

OSKAR
MARIA
BRASS
ERIE

L'ENTRÉE

MIXED LEAF SALAD WITH HERBS ☞
from the Zotz market garden //
vinaigrette
6.5

SHRIMP COCKTAIL
chicory // mandarin // toast
18.5

BEEF CARPACCIO
à la OskarMaria
18.-

PAN-FRIED ARTICHOKE HEARTS ☞
truffle vinaigrette
15.-

SALADE &
PETIT PLATS

CAESAR SALAD ☞
romaine // parmesan // croûtons
15.5
with corn-fed chicken
22.5
with prawns
31.-

FRENCH ONION SOUP AU GRATIN ☞
port wine // Gruyère
12.5

SMOKED SALMON
from Lachshaus Riga in Pfaffenhofen //
potato rösti // chive dip
19.5

PAN-FRIED GOAT’S CHEESE ☞
apple-pear chutney // salad
20.5

BUFFALO MOZZARELLA ☞
braised radicchio //
aged balsamic
18.5

VEGETARIAN
QUICHE LORRAINE ☞
salad bouquet // sour cream
15.5

3 SCALLOPS
Jerusalem artichoke purée // beurre rouge
21.5

LES GARNITURES

FRENCH FRIES ☞
6.5

GREEN BEANS WITH BACON
8.-

MASHED POTATOES ☞
6.-

SAUTÉED SEASONAL VEGETABLES ☞
7.5

ALSATIAN
TARTE FLAMBÉE
sour cream // bacon // onions
18.-

TRUFFLE
TARTE FLAMBÉE ☞
crème fraîche // leek
24.-

PLATS

PAPPARDELLE
with Poltinger venison ragout //
cranberries
19.5

PASTA DU JOUR ☞
20.5

RISOTTO DU JOUR ☞
19.5

ROASTED CAULIFLOWER ☞
beetroot hummus // pomegranate
20.5

BŒUF TARTARE
chive crème fraîche //
quail egg // French fries
130 g 19.5 // 230 g 35.5

ENTRECÔTE
Bavarian Fleckvieh beef //
beurre maître d’hôtel
250 g 29.5

BAVARIAN BEEF FILLET
Bavarian Fleckvieh beef // jus
200 g 31.-

GRILLED SALMON FILLET
Swiss chard // orange beurre blanc
26.5

GRILLED KING PRAWNS
(peeled, heads removed) //
pastis-fennel flambé // lemon
29.5

KITCHEN HOURS
MON–SAT 11:30 AM – 10 PM
SUN, BREAKFAST 11 AM – 4 PM

Vegetarian ☞
An allergen menu is available on request.
All prices in euros, including VAT.

PLATS DU JOUR

MONDAY
POLTINGER LAMB SHANK
celeriac purée // broccoli
25.-

TUESDAY
PAN-FRIED BLACK PUDDING
champagne sauerkraut //
potato mousseline // glazed apple
22.5

WEDNESDAY
FRIED COD
potato-cucumber salad
23.-

THURSDAY
COQ AU VIN
pearl onions // bacon // mashed potatoes
24.-

FRIDAY
OSKAR MARIA BOUILLABAISSE
toasted white bread // rouille
23.5

SATURDAY
STEAK FRITES
béarnaise sauce // French fries
230 g 32.-

DESSERTS

CRÈME BRÛLÉE ☞
Tahitian vanilla
10.5

CHOCOLATE FONDANT ☞
plum ragout // vanilla ice cream
14.-

BABÀ AU RHUM ☞
crème Chantilly
12.5

PRALINES ☞
three pieces from the Chocolaterie
Andreas Muschler
9.-

PÂTISSERIE

Please choose from our selection
of homemade cakes in the display case.

»MEHR EROTIK BITTE«

Oskar Maria Graf

OSKAR
MARIA
BRASS
ERIE

HOT DRINKS

- Lavazza Organic Premium Espresso

3.1
- Espresso macchiato

3.4
- Double espresso

5.1
- Cappuccino or latte macchiato

4.8
- Caffè crema

3.9
- Café au lait

4.9
- Marocchino

6.-
- Dark hot chocolate (40%)

6.-
- Whittington Tea

5.5
- Darjeeling // English Breakfast Imperial // Earl Grey // white tea with vanilla & grapefruit // organic Gunpowder green tea // chamomile tea // organic mint // Red Spring
- Fresh tea

