

**Platz**  
HOTELS  
Munich



2023  
Christmas &  
New Year's Eve





## The magic of a Munich Christmas

During Advent, and between Christmas and New Year, each and every one of our establishments will once again start to twinkle, sizzle, and give off mouth-watering aromas.

And it goes without saying that our culinary highlights are absolutely on a par with the festive atmosphere. The creative minds in the kitchens of the **Ayinger taverns**, the **Pfistermühle** restaurant and the bars – both **Platzl Karree** and **Josefa** – have been working tirelessly towards one goal: to fill your visit with indulgence, contentment and conviviality.

We cannot wait to welcome you during this special time. There truly is something for everyone here. Read on to discover what we've got planned for the coming weeks and choose the one that takes your fancy.



# Christmas & New Year's Eve

in the Pfistermühle	04
in the Ayinger taverns	11
in the Platzl Karree Boden & Bar	17
in the Josefa Bar & Kaffee	19
Vouchers & gifts	21
“Mei Platzl” Gourmet Club	22
Opening times	23
Contact	24



# Pfistermühle





*Tino Nawrocki  
head chef  
Pfistermühle*

## Artisan, passionate and genuine.

### A gourmet Advent in the Pfistermühle

In charge of the kitchen in the Pfistermühle is **Tino Nawrocki**, an exceptional talent in the field of contemporary, Munich-style cuisine. The head chef and host always saves his very best ideas for the Christmas season. There are some lovingly composed menus to look forward to: each course is designed to delight you with its artisan perfection, aromatic precision and high product quality. Inspired by traditional recipes and working with local suppliers, Tino and his team will make your (pre-) Christmas evening even more festive.

# Gourmet menu for Advent

## classic

**Tartar of local char from the Birnbaum fish farm**  
ceviche foam · mango and chilli sorbet  
ginger · apple · coriander oil

**Truffled potato soup**  
Périgord truffle · smoked eel  
red cabbage foam

**Fried turbot fillet**  
lemon and potato cream · sautéed spinach · wild Brussels sprouts

**Williams pear sorbet**  
Don Papa rum

**Duck breast cooked sous vide from Polting Farm**  
pumpkin puree · baked potatoes  
pumpkin seed pesto  
pumpkin seed brittle

**Pfistermühle "Pavlova"**  
vanilla cream · spiced cookie sorbet  
quince broth · meringue

### Petits Fours

6-course meal	119,00 €
5-course meal excl. turbot fillet	105,00 €
Accompanying wine p. p.	75,00 €

## vegetarian

**Variations on celeriac**  
baked · with truffles · confit  
black garlic · chive mayonnaise

**Truffled potato soup**  
Périgord truffle · red cabbage foam  
herb oil

**Baked Hokkaido pocket**  
orange and sweet potato cream  
kumquats · kataifi

**Williams pear sorbet**  
Don Papa rum

**Linguine**  
tossed in nut butter  
Burgundy truffle · enoki mushrooms  
pine nuts · alpine cheese foam

**Pfistermühle "Pavlova"**  
vanilla cream · spiced cookie sorbet  
quince broth · meringue

### Petits Fours

6-course meal	105,00 €
5-course meal excl. Hokkaido pocket	89,00 €
Accompanying wine p. p.	75,00 €



# Christmas Eve lunch

## classic

**Tartar of local char from the Birnbaum fish farm**  
ceviche foam · mango and chilli sorbet  
ginger · apple · coriander oil

**Truffled potato soup**  
Périgord truffle · smoked eel  
red cabbage foam

**Duck breast cooked sous vide from Polting Farm**  
pumpkin puree · baked potatoes  
pumpkin seed pesto  
pumpkin seed brittle

**Pfistermühle "Pavlova"**  
vanilla cream · spiced cookie sorbet  
quince broth · meringue

## vegetarian

**Variations on celeriac**  
baked · with truffles · confit  
black garlic · chive mayonnaise

**Truffled potato soup**  
Périgord truffle · red cabbage foam  
herb oil

**Linguine tossed in nut butter**  
Burgundy truffle · enoki mushrooms  
pine nuts · alpine cheese foam

**Pfistermühle "Pavlova"**  
vanilla cream · spiced cookie sorbet  
quince broth · meringue

11.30 a.m. to 2.30 p.m.

