

OSKAR MARIA BRASS ERIE

HORS D'ŒUVRES & PETIT PLATS

GRATINATED ONION SOUP ☞
White bread // Gruyere cheese // Port wine
10.5

CAESAR'S SALAD ☞
Romana // Parmesan // Croûtons
15.-

with corn-fed chicken
22.5
with prawns
31.-

BEETROOT »AL FORNO« ☞
Walnut carrot hummus // Spinach salad
15.-

BURRATA ☞
Orange // Sweet sour pumpkin // French pesto
15.-

PROVENÇAL VEGETABLE QUICHE ☞
Salad // Sour cream
15.-

OSKAR MARIA SALAD ☞
Green salad // House dressing // Herbs
9.-

BEEF CARPACCIO À LA HARRYS BAR
(CIPRIANI)
18.-

SMOKED SALMON
Horseradish cream // Onions // Toast
24.-

ALSACE TARTE FLAMBÉE
sour cream // bacon // onions
17.-

TRUFFLE TARTE FLAMBÉE ☞
Truffel cream // Gruyere cheese // Parmesan cheese //
Sundried tomatoes // Fresh truffel
28.-

LES GARNITURES

FRENCH FRIES ☞
6.-

MASHED POTATOES ☞
6.-

BEAN STEW ☞
6.-

ARTICHOKES À LA BARIGOULE
6.-

LE BAR À HUÎTRES

6 FINE DE CLAIRE OYSTERS
Shallots & raspberry & champagne dressing //
Lemon
24.-

4 SCALLOPS
Spinach // Herb butter
26.-

GRILLED KING PRAWNS
(peeled)
French pesto aioli // Lemon
32.-

6 CREVETTES ROSE ON ICE
Cocktail sauce
24.-

PLATS DU JOUR

MONDAY
HOMEMADE PUMPKIN RAVIOLI ☞
Amarettini butter // Parmesan
21.-

TUESDAY
BLACK SAUSAGE
mashed potatoes // roasted onions // veal gravy
22.-

WEDNESDAY
CATCH OF THE DAY
Barley herb risotto // Champagne butter
23.-

THURSDAY
COQUAU VIN BLANC
Mashed carrots & potatoes
22.-

FRIDAY
OSKAR MARIA BOUILLABAISSE
Roasted white bread // Sauce rouille
20.5

SATURDAY
STEAK FRITES
Bavarian beef steak // French fries //
Sauce bernaïse
27.-

SUNDAY
SUNDAY FAMILY ROAST
24.-

PLATS

BOEUF TARTARE
Chives sour cream // Quail egg // French fries
130 gr. **19.5** // 230 gr. **35.5**

BRAISED LAMB HAUNCH
Onion gravy
22.-

CORN-FED CHICKEN
Spinach salad // Mushrooms // Gravy
24.-

COD FILET
Bean cream // Bell pepper // Sauce a la basque
24.-

ÉNTRECÔTE
Bavarian beef steak // Herb butter
200 gr **27.-**

CHAROLAIS RINDERFILET
Gravy
200 gr **29.-**

SPAGHETTI ALLA PUTTANESCA
Chili // Anchovys // Olives // Parsley
17.-

ORECCHIETTE
Past // Veal ragout // Peas // Provolone cheese
18.-

VEGETABLES RISOTTO À LA MAISON ☞
18.5

DESSERTS

CRÈME BRÛLÉE ☞
Tahiti Vanilla
9.5

FONDANT AU CHOCOLAT ☞
Sour cream-ice cream // Plum compote
9.5

APPLECAKE ☞
Vanilla ice cream
9.5

GÂTEAU

please find a nice selection of cakes
next to the bar counter

Vegetarian ☞
Please ask your waiter for the
allergen information.
All prices include VAT

