fillet
from the Aumühle fish farm · roots in
parchment

Our fried beer sausage
made by the Melzner butcher's

Lumberjack steak
shallot and beer relish

Marinated halloumi
paprika dip

every second thursday at the Ayinger in der Au

5 p.m. - 9 p.m.

39 € p.p.

Mediterranean vegetable skewers
sour cream with herbs

Smoked tofu
sage oil

Side dishes:

Salad buffet with two types of dressing

Jacket potatoes with sour cream

Grilled corn on the cob

Mixed fried vegetables



We recommend our wooden cask
beer as the perfect accompaniment
- tap it yourself at the table.

» O'zapft is «

Josefa

Josefa
Karree



| from 13. July

SPATZL SUMMER at Josefa



»O'gspatzlt is«

We're kicking off the spatzl summer, when we will be serving variations of our much-loved signature drink. Our spatzl pre-mix has the "Red Fire Orange" blood orange liqueur made by Bavarian Moonshine as its base.

spatzl sour

spatzl pre-mix, Simple Syrup, lime

Gespatzeltes

**spatzl pre-mix, lager,
Simple Syrup, lime**

spatzl Royal

spatzl pre-mix, champagne

Oo mei spatzl

**spatzl pre-mix, orange juice,
grenadine**

every day
12 p.m. - 12 a.m.



Josefa Karree x OBVS

DJ music meets big bottles - in the heart of Munich's historic city centre

Enjoy the weekend with cool champagne or wine from Big Bottles, accompanied by good music from live DJs. The best conditions for a relaxed Saturday afternoon!

every saturday | in good weather
1 p.m. - 8 p.m.

| from 6 June

Max & Moritz and OBVS at the Josefa Karree!

Select wines meet good music and the
unique Josefa vibe every Thursday!

From 6 June, the Josefa Karree will be kicking off a series of summer events: every Thursday from 4 p.m. in good weather, “The Winestore” by Max & Moritz, in collaboration with OBVS, will be visiting the Josefa Karree. The perfect excuse to round off the working day with a glass of wine.

every thursday | in good weather
4 p.m. - 8 p.m.



from 7. July |



Espresso Martini Nights

The new event series at Josefa Karree
together with our premium
partner Dallmayr

In June, our new events just keep coming. In collaboration with our partner Dallmayr, we will be launching an Espresso Martini Night! Against the backdrop of our unique surroundings and, as always, accompanied by good music, we will be serving ice-cold espresso martinis

every friday | in good weather
4 p.m. - 9 p.m.

Summer – a time for celebrating

Book your summer party now and experience an unforgettable event in the heart of Munich

Organise a private summer party or a summertime corporate event as a celebration for your team, or for the whole company. Choose between the heart of the old town or the old Munich district of Au-Haidhausen as your location.

Our events team is always happy to advise you.
Let us put together an offer to meet your personal requirements!
089 23 703 777, verkauf@platzl.de

Platzl gift vouchers

For the people close to your heart.

Surprise your loved ones with Platzl moments that they will always remember. A romantic city break, a special dinner, small mementos of your last stay or a voucher to spend as you choose.

Visit our Platzl online shop for more inspiration.

Platzl Online-Shop





Join our Genusssklub

Keep in contact with us!

Members of the **Mei Platzl Genusssklub** have access to exclusive events, special offers, fantastic benefits and small gifts.

Register



@platzlhotelmunich @pfistermuehle @ayinger.am.platzl
@josefamuenchen @mariasplatzl @ayinger.in.der.au



PFISTERMÜHLE

Pfisterstraße 4, 80331 Munich
089 237 038 65
servus@pfistermuehle.de

AYINGER AM PLATZL

Platzl 1 A, 80331 Munich
089 237 036 66
servus@ayinger-am-platzl.de

AYINGER IN DER AU

Mariahilfplatz 4, 81541 Munich
089 622 337 366 6
servus@ayinger-in-der-au.de

JOSEFA

Sparkassenstraße 12, 80331 Munich
089 237 03 0
servus@platzl.de