



# CHRISTMAS PLATZL

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CHRISTMAS &  
NEW YEAR'S EVE 2022



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## THE MAGIC OF A MUNICH CHRISTMAS AT YOUR FAVOURITE PLATZL!

How we have missed that special time in the run-up to Christmas here at the PLATZL HOTELS! Now our much-loved Christmas programme is finally back. During Advent, each and every one of our establishments will once again start to twinkle, sizzle, and give off mouth-watering aromas.

In keeping with the festive mood, many culinary highlights await you at your favourite Christmas Platzl. Pass a few convivial hours in our AYINGER AM PLATZL and AYINGER IN DER AU pubs. Under the historical vaults of the PFISTERMÜHLE, our chefs serve up sophisticated meals, while the JOSEFA BAR & KAFFEE and the PLATZL KARREE BODEN & BAR have a real Christmas market vibe.

That air of anticipation will also be an integral part of your personal Christmas party. It will always capture the festive mood, no matter whether your celebration is small and exclusive in the PLATZL KARREE, relaxed and intimate in our restaurants and event rooms, or large-scale and lavish on the KRESZENZ<sup>4</sup> event location.

We would like to take this early opportunity to wish you a happy Christmas season and all the best for the New Year. We look forward to seeing you soon.



Heiko Buchta, Hotel Director, and the Platzl Hotel team



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## Artisanal. Passionate. Genuine.

A traditional gourmet experience in the Pfistermühle restaurant.

At the wooden tables in the historical vaulted cellar, Tino Nawrocki and his young team of cooks serve up all the elements of an unforgettable meal: Munich cuisine with a new twist, prepared with craftsmanship and passion, and accompanied by carefully selected wines from Germany, Austria and Italy. Local suppliers guarantee ingredients of the highest quality – from freshly picked regional berries and crusty bread from the city's best bakeries, to game from our own hunting grounds in Unterammergau.

Enjoy Christmas and a memorable New Year's Eve with beautifully composed meals in an exceptional location in the heart of the city – we can't wait to see you!

### RESTAURANT PFISTERMÜHLE

Pfisterstr. 4 | 80331 Munich

T +49 89 23 703 865 | E [servus@pfistermuehle.de](mailto:servus@pfistermuehle.de)

[www.pfistermuehle.de/en](http://www.pfistermuehle.de/en)



## Gourmet Advent

### Dinner menu

- \* **SALMON CONFIT "LABEL ROUGE"**  
Ham and bread stock | cornichons | ham chip | parsley | edible soil
- \* **CHESTNUT FOAM SOUP**  
Roasted sweetbread | Port gel
- \* **STUFFED FILET OF SOLE**  
Truffles | herb mousseline | potato ragout | lobster broth
- \* **SORBET OF PRESERVED CHERRIES**  
Champagne jelly
- \* **SADDLE OF VENISON FROM THE POLTING FARM COOKED SOUS VIDE**  
Pumpkin purée | small heads of cabbage | glazed chestnuts | blackcurrant jelly | spiced gravy
- \* **PEAR AND VANILLA MOUSSE**  
Nougat ice-cream | pear marinated in red wine | Valrhona chocolate cream | aerated herb chocolate | thyme jelly

**29.11.–23.12.2022 | FROM 5.00 P.M.**

5-course dinner: € 89.00 per person  
Accompanying wine: € 36.00 per person

6-course dinner: € 99.00 per person  
Accompanying wine: € 42.00 per person



## A traditional Christmas meal

In the unmistakable ambiance of our PFISTERMÜHLE, we will welcome you on Christmas Eve and on the Christmas holidays with a festive aperitif, carefully selected wines and exquisite seasonal dishes, inspired by traditional regional recipes.

We are looking forward to the relaxing, indulgent time we will spend with you.

**24.-26.12.2022 | FROM 6.00 P.M. | DINNER IS SERVED FROM 6.30 P.M.**

€ 99.00 per person | vegetarian option € 89.00 per person

Includes aperitif and amuse gueule

Accompanying wine € 45.00 per person

The RESTAURANT PFISTERMÜHLE opens at 6 p.m. on 24.12.2022.