A reservation is recommended

4-course meal	69,00 €	4-course meal	69,00 €
3-course meal excl. starter	59,00 €	3-course meal excl. starter	59,00 €



# Traditional Christmas dinner

## classic

### Amuse-gueule

#### Duck liver

brioche · pickled endive · mustard  
mayonnaise · apple · Calvados stock

#### Fried gilt-head bream

alpine caviar · mangold  
favourite bread, toasted  
potato and bacon espuma

#### Blackcurrant sorbet

lemon thyme

#### Veal fillet from Polting Farm

Périgord truffle · celeriac cream  
chestnut and port chutney  
wild Brussels sprouts · rosemary jus

#### Caramelia chocolate mousse

almond ice-cream · mashed apples  
vanilla foam · cinnamon crumble

#### Petits fours

## vegetarian

### Amuse-gueule

#### Muscat pumpkin & carrot

carrot and vanilla jelly · bitter orange  
sorbet · two varieties of walnut  
yuzu zest

#### Truffle egg

Alba truffle · mangold · favourite  
bread, toasted · potato espuma

#### Blackcurrant sorbet

lemon thyme

#### Baked black salsify

Périgord truffle · kataifi · celeriac puree  
chestnut and port chutney  
wild Brussels sprouts

#### Caramelia chocolate mousse

almond ice-cream · mashed apples  
vanilla foam · cinnamon crumble

#### Petits fours

From 6.30 p.m. Dinner is served from 7 p.m.

À la carte dining is also available on 25 and 26.12.

Please reserve in advance

5-course dinner

129,00 €

5-course dinner

99,00 €

Accompanying wine p. p.

75,00 €

Accompanying wine p. p.

75,00 €





# Classy taste combinations to see out the old year

## New Year's Eve gala menu in the Pfistermühle – a veritable taste explosion every year

This year, a unique 6-course meal awaits you – from Carabinero prawns to Williams pear. It goes without saying that the products we use, however unusual they may taste, are sourced locally.

With a love for hospitality, in-depth knowledge of the products and an attentive yet unintrusive manner, **Ilir Halilaj** and his team create an experience with a celebratory air as the year draws to a close. See out the old year in the heart of Munich.



*Ilir Halilaj*  
host  
*Pfistermühle*

# New Year's Eve gala menu

## classic

### Amuse-gueule

**Red Carabinero prawns**  
Osietra caviar · apple · whipped lardo  
herb oil

**Stuffed duck pockets**  
red cabbage kimchi  
citrus cream  
duck essence

**Champagne parfait**  
lemon and mint foam

**Soufflé dry aged beef fillet**  
baked celeriac · chive mayonnaise  
paprika cream · miso aubergine

**Roquefort**  
radicchio · walnut · favourite bread

**Variations on a Williams pear**  
poached · mousse · meringue  
port and butter ice-cream · Valrhona  
chocolate · aerated chili chocolate

**Petits fours**

From 6.30 p.m.

Dinner is served from 7 p.m.

Please reserve in advance

6-course dinner 189,00 €

Accompanying wine p. p. from 89,00 €

## vegetarian

### Amuse-gueule

**Red cabbage mousseline**  
marinated pumpkin · pumpkin seeds  
apple vinaigrette

**Potato pocket made  
of vitelotte purple potato**  
miso aubergine · lemon cream  
nut butter espuma · chive oil

**Champagne parfait**  
lemon and mint foam

**Open ravioli**  
smoked beetroot · Granny Smith apple  
celeriac · pine nuts · fennel cracker

**Roquefort**  
radicchio · walnut · favourite bread

**Variations on a Williams pear**  
poached · mousse · meringue  
port and butter ice-cream · Valrhona  
chocolate · aerated chili chocolate

**Petits fours**

6-course dinner 159,00 €

Accompanying wine p. p. from 89,00 €

Ayinger  
in der Au

Ayinger  
am Platzl





*Holger Lange  
head chef  
Ayinger taverns*

## Christmas time in the tavern

### The taste of home during the festive season

Our Ayinger taverns are the place to go for typical Bavarian dining using local ingredients with a contemporary twist, and the run-up to Christmas is no exception. This is all down to head chef **Holger Lange**, who, together with his team, will be preparing goose, duck and other delicacies in traditional casserole dishes. That's what we mean by "shared indulgence", to enjoy with friends or family! And, to wash it all down, have a beer made by the private, family-run Ayinger brewery.

