

OSKAR MARIA BRASS ERIE

BREAKFAST

WEEKDAYS 10-12 am & SUNDAYS 10-3 pm

SPECIALS

FRENCH
Egg Benedict // Sauce Hollandaise // fried ham 8.5

NORVEGIAN
Sesame bagel // smoked salmon //
cream cheese // egg 12.5

FLORENTINE
Scrambled eggs // spinach // dried ham //
artichokes 12.5

EXTRAS

Organic yogurt // honey // fruits 4.8

Bircher Muesli 4.8

Fruit salad 6.5

Serrano- and cooked ham 7.9

Cheese platter 7.5

EGGS

TWO EGGS SUNNY SIDE UP
with bacon or ham natural 5.5 // add-on 7.5

TWO SCRAMBLED EGGS
with bacon or ham natural 5.5 // add-on 7.5

Cooked egg 1.5

OMELETTE
natural 8.5
Oskar Maria: ham, cheese & tomatoes 12.5

CLASSICS

BEEF TARTAR
Quail egg // French fries approx. 120 gr. 14.8 // approx. 180 gr. 23.8

COURGETTES RISOTTO
lemon thyme // shrimps small 14.5 // large 23.5

QUICHE »OSKARMARIA«
Bacon chip // salad (vegetarian available) 8.9

STROZZAPRETI
Bolognese ragout small 7.8 // large 12.8

DAILY PASTA & DAILY RISOTTO
on recommendation 9.5

SATURDAY & SUNDAY CLASSIC

BLACK ANGUS STEAK - WHITE PEPPER
French fries // cognac pepper sauce //
green beans 29.5

SOUP

GAZPACHO »ANDALUZ«
Cold tomato soup // peppers // cucumber //
Piment d'Espelette (vegan) 7.9

SALADS

AVOCADO CHICKPEAS
Avocado // apricot // dried tomatoes //
parsley dressing (vegan) 14.8

CAESAR SALAD
Parmesan // bacon // croûtons 10.8
with corn-fed chicken 14.8
with grilled prawns 19.5

CAKES & PASTRY

Croissant 1.9

Pain au chocolat 2.7

Danish Raisin Roll 2.5

Cakes 4.2

Marzipan almond croissant 2.8

Puff pastry tarte 3.2

Eclairs 3.2

Please find more **CAKES & PASTRY**
in our showcase

COFFEE & CO.

LAVAZZA CAFFÈ
»ALTECO« – 100% ORGANIC QUALITY:
First class Arabic coffee from central america combined
with selected Robusta beans, soft and balanced roasted
by Lavazza tradition

Espresso 2.2

Espresso macchiato 2.3

Double Espresso 3.9

Cappuccino 3.1

Caffè-Americanò 2.9

Flat white 3.5

Caffè Latte 3.5

MAROCCHINO
Espresso // chocolate // foamed milk 3.9

OSKAR ROYAL
Hot chocolate // Brandy // Grand Marnier //
whipped cream 5.9

CAFÉ BRÛLOT
Espresso // Cognac // Curaçao // cinnamon //
whipped cream 6.9

COCOYA ORGANIC CHOCOLATE
dark // white 3.6

EILLES TEA
Darjeeling // Assam Special Broken //
Earl Grey Premium Blatt // Green-Tea Asia Superior Blatt //
English Select Ceylon Orange // Chamomile Blossoms //
Rooibos Vanilla // Peppermint //
Vita Orange plus 7 Vitamine 3.8

FRESH TEA
Moroccan mint // ginger 4.5

»MEHR EROTIK BITTE«

Oskar Maria Graf

OSKAR MARIA
BRASSERIE
WEEKDAYS 10 AM - 0 AM
SUNDAYS 10 AM - 7 PM

All prices incl. 19% V.A.T.
All dishes may contain allergens.
Please ask our waiters for further information.

Visit our Homepage WWW.OSKARMARIA.COM
and follow us on Facebook.

OSKAR MARIA BRASS ERIE

DAILY SPECIALS

From 12-3 pm we offer a **BUSINESS LUNCH** with our **DAILY SPECIAL** and the daily **STARTER** for additional 6.-

MONDAY

COURGETTES PATTY

Yoghurt - herbs - cream // tomatoes // rocket salad 13.9

TUESDAY

CATCH OF THE DAY

Grilled vegetables // lime sauce 19.8

WEDNESDAY

GAME

From local hunting 19.8

THURSDAY

FRICASSÉE DE POULET

Breast & mace // tarragon sauce // sweet potato mousseline 17.5

FRIDAY

BOUILLABAISSE

Sauce Rouille 19.8

SAMSTAG & SUNDAY

BLACK ANGUS STEAK - WHITE PEPPER

French fries // cognac pepper sauce // green beans 29.5

STARTERS

MOZZARELLA DI BUFALA

Tomato cream // mixed tomato salad // basil oil // Pane Carasau 13.5

SWORDFISH

Citrus vinaigrette // red mustard leaves 14.8

VEAL ROAST BEEF

Truffled remoulade // mushrooms // rocket salad 14.5

SOUP

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MEAT

VEAL PAILLARD

Pommes pailles // rocket salad // Madeira jus 24.5

BLACK FEATHER CHICKEN

Stuffed breast // swiss chard // peppered cherries 19.5

FISH

SEA BASS

Risotti // pequiollos // saffron - mussels - sauce 23.5

MONKFISH

Sweet potato cream // corn // sauteed mushrooms 23.8

VEGETARIAN & VEGAN

GNOCCHI

Mushroom fricassée // baby spinach 14.9

STUFFED OX HEART TOMATO

Peppers // bulgur // courgettes // soy - mint - raita 14.8

SIDES

French fries 4.5

Grenaille potatoes // rosemary 4.5

Grilled gnocchi 4.5

Green salad // white vinaigrette 5.9

DESSERTS

GÂTEAU AU CHOCOLAT

Kumquat // orange sorbet 10.5

CRÈME BRÛLÉE

Wild berries // raspberry sorbet 8.8

DESSERT OF THE DAY 6.9

CHEESE

Cheese assortment »Tölzer Kasladen« // fig mustard 13.5

OSKAR MARIA GRAF MONUMENT

In 1997, the New York artist Jenny Holzer created a monument to the author Oskar Maria Graf (1894–1967) at the Literaturhaus in Munich. Passages from Graf's work form an integral part of the architecture and the design of the restaurant. Quotations from the works of the great Bavarian poet appear on the tableware, the backrests of the leather benches, the granite tables on the terrace, the LED scroll above the bar, on the paper sets and the beer mats.

The ceramic tableware, designed exclusively for the Literaturhaus, can be purchased in the Brasserie – please ask us for the pricelist.