On 25 and 26 December 2022 we will welcome you from 11.30 a.m. to 3.30 p.m. and from 6.00 p.m. to 10.00 p.m.



## 5-course dinner menu

- \* AMUSE-GUEULE
- \* FILET OF SALMON TROUT COOKED SOUS VIDE  
Caviar | pickled cucumber | Hermannsdorfer ham on the bone |  
buttermilk dashi | chive oil
- \* FRIED TURBOT FILET  
Truffles | spinach cream | smoked potatoes |  
king trumpet mushrooms | shellfish foam
- \* WILLIAMS PEAR SORBET  
Roasted almonds
- \* DUCK BREAST FROM THE POLTING FARM  
COOKED AT A LOW HEAT  
Parsnip purée | wild broccoli | braised pumpkin | cranberry jelly |  
rosemary jus
- \* MOCK TRUFFLES  
Mulled wine ice-cream | preserved kumquats |  
orange liqueur foam | spiced cookie

## 5-course dinner menu | *Vegetarian*

- \* AMUSE-GUEULE
- \* BEETROOT MEETS GRANNY SMITH  
Scamorza cheese | beetroot mouse | pickled beets |  
apple jelly | apple and mustard sorbet | edible soil
- \* FREE-RANGE EGG FROM HERBERTSFELDEN  
COOKED SOUS VIDE  
Spinach cream | potato | morel
- \* WILLIAMS PEAR SORBET  
Roasted almonds
- \* LINGUINE TOSSED IN HERBS  
Perigord truffle | enoki mushrooms | roasted pine nuts |  
alpine cheese foam
- \* MOCK TRUFFLES  
Mulled wine ice-cream | preserved kumquats |  
orange liqueur foam | spiced cookie



## See out the old year with classy flavour combinations

Spend a very special gourmet New Year's Eve in our unique PFISTERMÜHLE!

We will welcome you with an aperitif, especially created for the occasion, and a small appetizer from the "young" kitchen team.

This is followed by a real taste explosion in 7 courses: our chef Tino Nawrocki and his team will spoil you with the finest creations made of local ingredients, in a perfect combination of craftsmanship and passion.

To round off the evening, we will serve you a glass of champagne as they ring in the New Year in the heart of Munich's old town.

**31.12.2022 | FROM 6.30 P.M. | DINNER IS SERVED FROM 7:00 P.M.**

€ 165.00 per person | vegetarian € 145.00 per person

Including aperitif and champagne at midnight

Accompanying wine € 75.00 per person

The RESTAURANT PFISTERMÜHLE is open from 6.30 p.m. on New Year's Eve.

The restaurant is closed from 1–10 January 2023.

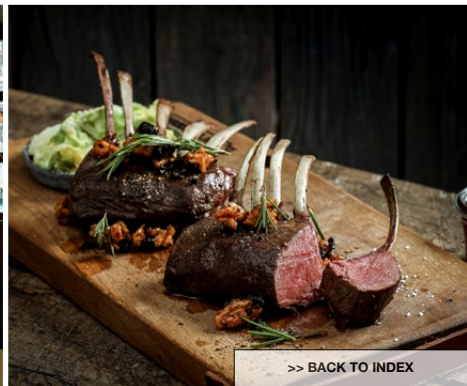


## New Year's Eve gala menu

- \* **HALIBUT PICKLED IN MUNICH MULE**  
Shaved truffle | truffle foam | bacon and potato paste | yuzu gel | herb oil
- \* **IBERICO PORK BELLY SMOKED IN BEECHWOOD**  
Roasted onion purée | chestnut chutney | pearl onions | mushroom stock
- \* **FLAMED SALMON TROUT MEETS BELUGA CAVIAR**  
Cauliflower two ways | chervil foam
- \* **BLOOD ORANGE SORBET**  
Fiery chocolate cream foam | candied orange
- \* **BEST CUTS OF VEAL**  
Filet in a breaded crust | braised cheek | celeriac purée | yellow beet | green asparagus | truffle jus
- \* **CARAMELISED RED MOULD CHEESE FROM THE TÖLZER CHEESE SHOP**  
Pickled radicchio | Chardonnay figs | Port gel | herbs
- \* **VALRHONA CHOCOLATE**  
Almond and passionfruit sorbet | passionfruit gel | crunchy base | lemon curd cheese | herb aerated chocolate