| 01.12. - 23.12.2023

## Bavarian goose and duck dishes

For sharing – served in a casserole dish

Braised legs of goose and duck cooked in their own juices  
potato dumplings and bread dumplings · red cabbage with apple · glazed chestnuts ●celeriac salad

Saturdays/ Sundays

A reservation is recommended  
for min. 4 people, 32,00 € each

| 24.12.2023

## Beer brunch with pub music

*Kick off Christmas Eve with our popular white sausage breakfast. The perfect opportunity to meet friends and raise a glass with them, with live music to put you in the festive mood, before everyone leaves for their own Christmas celebration.*

**Traditional white sausage breakfast**

2 white sausages · soft pretzel  
1 Ayinger draught beer of your choice

11 a.m. to midday (live music until 3 p.m.)

A reservation is recommended  
13,50 € per person

only at  
Ayinger  
am  
Platzl



# Christmas casserole – dishes made for sharing

*Just like in the good old days: the Christmas roast was placed on the table in a casserole dish and everyone helped themselves. What a feast that was! This year, why not recreate that wonderful feeling without having to spend hours in the kitchen. And all thanks to the casserole specialities in our taverns!*

## Appetiser platter

pink roast beef · char tartar · rocket cream cheese · pumpkin hummus  
cultured butter · Wallberger and Riedersteiner cheeses from the Tegernseer Land  
organic dairy · two types of radish · fresh horseradish · farmhouse bread

## Main course

crispy farm duck · veal cheeks · venison goulash · sautéed forest mushrooms  
red cabbage with apple · savoy cabbage pieces · hazelnut spaetzle  
potato dumplings · farro risotto · baked carrots · horseradish

## Pan-fried dessert

caramelised shredded pancake · Christmassy apple compote  
stewed damson plums

## Available all day

**A reservation is recommended**  
for min. 4 people, € 62 each

*A taste of home –  
served in the  
casserole dish*



# Ease your way into the New Year

**New Year's Eve:  
down-to-earth, laid-back –  
oh, and delicious, too!**

Let us spoil you with a wide range of delicacies, without the formality of a set menu. But things will still get lively – here in the **Ayinger taverns** it could hardly be otherwise – live music by local musicians to set the mood.

Your host **Jos Huppertz** and his team know how to create an easy-going atmosphere. Conviviality is the watchword here, along with good food – ideal for anyone who prefers New Year's Eve without a fuss.



*Jos Huppertz  
host  
Ayinger am Platzl*

| 31.12.2023

## New Year's Eve in the tavern with live music

### Selection from our menu

#### Prawn and salmon patties

lemon and chili sour cream · candied ginger · Bavarian kimchi

#### Bavarian beef fillet steak

bone marrow crust · sauce bearnaise · grilled vegetables · rosemary potatoes

#### Fried salmon fillet

Riesling foam · caramelised sweetheart cabbage · chestnuts · orange dumplings

#### Creamy forest mushroom risotto

winter truffles · pine nuts

#### Champagne and wheat beer tiramisu

mango · raspberries · white chocolate

from 5 p.m.

A reservation is recommended

| 01.01.2024

## Ayinger New Year's brunch

### Selection from our menu

#### “Strammer Poldi” toast

toasted sourdough bread · butter · “Kapuziner” ham · alpine cheese · fried egg

#### Maria goes hip

toasted sourdough bread · avocado cream · poached egg · tomato · cucumber  
sauce hollandaise

#### Breakfast stack

brioche · grilled turkey breast · bacon · horseradish cream · lettuce hearts  
tomato · cucumber · fried egg

10.30 a.m. to 3 p.m.,

including 1 glass of Riesling sparkling wine to welcome you

A reservation is recommended





Josefa  
Bar & Kaffee



Karree  
Boden & Bar



## Festive indulgence in our bars

### The art of creative cocktails in a special atmosphere

Our **Platzl Karree**, integrated into the masonry of the traditional Pfistermühle, is probably the most charming outdoor bar in Munich, and is more festive than ever from Christmas to New Year's Eve. The perfect place for a quiet time out in the old town.