7.-
- mint or ginger

COLD DRINKS

- Adelholzener Classic 0.25 l

3.5 // 0.75 l 8.9
- Homemade lemonade

6.5
- Coca-Cola or Fanta 0.2 l

4.5
- Granini iced tea 0.33 l

5.-
- peach or lemon
- Granini juices & nectars 0.2 l

3.9
- Juice / nectar spritzer 0.4 l

5.9
- Spezi (cola & orange soda) 0.4 l

5.9
- Fever-Tree 0.2 l

4.5
- lemon tonic // tonic water // ginger beer // ginger ale

APERITIFS

- Kir Pétillant Rosé

crémant rosé // crème de cassis

12.5
- St-Germain Spritz

St-Germain // spumante // soda // lemon zest

9.9
- Lillet Spritz

tonic // soda // lemon

9.9
- Gin & Tonic

with Bombay Sapphire

13.-
- with Monkey 47 Gin

17.-

DIGESTIFS

- Pastis Pernod, classic, served with iced water 4 cl

8.-
- Chartreuse Jaune liqueur 4 cl

6.5
- Cognac Martell VSOP 4 cl

9.-
- Calvados Papidoux VSOP 4 cl

5.-
- Lantenhammer Williams pear brandy 2 cl

6.5
- Lantenhammer hazelnut spirit 2 cl

6.5

CRÉMANT &
CHAMPAGNE

- Bouvet Ladubay

Crémant Rosé de Loire 0.1 l

9.9 // 0.75 l 52.-
- Champagne Charles Heidsieck

Brut Réserve 0.1 l

17.- // 0.75 l 99.-
- Champagne Charles Heidsieck

Rosé Réserve 0.75 l

129.-
- Champagne Moët & Chandon

2016 Grand Vintage Brut 0.75 l

149.-

WINES BY THE GLASS

- WHITE

Sauvignon Blanc »La Petite«, La Perrière, Loire, France 0.1 l

6.- // 0.75 l 37.-
- Pinot Gris, Emil Bauer, Palatinate, Germany 0.1 l

6.5 // 0.75 l 39.-
- Chardonnay »Ardèche«, Louis Latour, Rhône, France 0.1 l

7.- // 0.75 l 42.-
- ROSÉ

Cuvée M Rosé, Château Minuty, Provence, France 0.1 l

7.- // 0.75 l 45.-
- RED

Château Moulin de Mallet, Bordeaux, France 0.1 l

6.- // 0.75 l 37.-
- »Ursprung« Merlot, Cabernet Sauvignon, Portugieser, Markus Schneider, Palatinate, Germany 0.1 l

7.- // 0.75 l 42.-
- Côtes du Rhône, Syrah/Grenache/Mourvèdre, E. Guigal, Rhône, France 0.1 l

7.5 // 0.75 l 46.-

BEER

- ON TAP

Paulaner Helles (lager) 0.4 l

4.9
- Radler (beer & lemonade) 0.4 l

4.8
- BOTTLED

Paulaner wheat beer 0.5 l

5.5
- Pilsner Urquell 0.33 l

4.8
- Paulaner dark wheat beer 0.5 l

5.5
- Paulaner light wheat beer 0.5 l

5.5
- Paulaner non-alcoholic wheat beer 0.5 l

5.5
- Lammsbräu organic non-alcoholic 0.33 l

4.8

BOTTLED WINES

- WHITE

2024/2025 Sauvignon Blanc, Sémillon, Bordeaux Blanc, Château Moulin de Ferrand, Bordeaux, France 0.75 l

39.-
- 2025 Chardonnay & Pinot Blanc Cuvée, Knipser, Palatinate, Germany 0.75 l

39.-
- 2024 Pinot Blanc, Battenfeld-Spanier, Rheinhessen, Germany 0.75 l

46.-
- 2024 Chardonnay, Chablis »Le Finage«, La Chablisienne, Burgundy, France 0.75 l

54.-
- 2024/25 Silvaner »Escherndorfer Lump« Premier Cru, Horst Sauer, Franconia, Germany 0.75 l

56.-
- 2022/23 Riesling »Winzenberg« Grand Cru, Henri Kieffer, Alsace, France 0.75 l

56.-
- 2023/24 Sauvignon Blanc, Pouilly-Fumé »Arrêt Buffatte«, Domaine Tinel-Blondelet, Loire, France 0.75 l

59.-
- 2025 Sauvignon Blanc, Sancerre, J. De Villebois, Loire, France 0.75 l

59.-
- 2022/23 Pinot Gris »Oberbergener Bassgeige«, Franz Keller, Baden, Germany 0.75 l

64.-
- 2023/24 Chardonnay, Bourgogne Blanc, Domaine Faiveley, Burgundy, France 0.75 l

68.-
- 2023 Riesling »Brauneberger Juffer« GG, Weingut Fritz Haag, Mosel, Germany 0.75 l

79.-
- 2023 Chardonnay, Beaune Premier Cru »Les Aigrots«, Sébastien Magnien, Burgundy, France 0.75 l

94.-
- ROSÉ

2025/26 Whispering Angel Rosé, Château d'Esclans, Provence, France 0.75 l

59.-
- 2025 Minuty 281, Château Minuty, Provence, France 0.75 l

99.-
- RED

2023 Bourgogne Rouge, Pinot Noir, Hautes-Côtes de Beaune »Clos de la Perrière«, Sébastien Magnien, Burgundy, France 0.75 l

54.-
- 2023/24 Grenache/Syrah/Mourvèdre, Sélection Spéciale, Les Jamelles, Languedoc, France 0.75 l

54.-
- 2021 Château d'Aiguilhe, Côtes de Castillon, Bordeaux, France 0.75 l

64.-
- 2023 Pinot Noir »Aus den Lagen«, Christmann, Palatinate, Germany 0.75 l

69.-
- 2021/22 Givry, Pinot Noir, Domaine Thénard, Burgundy, France 0.75 l

77.-
- 2022/23 Châteauneuf-du-Pape »Vieille Vigne«, Domaine de la Maison Berthaud, Rhône, France 0.75 l

85.-
- 2017 Château Phélan Ségur, Saint-Estèphe, Bordeaux, France 0.75 l

95.-

OSKAR MARIA GRAF MEMORIAL

In 1997, New York artist Jenny Holzer created a memorial to the writer Oskar Maria Graf (1894–1967) in Munich's Literaturhaus. Texts from Graf's work are woven into the architecture and design of the room: sentences by the great Bavarian writer appear on the tableware, on the backrests of the leather benches, on the granite tables on the terrace, on the electronic LED column above the bar, and on the paper placemats and beer mats. The tableware, designed exclusively for the Munich Literaturhaus, is available for purchase in the Brasserie; please ask us for the price list.