## New Year's Eve gala menu | *Vegetarian*

- \* **PURPLE POTATOES THREE WAYS**  
Purée | chip | baked quail's egg | truffle mayonnaise
- \* **ROSEMARY AND GOAT'S CHEESE PRALINE**  
Redcurrant stock | beetroot three ways | mustard seeds
- \* **RICOTTA GNOCCHI**  
Shallot cream | wild broccoli | chive oil | nage
- \* **BLOOD ORANGE SORBET**  
Fiery chocolate cream foam | candied orange
- \* **ROASTED BUNCH CARROTS**  
Corn and jalapeño bread | carrot and ginger purée | baked Jerusalem artichoke | chervil foam
- \* **CARAMELISED RED MOULD CHEESE FROM THE TÖLZER CHEESE SHOP**  
Pickled radicchio | Chardonnay figs | Port gel | herbs
- \* **VALRHONA CHOCOLATE**  
Almond and passionfruit sorbet | passionfruit gel | crunchy base | lemon curd cheese | herb aerated chocolate



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## A love of hops and a sense of belonging

Genuine pub tradition in the heart of the old town and in the old Munich district of Au-Haidhausen.

In AYINGER AM PLATZL and AYINGER IN DER AU, the emphasis is on tradition, conviviality, enjoyment of beer and “home-cooked” food. As well as eight draught beers from the Aying family brewery, we serve Bavarian delicacies created by our chef Holger Lange and his team – made of fresh, locally sourced ingredients.

This is the place to enjoy traditional Christmas dishes in a familial atmosphere – during Advent, at Christmas, and to see out the old year.

### **AYINGER AM PLATZL**

Platzl 1a | 80331 Munich

T +49 89 23 703 666 | E [servus@aying-am-platzl.de](mailto:servus@aying-am-platzl.de)

[www.aying-am-platzl.de/en](http://www.aying-am-platzl.de/en)

### **AYINGER IN DER AU**

Mariahilfplatz 4 | 81541 Munich

T +49 89 622 337 3666 | E [servus@aying-in-der-au.de](mailto:servus@aying-in-der-au.de)

[www.aying-in-der-au.de/en](http://www.aying-in-der-au.de/en)



## Advent delicacies

Both AYINGER AM PLATZL and AYINGER IN DER AU preserve the typical Bavarian cuisine, but with a contemporary twist: discover our wide range of festive delicacies. Our weekend speciality is a classic duck served in a traditional casserole: “a treat made for sharing” with friends or family.

### Our casserole duck

A SHARING DISH, HOME-COOKING STYLE, SERVED IN THE CASSEROLE

Bavarian farm duck, slow-roasted in the oven with mugwort, oranges and apples, potato and bread dumplings, red cabbage with apple and glazed chestnuts.

#### FRIDAY TO SUNDAY

min. 4 people | € 26.50 per person

We purchase our fresh farm ducks from the **Lugeder Hof** farm near Altötting. The Lugeder family-run farm is our guarantee for top-quality, locally sourced food.

Discover our other Advent delicacies from November onwards on the [Ayinger am Platzl](#) and [Ayinger in der Au](#).



## A home-style Christmas

Enjoy a quiet time with your loved ones while sharing a festive casserole-cooked meal. The taste of a home-cooked Christmas.