Our **Josefa Bar** in the lobby of the Platzl Hotel is also sparkling with festive spirit. The bar's trademark - now and throughout the year - is that its drinks are almost exclusively made with local spirits, along with fresh herbs from the Viktualien food market.

*See out the old year  
with us, with sparkling  
champagne and  
wine from big bottles.*

## The magic of winter in the open air

*Our **Platzl Karree** is the perfect alternative to the Christmas market. Drop in after work to enjoy the special ambience of Munich's old town, or kick off the weekend with hot or cold drinks. Full of atmosphere, including live DJ sessions.*

### Selection from our drinks menu

Bavarian winter apple Bavarian Moonshine Apple Pie • hot apple juice	6,80 €
Homemade Platzl mulled wine or baked apple punch (non-alcoholic)	5,90 €
Wintery gin and tonic cinnamon gin • Aqua Monaco tonic	10,50 €

### A bite to eat

Three winter tasters Truffled potato macchiato Pulled pork on your favourite bread Fried sausage brioche	16,50 €
---	---------

Saturdays and New Year's Eve, 1 p.m. to 7 p.m.

In bad weather, we recommend the Josefa Bar in the Platzl Hotel

# Josefa in the festive spirit

*Why not pop in to round off your stroll around the old town, to celebrate finding those last few Christmas presents, or to see out the old year!*

*Nestled in the heart of the old town, our selection of homemade drinks and tasty pastries will tempt you in to warm up, and to stay a while.*

## Selection from our bar menu

---

Advent stollen from the Brotmanufaktur Schmidt bakery made to an old family recipe, with luxurious ingredients, including a speciality Dinzler coffee 8,50 €

---

Petits fours with a Munich twist  
French-style pastries, including a glass of Perrier Jouët champagne 25,00 €

---

daily from midday to 12.30 a.m.



# Platzl gift vouchers

For the people closest to your heart

Surprise your loved ones this Christmas with Platzl moments that they won't easily forget. A romantic city break, a special dinner, small mementoes of your last stay, or a voucher for them to choose their own gift.

Visit our Platzl online shop for more inspiration.

Platzl Online-Shop



Mit Liebe  
schenken





## Join our Gourmet Club

Stay connected to us into the  
New Year and beyond.

Members of the “Mei Platzl” **Gourmet Club** receive access to exclusive events, special offers, fantastic benefits and small gifts.

Register here



@platzhotelmunich @pfistermuehle @aying.am.platzl @platzkarree  
@josefabarkaffee @mariasplatzl @aying.in.der.au

# Special opening hours on the Christmas bank holidays

	Pfistermühle	Ayinger am Platzl	Ayinger in der Au	Platzl Karree	Josefa
<b>Sun 24.12.</b>	11.30 a.m. to 2.30 p.m. Lunch menu <hr/> 6.30 p.m. to 10 p.m. Christmas menu	11 a.m. to 3 p.m. Beer brunch Live music			
<b>Mon 25.12.</b>	11.30 a.m. to 3.30 p.m. 6 p.m. to 10 p.m. Fixed menu or à la carte	Casserole menu or à la carte	Casserole menu or à la carte		
<b>Tues 26.12.</b>	11.30 a.m. to 3.30 p.m. 6 p.m. to 10 p.m. Fixed menu or à la carte	Casserole menu or à la carte	Casserole menu or à la carte		
<b>Sun 31.12.</b>	from 6.30 p.m. New Year's Eve gala dinner	10.30 a.m. to 2 p.m. Brunch <hr/> from 5 p.m. à la carte, live music	10.30 a.m. to 2 p.m. Brunch <hr/> from 5 p.m. à la carte, live music	1 p.m. to 7 p.m. live DJ	open daily midday to 12.30 a.m.
<b>Mon 01.01.</b>		10.30 a.m. to 3 p.m. New Year's Day brunch <hr/> from 3 p.m. à la carte	10.30 a.m. to 3 p.m. New Year's Day brunch <hr/> from 3 p.m. à la carte		

# Platzl

## HOTELS

Munich

### **PFISTERMÜHLE**

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

### **AYINGER AM PLATZL**

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

### **AYINGER IN DER AU**

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

### **PLATZL KARREE BODEN & BAR**

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

### **JOSEFA BAR & KAFFEE**

Sparkassenstraße 10, 80331 München  
089 237 03 0  
servus@platzl.de