KITCHEN HOURS
MO-SA 12 – 22 PM
SO, BREAKFAST 10 AM – 16 PM
SO, SMALL MENÜ 11.30 AM – 16 PM

»MORE EROTICISM PLEASE«

Oskar Maria Graf

OSKAR MARIA BRASS ERIE

COFFEE & TEA

LAVAZZA ALTECO BIO PREMIUM
Espresso **2.9**
Espresso Macchiato **3.2**
Double Espresso **5.-**
Cappuccino **4.5**
Caffè Crema **3.8**
Café au lait **4.8**
Latte Macchiato **4.5**
Marocchino **6.-**

DARK HOT CHOCOLATE (40%) **6.-**

WHITTINGTON TEA **5.5**
Darjeeling // English Breakfast Imperial //
Earl Grey // White Tee with Vanille & Grapefruit //
Organic Gunpowder Green Tea // Red Spring //
Organic Mint // Camomille herbal tea

FRESH TEE **7.-**
Fresh mint or fresh ginger tea

SOFTS

ADELHOLZENER
MINERAL WATER 0.25l **3.5** // 0.75l **8.5**

HOMEMADE LEMONADE **6.-**

COCA-COLA 0.2l **4.5**
Light // Zero

ELEPHANT BAY ICED TEA 0.33l **5.-**
Peach or pomegranate

FUZE FLAVOURED ICE TEA 0.33l **5.-**
Watermelon mint

GRANINI JUICE 0.2l **3.8** // 0.4l **5.9**

JUICE SPRITZER 0.2l **3.8** // 0.4l **5.9**

PAULANER SPEZI 0.4l **4.5**

EIZBACH LEMONADE 0.33l **4.5**
Orange or lemon

FEVER TREE 0.2l **4.5**
Lemon Tonic // Tonic Water //
Ginger Beer // Ginger Ale

APERITIF

CONTRA SPRITZ **9.5**
Lillet // Tonic water // Sparkling wine // Cucumber

CAMPARI **9.5**
Soda or Orange

OSKAR SPRITZ **9.5**
Ginger // Sparkling wine // Tonic water

APEROL SPRITZ **9.5**
Aperol // Sparkling wine // Soda

LILLET BERRY **9.5**
Lillet // Schweppes Wild Berry // Soda

SANBITTER / CRODINO (Nonalcoholic) **6.8**
Soda or Orange

SPUMANTE, CRÉMANT & CHAMPAGNER

Vino Spumante Falanghina Brut, Feudi
San Gregorio, Campania 0.1l **7.5** // 0.75l **45.-**

Bouvet Ladubay
Crémant Rosé de Loire 0.1l **9.5** // 0.75l **52.-**

Le Mesnil Blanc de Blancs Brut
Champagner Grand Cru 0.1l **15.5** // 0.75l **99.-**

Perrier Jouet Grand Brut Reserve
Champagner 0.75l **145.-**

Perrier Jouet Blason Rosé
Champagner 0.75l **179.-**

WINE BY THE GLASS

WHITE

2023 Sauvignon Blanc Touraine,
Domaine Michaud, Lorraine, France
0.1l **6.-** // 0.75l **35.-**

2023 Pinot Blanc, Battenfeld-Spanier,
Rheinhessen, Germany 0.1l **7.-** // 0.75l **44.-**

2022 Chardonnay »Ardèche«, Louis Latour, Rhône,
France 0.1l **6.5** // 0.75l **38.-**

ROSÉ

2023 Studio by Miraval Rosé, Provence
0.1l **7.-** // 0.2l **13.-** // 0.75l **39.-**

2023 Miraval Côtes de Provence Rosé, Provence
0.75l **59.-**

RED

2019/2022 Château Moulin de Mallet, Bordeaux,
France 0.1l **6.-** // 0.75l **37.-**

2021 »Ursprung« Merlot, Cabernet Sauvignon,
Portugieser, Markus Schneider, Pfalz, Germany
0.1l **7.-** // 0.75l **44.-**