### Our casserole dishes

#### \* APPETIZER PLATTER

Pink roast beef | char tartar | rucola cream cheese | pumpkin hummus | cultured butter | Wallberger and Riedersteiner cheeses from the Tegernsee organic cheese dairy | two types of radish | fresh horseradish | farmhouse bread

#### \* ROASTED IN THE CASSEROLE

Duck | vension cheeks & goulash | sautéed forest mushrooms | red cabbage with apple | savoy cabbage | hazelnut spaetzle | potato dumplings | farro risotto | baked carrots

#### \* PAN-FRIED

Caramelised shredded pancake | apple compote | stewed damson plums

**25–26 DECEMBER 2022**

€ 58.00 per person

Christmas Eve is nearly upon us:

Our **traditional white sausage breakfast** on 24 December from 11.00 a.m. to midday in AYINGER AM PLATZL is a popular custom. Take a break from the hustle and bustle of a Saturday and fortify yourself for any last-minute Christmas shopping. A reservation is highly recommended.



## A convivial end to the year

The relaxed, intimate way to enjoy New Year's Eve – let us spoil you with a wide variety of delicacies, without the constraints of a set meal. But, as always in our taverns, things will still get lively, with feel-good tavern music performed by local artists.

### Selection from our New Year's Eve menu

- \* **SADDLE OF VENISON WITH A HERB-PISTACHIO CRUST**  
Juniper-cranberry sauce | marinated Brussels sprouts  
leaves | potato and pumpkin gratin
- \* **PURPLE SWEET POTATO GNOCCHI** *vegan*  
Reduction of cherry tomatoes | baby carrots |  
black walnuts | marinated rocket
- \* **"SWEETHEART"**  
Chocolate | kumquats | ginger | Riesling zabaglione

**31.12.2022 | FROM 5.00 P.M.**

Including tavern music

We stand for tradition,  
and there's a special one  
that we've revived:

### The **hangover breakfast** on New Year's Day.

Get your strength back on  
1 January with bread and  
cold cuts, white sausage,  
pretzels, a hair of the dog  
and pub music – with  
family or friends.

Good news for sleepy-heads:  
breakfast is from 10.30 a.m.  
to 3.00 p.m. We recommend  
making a reservation.





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## Drop in for a drink or two

Creativity and extraordinary mixing skills in special surroundings.

Our PLATZL KARREE – BODEN UND BAR is probably the most charming outdoor bar in Munich: stylish yet down-to-earth, and integrated into the masonry of our traditional Pfistermühle.

The JOSEFA BAR UND KAFFEE in the lobby of the Platzl Hotel is defined by its use of almost exclusively regional spirits along with fresh herbs – sourced directly from Munich's Viktualienmarkt – and by the art of its cocktails that vary from season to season, celebrated by our head barkeeper Christof Reichert and his team.

Pop in to see us after a stroll around the old town, last-minute Christmas shopping or to round off the old year. Nestled in the heart of the old town, we offer the perfect alternative to the main Christmas market with our selection of homemade hot drinks, festive spritzers and classy bar snacks.

### **JOSEFA BAR UND KAFFEE**

Sparkassenstr. 10 | 80331 Munich  
T +49 89 237030 | E [servus@platzl.de](mailto:servus@platzl.de)  
[www.platzl.de/en/culinary-art/josefa-bar-kaffee](http://www.platzl.de/en/culinary-art/josefa-bar-kaffee)

### **PLATZL KARREE – BODEN UND BAR**

Sparkassenstr. 12 | 80331 Munich  
T +49 89 237030 | E [servus@platzl.de](mailto:servus@platzl.de)  
[www.platzl.de/en/culinary-art/platzl-karree-boden-und-bar](http://www.platzl.de/en/culinary-art/platzl-karree-boden-und-bar)



## The Josefa gets in the Christmas spirit

Among the festive decorations in the PLATZL HOTEL lobby, head barkeeper Christof and his team mix exquisite cocktails with Christmassy aromas.

- \* **WINTER JULEP** 12.50 €  
Cinnamon bourbon | sugar syrup | wood bitters | fresh mint
- \* **JOSEFAS OLD FASHIONED** 11.50 €  
Homemade spiced rum | honey | nut bitters
- \* **SPICY MARTINI** 9.50 €  
Chili-Wodka | grenadine | fresh lime juice

### And to go with it ...

- \* **MUNICH'S ADVENT STOLLEN** 4.80 €  
Hand-made with top-quality yeast dough, made by the Brotmanufaktur Schmidt bakery

The JOSEFA BAR UND KAFFEE is open daily from 3 p.m. to midnight.



