



CHRISTMAS PLATZL

CHRISTMAS &
NEW YEAR'S EVE 2021



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THE MAGIC OF CHRISTMAS AT OUR PLATZL LOCATIONS IN MUNICH!

This special time at the end of the year – how we have missed it here at the PLATZL HOTELS! Finally, after a year's hiatus, our popular Christmas program is back. During Advent season it will once again sparkle, crackle and smell deliciously in every corner of our locations.

In addition to the festive atmosphere, culinary highlights await you at the PLATZL. Why not visit our cozy „Wirtshäuser“ AYINGER AM PLATZL and AYINGER IN DER AU with family and friends for some genial hours. In the historic vaults of the PFISTERMÜHLE our chefs will serve you sophisticated menus, while the JOSEFA BAR & KAFFEE as well as the PLATZL KARREE BODEN & BAR will give you a real Christmas market feeling.

The pleasant anticipation of Christmas also awaits you at your individual Christmas party. Whether on a small scale at the PLATZL KARREE, cozy in our restaurants and function rooms, or larger than life in the event location KRESZENZ⁴, we will set the perfect scene for your event.

We wish you a Merry Christmas and a successful New Year. We look forward to seeing you again soon



Heiko Buchta, Director, and the Platzl Hotels team



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Advent delight

Dinner menu

- * **PICKLED SADDLE OF DEER CALF FROM OBERAMMERGAU**
walnut brioche | pickled cabbage | cranberry gel | horseradish
- * **VELVET SOUP FROM SMOKED PUMPKIN**
Pickled mackerel | horseradish | pumpkin seed oil
- * **STAR ANISE SORBET**
Passion fruit seeds
- * **SOUS-VIDE COOKED DUCK BREAST**
Parsnip cream | potato rosemary biscuit | apple red cabbage | spiced jus
- * **PARFAIT OF SPICED CHOCOLATE**
Orange sorbet | herbal air chocolate | mandarin gel

At our restaurant PFISTERMÜHLE, tradition, regionality and love for craftsmanship are key priorities. Genuine Munich cuisine, refined with Christmas flavours, will make the creatively interpreted menus of the young kitchen team once again special.

FROM 6:00 P.M.

| | |
|--------------------|--------------------|
| 5-course dinner: | € 79.00 per person |
| Accompanying wine: | € 32.00 per person |
| 6-course dinner: | € 89.00 per person |
| Accompanying wine: | € 38.00 per person |



A traditional Christmas dinner

Within the unique setting of our PFISTERMÜHLE, we welcome you on Christmas Eve and the Christmas holidays with a special aperitif, selected wines and festive menus inspired by traditional recipes from the region.

We look forward to contemplative and enjoyable hours, together with you!

24.-26.12.2021 | FROM 6:00 P.M. | DINNER FROM 6:30 P.M.

€ 95.00 per person | vegetarian € 85.00 per person
including aperitif and amuse gueule
Accompanying wine € 42.00 per person

The RESTAURANT PFISTERMÜHLE opens on December 24th at 6 p.m.
On December 25th and 26th we welcome you again from 11:30 a.m. to 3:30 pm and 6 p.m. to 11 p.m.



5-course-dinner menu

- * AMUSE-GUEULE
- * DUCK BREAST SMOKED IN OAK WOOD
Fir honey brioche | apricots | port wine ice cream
- * FRIED TURBOT FILLET
Spinach cream | smoked potato | white wine cabbage | truffle
- * MULLED WINE AND CINNAMON SORBET
- * CHRISTMAS POACHED FILLET OF BEEF
Roasted celery puree | small cabbage heads | ham on the bone |
baked beans | star anise jus
- * CHAMPAGNE ORANGE PARFAIT
Mint foam | dark chocolate | almond biscuit

5-course-dinner menu | *vegetarian*

- * AMUSE-GUEULE
- * BEETROOT MEETS GRANNY SMITH
Beetroot duet | apple | olive oil ice cream |
crunch of sexy alive bread
- * SOUS-VIDE COOKED EGG FROM HEBERSFELDEN CHICKEN
spinach | potato morel ragout | truffle
- * MULLED WINE-CINNAMON SORBET
- * CREAM CHEESE RAVIOLI WITH BRAISED PUMPKIN
Caramelized pumpkin seeds | vanilla | nut butter foam
- * CHAMPAGNE ORANGE PARFAIT
Mint foam | dark chocolate | almond biscuit

Exquisite flavors for the end of the year

Spend a particularly enjoyable New Year's Eve in our unique restaurant PFISTERMÜHLE!

