

# OSKAR MARIA BRASS ERIE

## BREAKFAST

WEEKDAYS 10-12 am & SUNDAYS 10-3 pm

## SPECIALS

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

NORVEGIAN  
Smoked salmon // dill-cream cheese // horseradish // egg // toast ..... 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 ..... 2.-

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

PUMPKIN RISOTTO  
Crayfish // celery // pumpkin seed pesto ..... small 14.5 // large 23.5

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

CASARECCE  
Bolognese ragout ..... small 7.8 // large 12.8

DAILY PASTA & DAILY RISOTTO  
on recommendation ..... 9.5

SATURDAY & SUNDAY CLASSIC  
BLACK ANGUS STEAK  
French fries // shallots-Portwine-jus ..... 29.5

## SOUP

CREAMY PARSNIP SOUP  
Ginger // almonds ..... 7.5

## SALADS

LAMB'S LETTUCE  
Pear – cinnamon-chutney // walnuts // Österkron cheese // maple dressing ..... 13.-

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](http://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

CAULIFLOWER DUMPLING  
Curry // Paneer-cheese // braised vegetables ..... 13.9

### TUESDAY

CATCH OF THE DAY  
Creamy salsify // mustard seeds // bergamot ..... 19.8

### WEDNESDAY

GAME  
From local hunting  
apricot-dumpling // vanilla // pumpkin ..... 19.8

### THURSDAY

VEAL RAGOUT  
Giorgia-beetroot // Schupfnudeln ..... 17.5

### FRIDAY

BOUILLABAISSE  
Sauce Rouille ..... 19.8

### SAMSTAG & SUNDAY

BLACK ANGUS STEAK  
French fries // shallots-Portwine-jus ..... 29.5

## STARTERS

GOAT CHEESE  
Thyme honey // sweet and sour Hokkaido pumpkin // lamb's lettuce // pistachios ..... 14.-

LABEL ROUGE SALMON TARTARE  
Chipotle mayonnaise // avocado // crostini ..... 15.-

SMOKED GOOSE BREAST  
Banyuls figs // brittle // frisée ..... 14.5

## SOUP

CREAMY PARSNIP SOUP  
Ginger // almonds ..... 7.5

## SALADS

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CAESAR SALAD  
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## PASTA & RISOTTO

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DAILY PASTA & DAILY RISOTTO  
on recommendation ..... 9.5

## MEAT

BARBARIE DUCK BREAST  
Pepper-honey glaze // gingered carrots // apple vinaigrette ..... 25.-

BEEF CHEEKS  
Bramata polenta // Brussels sprouts // chestnuts ..... 21.-

## FISH

HALIBUT  
Horseradish crust // Giorgia-beetroot ..... 24.-

SALMON TROUT  
Cauliflower // vanilla // pak choi // citrus ..... 23.-

## VEGETARIAN & VEGAN

MUSHROOM DUMPLINGS  
Creamy savoy cabbage // truffle // Fontina cheese ..... 15.-

ARTICHOKES SERVED TWO WAYS (vegan)  
pineapple fond // herbs ..... 14.-

## SIDES

French fries ..... 4.5

Grenaille potatoes // rosemary ..... 4.5

Vegetables »OskarMaria« ..... 6.5

Green salad // white vinaigrette ..... 5.9

## DESSERTS

GÂTEAU AU CHOCOLAT  
granola // yogurt icecream ..... 10.5

PLUMS CRÈME BRÛLÉE  
marinated plums ..... 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.