## Open air winter wonderland

The perfect alternative to the Christmas market: come along in the evening and enjoy the special ambiance in and around the Platzl Square. We will spoil you with homemade punch, specially created festive cocktails and tasty delicacies.

- \* **TIPSY CHRISTMAS ANGEL** 14.50 €  
Spiced cherry liqueur – our own creation |  
Glenfiddich 12 | Aqua Monaco ginger ale
- \* **FAMOUS HOT BAKED APPLE** 6.80 €  
Rum | Amaretto | homemade baked apple syrup |  
apple juice
- \* **WINTERY GIN AND TONIC** 10.50 €  
Cinnamon gin | Aqua Monaco tonic

## A bite to eat ...

- \* **THREE TREATS FROM THE PFISTERMÜHLE** 14.50 €  
Truffled potato macchiato | pulled pork  
on toasted bread | baked apple crumble

The PLATZL KARREE is open from 11.00 a.m. to 5.00 p.m. on 24.12. and until 7.00 p.m. on 31.12.

Small parties that are  
big on conviviality –  
a **Team Advent** event  
in the PLATZL KARREE.  
Celebrate the Christmas  
season with your team or  
colleagues, with a festive  
drink in the open air!



## Setting the mood for the most magical time of the year

### Making a gingerbread house with children

Time goes by so fast – it would be lovely to turn back the clock a little. You can do just that when you make a gingerbread house with your children here in our MARIAS PLATZL in the heart of the Au. We will help you bring back memories of this forgotten Christmas tradition. Join your children in baking and constructing a crispy gingerbread house, with treats to nibble on as you work.

We will spend an afternoon together that sets the mood for the upcoming festive season. For that perfect Christmas feeling, we provide punch, mulled wine and delicious Christmas cookies.

**27.11.2022 | FROM 4.00 P.M.**

€ 35.00 per child including 1 accompanying adult

€ 15.00 for each additional accompanying adult

Registration up to 2 weeks in advance via email at [feste@platzl.de](mailto:feste@platzl.de).



## Festivities in the heart of Munich's old town

For Christmas parties with a special flair: just getting to the PLATZL HOTEL is an experience in itself.

The journey starts with a stroll through the lively Christmas market on Marienplatz. This is followed by a warming welcome drink at our outdoor bar and the chance to enjoy some pre-Christmas delicacies in our event rooms, lovingly decorated in festive style. This unmistakable ambience – whether formal or easy-going – is the ideal setting for your event for up to 150 guests.

### No time for a long party?

There's always time for a quick drink: celebrate **Advent with your team** in our PLATZL KARREE BODEN & BAR! Say thank you to your staff with mulled wine, punch and Christmassy specialities out in the open air!

€ 32.00 per person/hour incl. 2 canapés

€ 38.00 per person/hour incl. 4 canapés

#### Our events office:

T +49 (0)89 23 703 777 | E sales@platzl.de



## Congenial Christmas parties in the heart of the Au

Munich natives love the informal, tranquil character of the Au. In MARIAS PLATZL, everything feels familiar and homely, a place for traditional, relaxed Christmas celebrations. The tavern garden has a Christmas market feel and the event location KRESZENZ<sup>4</sup> – DER SAAL is decorated with great attention to detail. This well-equipped venue includes a stage and, with a range of culinary delights for Advent on offer, is ideal for truly unique events for up to 180 guests. A real insider tip!

### Wintery get-together

During Advent, we go all-out with the festive decorations in our garden and look forward to spoiling you and your guests with homemade mulled wine, fruity punch and a range of delicacies.

Book a charming **open-air reception** or relaxed Christmas drinks with your team.

€ 18.50 per person/30 minutes incl. 2 canapés

€ 25.00 per person/60 minutes incl. 4 canapés

#### Our events office:

T +49 (0)89 23 703 777 | E sales@mariasplatzl.de



## For your nearest and dearest

Surprise your family or friends for Christmas with wonderful PLATZL moments to treasure!