We welcome you with our self-created aperitif and a greeting from the "young" kitchen. Afterwards a true firework of culinary joy accompanies you through seven courses:

Kitchen director Tino Nawrocki and his team spoil you with the finest creations from local ingredients – craftsmanship meets passion!

As an atmospheric finale, we will serve you a glass of champagne at midnight for you to welcome the new year in Munich's old town.

31 DECEMBER | FROM 6:30 P.M. | DINNER FROM 7:00 P.M.

€ 155.00 per person | vegetarian € 135.00 per person
including aperitif and champagne at midnight
Accompanying wine € 69.00 per person

The RESTAURANT PFISTERMÜHLE opens on December 31st from 6:30 p.m.
On January 1st 2022 the restaurant is closed all day.

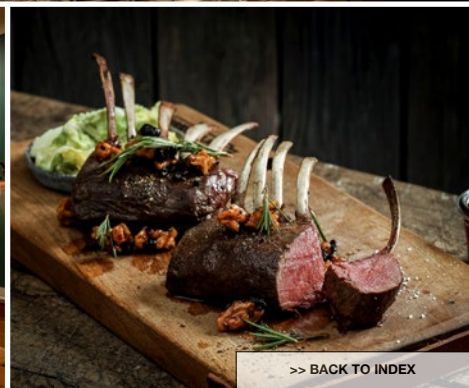


New Year's Eve gala menu

- * MOSAIC OF SALMON TROUT WITH OSIETRA CAVIAR
Crème fraîche | pea cream | tomato
- * PATÉ OF DUCK LIVER
Port wine | apple sorbet | pickled figs | caramelized chocolate | hazelnut
- * GOAT CREAM CHEESE RAVIOLI WITH PEAR
Rosemary | braised chicory | mountain cheese | sage butter
- * KIR ROYAL
Champagne jelly
- * LOW TEMPERATURE COOKED SADDLE OF VEAL
Herb coat | parsley root puree | pearl onions | wild broccoli | Madeira jus
- * BLUE ALLGÄUER FROM „TÖLZER KASLADEN“
Marinated pumpkin | nut mix | herbs
- * INTERPRETATION OF BLUEBERRY CHEESECAKE
Blueberry quark ice cream | passion fruit | Valrhona | blueberry gel | macaron

New Year's Eve gala menu | *vegetarian*

- * THREE KINDS OF PUMPKIN
Cream of muscat pumpkin | braised ornamental pumpkin | air chocolate with pumpkin seeds | crunchy Hokkaido pumpkin
- * TRUFFLED POTATO SOUP
Truffle | red cabbage foam | parsley
- * GOAT CREAM CHEESE RAVIOLI WITH PEAR
Rosemary | braised chicory | mountain cheese | sage butter
- * KIR ROYAL
Champagne jelly
- * HAY-MILK SOUR CREAM RISOTTO
Glazed chestnuts | melted cherry tomatoes | apple-nut butter foam
- * BLUE ALLGÄUER FROM “TÖLZER KASLADEN”
Marinated pumpkin | nut mix | herbs
- * INTERPRETATION FROM THE BLUEBERRY CHEESECAKE
Blueberry quark ice cream | passion fruit | Valrhona | blueberry gel | macaron



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Advent delicacies

Enjoy Munich's delicacies with a touch of Christmas throughout the Advent season.

Extract from the menu

- | | |
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| * BAKED SWEETBREAD Herb coat beluga lentil salad marinated wild herbs | € 17.50 |
| * TWO KINDS OF VENISON Saddle and meat ball cranberry gin sauce stuffed Gravensteiner apple baked potato bacon doughnut | € 28.50 |
| * TENDER BRAISED ROAST VENISON Juniper cream sauce cherries savoy cabbage sliced bread dumplings | € 25.80 |
| * ORANGE CRÈME BRÛLÉE Red cabbage sorbet chocolate | € 9.80 |

The "Wirtshaus"
AYINGER AM PLATZL
presents the typical
Bavarian way in a
contemporary style.
Enjoy the traditional
joy food of Christmas
together with your
loved ones in the
heart of Munich.

Treat yourself to some traditional Christmas delicacies at the [AYINGER IN DER AU](#) as well.



Traditional indulgence

During the Advent season, we will spoil you with Christmas classics for the perfect enjoyment with friends and family.