2018/2019 Grenache/Syrah/Mourvedre,
Côtes du Rhône »Mon Coeur«, J.L. Chave, Rhône,
France 0.1l **6.-** // 0.75l **35.-**

WINE

WHITE

2023 Silvaner »Escherndorfer Lump« 1. Lage,
Horst Sauer, Franken, Germany 0.75l **56.-**

2021/2022 Grauburgunder »Oberbergener Bassgeige«,
Franz Keller, Baden, Germany 0.75l **64.-**

2021 Riesling »Hochheimer Hölle« GG, Weingut
Künstler, Rheingau, Germany 0.75l **89.-**

2023 Sauvignon Blanc, Semillon, Bordeaux Blanc, Château
Moulin de Ferrand, Bordeaux, France 0.75l **39.-**

2022 Sauvignon Blanc, Pouilly Fumé »Arrêt Buffatte«,
Domaine Tinel-Blondelet, Loire, France 0.75l **59.-**

2023 Sauvignon Blanc, Sancerre, J. De Villebois,
Loire, France 0.75l **59.-**

2021 Riesling »Winzenberg« Grand Cru, Henri Kieffer,
Elsass, France 0.75l **56.-**

2021 Chardonnay, Bourgogne Blanc, Domaine Faiveley,
Burgund, France 0.75l **68.-**

2021 Chardonnay, Pouilly Fuissé, Tête de Cuvée, Château
Fuisse, Burgund, France 0.75l **109.-**

2023 Chardonnay, Chablis »Le Finage«, La Chablisienne,
Burgund, France 0.75l **54.-**

2020 Chardonnay, Chablis »Montée de Tonnerre«
Premier Cru, Jean-Paul & Benoît Droin, Burgund,
France 0.75l **94.-**

RED

2016 Lemberger »Schwaigerner Ruthe« GG,
Graf Neipperg, Württemberg, Germany 0.75l **97.-**

2015 Spätburgunder »Ihringen vorderer Winklerberg«
Großes Gewächs, Weingut Dr. Heger, Baden,
Germany 0.75l **129.-**

2022 Gamay, Beaujolais Villages, Joseph Drouhin,
Burgund, France 0.75l **52.-**

2020/2021 Grenache/Syrah/Mourvedre, Selection Speciale,
Les Javelles, Languedoc, France 0.75l **54.-**

2020/2021 Châteauneuf-du-Pape »Vieille Vigne«, Domaine
de la Maison Berthaud, Rhone, France 0.75l **85.-**

2018 Pinot Noir, Santenay »Les Champs Claude«,
Jean-Marc Pillot, Burgund, France 0.75l **74.-**

2017 Château d'Aiguille, Côtes de Castillon, Bordeaux,
France 0.75l **64.-**

2015 Château Phélan Ségur, Saint Estèphe, Bordeaux,
France 0.75l **119.-**

BEER

DRAFT BEER

Paulaner Helles 0.4l **4.8**
Radler (Shandy) 0.4l **4.8**

BOTTLED BEER

Paulaner Weißbier 0.5l **5.5**
Pilsner Urquell 0.33l **4.8**
Paulaner Hefeweißbier dark 0.5l **5.5**
Paulaner Hefeweißbier light 0.5l **5.5**
Paulaner Hefeweißbier nonalcoholic 0.5l **5.5**
Lammsbräu organic nonalcoholic 0.33l **4.8**

OSKAR MARIA GRAF MONUMENT

In 1997, the New York artist Jenny Holzer created a monument to the writer Oskar Maria Graf (1894–1967) in the Munich Literature House. Texts from Graf's work are integrated into the architecture and design of the room, sentences from the great Bavarian poet appear on the tableware, on the backrests of the leather benches, on the granite tables on the terrace, on the electronic column above the bar, on the paper placemats and beer mats. The tableware designed exclusively for the Munich Literature House can be purchased here, please ask us for the price list.