A romantic city break, a special dinner in the heart of Munich, exclusive Platzl products that you won't find anywhere else. Or let your loved one choose for themselves and give them a gift voucher.

Visit our **[Platzl online shop](#)** for more inspiration.

You can add your own personal message to the vouchers, which are simple to purchase and print out at home.

Alternatively, we can complete the process for you and send the voucher in an attractive gift box to your chosen address.

We hope you enjoy making someone's day with one of our vouchers!



## RESTAURANT PFISTERMÜHLE

Pfisterstr. 4  
80331 Munich  
[www.pfistermuehle.de/en](http://www.pfistermuehle.de/en)

### Opening hours:

Tue–Sat: 11.30 a.m.–11 p.m.  
Mon, Sun: closed

### Special opening hours:

Christmas Eve: from 6:00 p.m.  
25/26 Dec.: 11:30 a.m.–3:30 p.m.  
6 p.m.–11 p.m.  
New Year's Eve: from 6.30 p.m.  
New Year's Day: closed

## Contact

### Christmas office:

Mon–Fri: 9 a.m.–4 p.m.  
T +49 89 23 703 784  
E [feste@platzl.de](mailto:feste@platzl.de)

### Reservations office:

Mon–Fri: 10 a.m.–6 p.m.  
T +49 89 23 703 722  
E [reservation@platzl.de](mailto:reservation@platzl.de) | [reservation@mariasplatzl.de](mailto:reservation@mariasplatzl.de)

## AYINGER AM PLATZL

Platzl 1A  
80331 Munich  
[www.ayinger-am-platzl.de/en](http://www.ayinger-am-platzl.de/en)

Mon–Sun: 11 a.m.–11 p.m.

Christmas Eve: 11 a.m.–3 p.m.  
closed from 3 p.m.

## AYINGER IN DER AU

Mariahilfplatz 4  
81541 Munich  
[www.ayinger-in-der-au.de/en](http://www.ayinger-in-der-au.de/en)

Wed, Thurs: 5 p.m.–11 p.m.  
Fri–Sun: 10:30 a.m.–11 p.m.  
Mon, Tue: closed

Christmas Eve: closed  
New Year's Day: 10:30 a.m.–11 p.m.

## PLATZL KARREE BODEN & BAR

Sparkassenstr. 12  
80331 Munich  
[www.platzl.de/en](http://www.platzl.de/en)

Mon–Fri: 3 p.m.–8:30 p.m.  
Sat: 12 p.m.–9 p.m.  
Sun: 12 p.m.–6 p.m.

Christmas Eve: 11 a.m.–5 p.m.  
25/26 Dec.: closed  
New Year's Eve: 11 a.m.–7 p.m.  
New Year's Day: closed

## JOSEFA BAR & KAFFEE

Sparkassenstr. 10  
80331 Munich  
[www.platzl.de/en](http://www.platzl.de/en)

Daily: 3 p.m.–midnight



**Platzl Hotels**

WIR • GENIESSEN • MÜNCHEN





#### **Platzl Hotel**

Restaurant Pfistermühle  
Ayinger am Platzl  
Platzl Karree Boden & Bar  
Josefa Bar & Kaffee

#### **Marias Platzl Hotel**

Kreszenz<sup>4</sup> – Der Saal  
Ayinger in der Au

**Platzl Hotel München** | Sparkassenstr. 10 | 80331 Munich | [www.platzl.de](http://www.platzl.de) | T +49 (0)89 23 703-0 | F +49 (0)89 23 703-800 | E [servus@platzl.de](mailto:servus@platzl.de)  
**Marias Platzl** | Mariahilfplatz 4 | 81541 Munich | [www.mariasplatzl.de](http://www.mariasplatzl.de) | T +49 (0)89 622 337-0 | F +49 (0)89 622 337-3778 | E [servus@mariasplatzl.de](mailto:servus@mariasplatzl.de)