Ayinger's special Duck

- * CRISPY DUCK FROM THE LUGEDER HOF FARM
red cabbage with cranberries | stuffed potato dumplings | glazed sweet chestnuts |
caramelized honey jus

DURING THE ADVENT WEEKENDS

€ 26.50 per person

This is how you start the day relaxed on Christmas Eve:

Original Munich **Weisswurst breakfast** in the lively "Wirtshaus"
AYINGER AM PLATZL on 12-24-2021 from 11:00 a.m. to 12:00 p.m.

Cold platter, pretzels, 2 white sausages, 1 coffee, 1 wheat beer for € 19.50 per person
(We recommend booking a table for parties of 4 or more.)



A New Year's Eve in the heart of Munich's Old Town

Experience the last hours of the year in lively surroundings by spending a casual evening in our AYINGER AM PLATZL. Guests can enjoy our specialties either as individual dishes or within self-created multi course menus for a relaxed end of the year.

Extract from the menu

- | | |
|--|---------|
| * MARINATED SLICES OF BAVARIAN OX BOILED BEEF mashed potatoes pumpkin seed aioli marinated lamb's lettuce | € 18.50 |
| * SURF AND TURF FROM BAVARIAN OX Beef fillet Bavarian shrimp lemon hollandaise grilled root vegetables cream gratin | € 26.50 |
| * POACHED SOLE ROULADE Crustacean foam young spinach glazed chestnuts truffle potatoes | € 28.50 |
| * SWIRLED MOUSSE AU CHOCOLATE Topsy berries praline | € 9.80 |

31 DECEMBER | FROM 5:00 P.M.

Table bookings recommended



Late riser breakfast

Start 2022 in the AYINGER WIRTSHÄUSERN with fine Bavarian delicacies. Especially for those who like to stay in bed a little longer after a successful New Year's Eve celebration.

Excerpts from our brunch buffet

* FIRST & ON THE SIDE

Various spreads & jams | ham and sausages | Bavarian vitello | beluga lentil salad | Bavarian-Italian vegetable antipasti | Ayinger beer sausages and white sausages | beef broth with marrow dumplings | bread of the Munich bread factory "Schmidt"

* SOMETHING HEARTY

Ox goulash with sliced bread dumplings | Roasted pike perch fillet with white wine cabbage | pretzel patties with tomato sauce and roasted vegetables

* TO THE CLOSING

Bavarian cream with raspberry puree | caramelized shredded pancake with apple compote | Variety of cheese from the "Naturkäserei Tegernsee"

1 JANUARY 2022 | 11:00 A.M. TO 3:00 P.M.

€ 45.00 per person





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Our Bavarian winter casserole

Let us spoil you with culinary delights on the Advent weekends and enjoy our casseroles individually or as a menu to share with friends and family.

* **GOOSE CASSEROLE** € 28.50

gently cooked with mugwort, oranges and apples | potato and bread dumplings | apple-blue cabbage | glazed chestnuts | celery salad

* **FOR A SWEET CONCLUSION** € 8.50

Homemade baked apple with sophisticated filling | creamy vanilla sauce | almond ice cream

The Au district stands for traditional Munich culture and so does our AYINGER IN DER AU which is located in the district. Everything here is down-to-earth, genuine and with the family in focus. During the holidays these values are lived in a particularly enjoyable way.

DURING THE ADVENT WEEKENDS

minimum 4 persons

We also offer "Reindl" meals at our "Wirtshaus" AYINGER AM PLATZL.



Christmas like at home

Spend some contemplative hours together with your family and enjoy a Christmas Reindl menu to share. This is what Christmas tastes like.

Casserole Menu

* FROM THE WOODEN BOARD

Pink roasted roast beef | char tatar | rocket salad cream cheese | pumpkin hummus | whey butter | hearty and nutty cheese from the "Naturkäserei Tegernsee" | two kinds of radish | fresh horseradish | farmhouse bread

* ROASTED IN THE CASSEROLE

Crispy duck | braised ox cheeks | venison ragout | sauteed wild mushrooms | apple-red cabbage | savoy cabbage | hazelnut spaetzle | potato dumplings

vegetarian: Emmer grain risotto | oven carrots | horseradish

* PAN-FRIED

Caramelized shredded pancake | apple compote | marinated plums

25 & 26 DECEMBER 2021

€ 55.00 per person | minimum 4 persons

On Christmas Eve our tavern is closed all day.



Hangover breakfast

Start the new year well nourished – we will take care of your perfect breakfast after the New Year's Eve party.

Excerpts from our brunch buffet

* FIRST AND BY THE WAY

Various breads of the Munich bread factory "Schmidt" | beef broth with marrow dumplings | Ayinger beer sausages and white sausages | Bavarian vitello and vegetable antipasti | various specialities of ham and fish | matie tatar | spreads and jams

* SOMETHING HEARTY

Beef goulash with sliced bread dumplings | roasted pike perch fillet with white wine cabbage | Pretzel patties with tomato sauce and roasted vegetables

* DESSERT

Bavarian cream with raspberry | caramelized shredded pancake with apple compote | Variety of cheese from the "Naturkäserei Tegernsee"

1 JANUARY 2022 | 11:00 A.M. – 3:00 P.M.

€ 45.00 per person





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Josefa in Christmas mood

In the decorative heart of the PLATZL HOTEL, bar manager Sandra and her team will mix exquisite cocktails with Christmas flavors to round off the year.

- * WINTER JULEP € 12.50
Cinnamon bourbon | sugar syrup | wood bitters | fresh mint
- * JOSEFA'S OLD FASHIONED € 11.50
Homemade spiced rum | honey | nut bitters
- * SPICY MARTINI € 9.50
Chilli vodka | grenadine | fresh lime juice

And matching ...

- * CHRISTSTOLLEN AND VANILLA CRESCENT € 4.50
from the Schmidt bread factory
- * CHRISTMAS ROAST APPLE CRUMBLE € 7.50
Vanilla ice cream with cinnamon

JOSEFA BAR AND COFFEE is open daily from 3:00 p.m. to 12:00 a.m.



CHRISTMAS TIME AT PLATZL KARREE BODEN & BAR

From 28 November to 31 December

21

Winter magic – open air style

The perfect alternative to the Christmas market: enjoy the special ambience around the PLATZL. We will spoil you with homemade punch, self-created Christmas cocktails and fine delicacies.

- | | |
|--|---------|
| * PLATZL MULLED WINE Homemade | € 5.80 |
| * FAMOUS HOT BAKED APPLE Rum Amaretto homemade baked apple syrup apple juice | € 6.80 |
| * WINTER GIN AND TONIC Cinnamon gin Thomas Henry tonic | € 10.50 |

And to go with it ...

- | | |
|--|---------|
| * TRUFFLED POTATO MACCHIATO Purple potato chips | € 9.00 |
| * VENISON SAUSAGE Warm juniper brioche beer mustard | € 11.50 |

Small celebration,
big relaxation – at the
PLATZL KARREE no
problem! Come with
your team or friends for
an atmospheric drink –
open air style!

The PLATZL KARREE is open Wednesday to Friday from 5:00 p.m. and on weekends from 2:00 p.m.



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Our PLATZL KARREE starts into the winter season

On **Thursday, Nov. 25, 2021**, we will celebrate **season-opening** at our charming outdoor bar. To fit the occasion, we created fine appetizers as well as a new signature drink, and invited a live DJ on site.

This is what winter tastes like!

- * **BAVARIAN WINTER APPLE** *new* per cup € 6.90
Bavarian Moonshine apple Pie | Amaretto | Apple Juice | Cinnamon

Light sample dishes

- * **TASTER PLATE OF THREE WINTER DELICACIES** per person € 14.50
Truffled Potato Macchiato | Purple Potato Chips
Pulled Pork on favorite toasted bread | Blue Cabbage Salad
Josefa's Baked Apple Crumble | Vanilla Ice Cream with Cinnamon

25 NOVEMBER 2021 | FROM 6:00 P.M.

Free entrance

In case of bad weather the opening ceremony will take place at our JOSEFA BAR & KAFFEE in the PLATZL HOTEL.



Getting into the Christmas spirit

Childrens' gingerbread house building

Time flies so fast, sometimes you'd like to rewind a bit. When building a gingerbread house together at the PLATZL HOTEL and MARIAS PLATZL you can do just that. Let's revive a forgotten Christmas tradition!

Young and old bake, snack and build side by side in our Christmas bakery.

We organize an atmospheric afternoon together and provide a special pre-Christmas atmosphere. For the all-around perfect Christmas feeling we provide you with punch, mulled wine and delicious Christmas cookies.

€ 35.00 per child and one guardian

IN THE HEART OF THE OLD TOWN

5 December 2021 | from 3:00 p.m.
Platzl Hotel | Marienplatz

IN THE MIDDLE OF THE AU

28 November 2021 | from 3:00 p.m.
Marias Platzl | Mariahilfplatz

Pre-registration by 11/30/2021 via email to feste@platzl.de.



Your Christmas celebration at the Platzl Hotel

Give your Christmas party a very special touch and celebrate with us in the heart of the old town!

In either modern or traditionally designed event spaces, restaurants and bars, we organize distinctive events - from festive dinners to unique parties and exuberant celebrations – for up to 150 guests.

Let our chefs inspire you with their culinary creations or let us know your personal wishes. We will create an individual offer for you.

Events department:

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

No time for an extended party?

There is always time for a little drink: celebrate a **team advent** in our PLATZL KARREE BODEN & BAR! Say thank you to your employees with mulled wine, punch and Christmas specialties under the open sky!

€ 25.00 per person/hour incl. two appetizers

€ 30.00 per person/hour incl. four appetizers



Christmas parties at Marias Platzl

Are you planning a family celebration or a company event at Christmas time typical Munich style and still at the pulse of time? If yes, our location on Mariahilfplatz is just the right place for you.

You can enjoy the relaxed atmosphere of our “Wirtshaus” AYINGER IN THE AU to celebrate within a close circle of colleagues. For larger occasions we offer the perfect environment with our KRESZENZ⁴ providing enough space for up to 180 guests. The adjoining garden is perfect for a drink or reception beforehand.

„Winter magic“ in the garden

For the Advent season the garden of our “Wirtshaus” will also be decorated. In a traditional Christmas market atmosphere we will be pleased to spoil you and your guests with homemade mulled wine, fruity punch and a variety of delicious treats.

Book us for a charming reception of your guests “under the open sky” or for a relaxed Christmas drink with your team.

€ 17.50 per person/30 minutes incl. 2 snacks

€ 25.00 per person/60 minutes incl. 2 snacks



For your nearest and dearest

Surprise your family or friends for Christmas with wonderful PLATZL moments that will be remembered!

Be it a romantic city vacation, a special dinner in the heart of Munich or exclusive Platzl products – we will have the right gift for everyone. Alternatively you can leave it up to the recipient and decide on a value voucher.

Be inspired by our ideas in the **Platzl Online Shop**.

Vouchers can be personalized, easily and conveniently purchased and printed at home. Alternatively, we'll send you the voucher in an attractive gift box to your desired address.

Happy gift giving!

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



RESTAURANT PFISTERMÜHLE

Pfisterstr. 4
80331 Munich
www.pfistermuehle.de

Opening hours:

Tue–Sat: 11:30 a.m.–11 p.m.
Mon, Sun: closed

Special opening hours:

Christmas Eve: from 6 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 a.m.
New Year's Day: closed

AYINGER AM PLATZL

Platzl 1 A
80331 Munich
www.ayinger-am-platzl.de

Opening hours:

Mon–Sun: 11 a.m.–11 p.m.

Special opening hours:

Christmas Eve: 11 a.m.–3:30 p.m.
Closed from
3 p.m. onwards
25. Dec.: closed

AYINGER IN DER AU

Mariahilfplatz 4
81541 Munich
www.ayinger-in-der-au.de

Opening hours:

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

Special opening hours:

Christmas Eve: closed
New Year's Eve: closed
New Year's Day: 11 a.m.–3 p.m.
5 p.m.–11 p.m.

PLATZL KARREE BODEN & BAR

Sparkassenstr. 12
80331 Munich
www.platzl.de

Opening hours:

Wed–Fri: 5 p.m.–11 p.m.
Sun: 2 p.m.–11 p.m.
Sun: 2 p.m.–10 p.m.
Mon, Tue: closed

Special opening hours:

Christmas Eve: closed
25./26. Dec.: closed
New Year's Eve: 5 p.m.–open end
New Year's Day: closed

JOSEFA BAR & KAFFEE

Sparkassenstr. 10
80331 Munich
www.platzl.de

Opening hours:

Daily: 3 p.m.–12 a.m.

Contact

Our seasonal office can be contacted Monday to Friday:

T +49 (0)89 23 703 784
E feste@platzl.de

Reservations

We're happy to assist with your accomodation:

T +49 (0)89 23 703 722
E reservation@platzl.de | E reservation@mariasplatzl.de



Platzl Hotels

WIR • GENIEßEN • MÜNCHEN



Platzl Hotel

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

Marias Platzl Hotel

Kreszenz⁴ – Der Saal
Ayinger in der Au

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