

OSKAR MARIA BRASS ERIE

SALADE & PETIT PLATS

SALAD »NIÇOISE«
Tuna // Egg // Anchovies // Onions //
Sauce vinaigrette
20.5

CAESAR'S SALAD ☿
Romana // Parmesan // Croûtons
15.5
with corn-fed chicken
22.5
with prawns
31.-

MOZZARELLA DI BUFALA ☿
White pine nut almond pesto //
Rocket // Sardinian bread
17.5

SOUP DU JOUR ☿
Soup of the day

ROASTED CAULIFLOWER ☿
Red beetroot hummus //
Curry mayonnaise // Pita bread
17.5

PROVENÇAL VEGETABLE QUICHE ☿
Salad // Sour cream
15.5

BEEFCARPACCIO À LA HARRY'S BAR
(CIPRIANI)
18.-

SMOKED SALMON
Baked potato // Crème fraîche
25.-

FRUITS DE MER

6 FINE DE CLAIRE OYSTERS
Shallots & raspberry &
champagne dressing // Lemon
27.5

4 SCALLOPS
Spinach // Herb butter
27.5

GRILLED KING PRAWNS
(peeled) // French pesto aioli // Lemon
33.5

GRILLED OCTOPUS
Tomato polenta // Marinated peppers //
Sauce mignonette
25.5

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

ALSACE TARTE FLAMBÉE
Sour cream // Bacon // Onions
18.-

TRUFFLE TARTE FLAMBÉE ☿
Truffel cream // Gruyère cheese // Parmesan cheese //
Sundried tomatoes // Fresh truffel
29.-

PLATS

LINGUINE »A LA GIOVA«
Burrata cheese // Pistachio // Tomatoes
18.5

PACCHERI
Lamb ragout // Parmesan cheese
21.5

VEGETABLE RISOTTO À LA MAISON ☿
19.5

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

SADDLE OF VEAL À LA »STRINDBERG«
Onion mustard crust //
Braised pearl onion // Veal jus
180 gr **26.5**

CORN-FED CHICKEN (SUPRÊME)
Mashed artichokes // Carrots // Sauce Périgeux
26.5

SEA BASS FILET
Ratatouille // Potatoes // Pouillabaisse saffron stock
25.5

ENTRECÔTE
Bavarian Simmental // Beurre Maître d'Hôtel
200 gr **27.5**

CHAROLAIS TENDERLOIN
Jus
200 gr **31.-**

LES GARNITURES

FRENCH FRIES ☿
6.5

MASHED POTATOES ☿
6.-

LÉGUMES SAISONALS SAUTÉS ☿
Sauteed seasonal vegetables
7.5

LOCAL LEAF SALAD ☿
Sauce vinaigrette
6.5

PLATS DU JOUR

MONDAY
HOMEMADE RAVIOLI ☿
Lemon pea basil filling // Parmesan
21.-

TUESDAY
LOCAL LAMB SAUSAGES
Vegetable couscous // Mint yogurt //
Vadouvan jus
23.5

WEDNESDAY
CATCH OF THE DAY
»Poisson du jour« // Fregola sarda //
Tomato beurre blanc
25.-

THURSDAY
AUSTRIAN FRIED CHICKEN
Potatoe endive salad // Pumpkin seed mayonnaise
24.5

FRIDAY
OSKAR MARIA BOUILLABAISSE
Roasted white bread // Sauce rouille
23.-

SATURDAY
STEAK FRITES
Bavarian beef steak // French fries //
Fauce bernaise
29.-

SUNDAY
SUNDAY FAMILY ROAST

DESSERTS

CRÈME BRÛLÉE ☿
Tahiti-Vanille
10.5

RHUBARB RIESLING JELLY SOUP ☿
Strawberries // Lemon sorbet
11.5

LEMON TARTE ☿
Strawberries
11.5

3 PRALINÉS ☿
Andreas Muschler chocolaterie & pâtisserie
8.-

PÂTISSERIE

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

KITCHEN HOURS
MO-SA 12 – 10 PM
SU, BREAKFAST 10 AM – 4 PM
SU, SMALL MENU 11.30 AM – 4 PM

»MORE EROTICISM PLEASE«

Oskar Maria Graf

OSKAR MARIA BRASS ERIE

COFFEE & TEA

LAVAZZA ALTECO BIO PREMIUM

- Espresso **3.1**
- Espresso Macchiato **3.4**
- Double Espresso **5.1**
- Cappuccino **4.8**
- Caffè Crema **3.9**
- Café au lait **4.9**
- Latte Macchiato **4.8**
- 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 **8.9**

HOMEMADE ICE TEA **6.5**

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

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

- GRANINI JUICE 0.2l **3.9**

- JUICE SPRITZER 0.4l **5.9**

- 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 **9.9**

- Lillet // Tonic water // Sparkling wine // Cucumber

- CAMPARI **9.9**
- Soda or Orange

OSKAR SPRITZ **9.9**

- Ginger // Sparkling wine // Tonic water

APEROL SPRITZ **9.9**

- Aperol // Sparkling wine // Soda

LILLET BERRY **9.9**

- Lillet // Schweppes Wild Berry // Soda

- SANBITTER (Nonalcoholic) **6.9**
- Soda or Orange

CRÉMANT & CHAMPAGNER

Bouvet Ladubay

- Crémant Rosé de Loire 0.1l **9.9** // 0.75l **52.-**

- Champagne »Agapane« Brut,
Faniel & Fils 0.1l **15.5** // 0.75l **99.-**

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

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

BY THE GLASS

WHITE

- Sauvignon Blanc Touraine,
Domaine Michaud, Loire, France
0.1l **6.5** // 0.75l **37.-**

- Weissburgunder, Battenfeld-Spanier,
Rheinhessen, Germany 0.1l **7.5** // 0.75l **46.-**

- Chardonnay »Ardèche«, Louis Latour, Rhone,
France 0.1l **7.-** // 0.75l **42.-**

ROSÉ

- Cuvée M Rosé, Château Minuty, Provence,
Frankreich 0.1l **7.-** // 0.75l **45.-**

RED

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

- »Ursprung« Merlot, Cabernet Sauvignon,
Portugieser, Markus Schneider, Pfalz, Germany
0.1l **7.5** // 0.75l **46.-**

- Grenache/Syrah/Mourvedre,
Côtes du Rhône »Mon Coeur«, J.L. Chave, Rhone,
Frankreich 0.1l **7.5** // 0.75l **46.-**

BEER

DRAFT BEER

- Paulaner Helles 0.4l **4.9**
- 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**

WINE

WHITE

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

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

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

- 2024 Sauvignon Blanc, Semillion, 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.-**

- 2023/2024 Sauvignon Blanc, Sancerre, J. De Villebois,
Loire, France 0.75l **59.-**

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

- 2023 Chardonnay, Bourgogne Blanc, Domaine Faiveley,
Burgund, France 0.75l **68.-**

- 2022/2023 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.-**

- 2020–2022 Chardonnay, Chablis »Montée de Tonnerre«
Premier Cru, Jean-Paul & Benoît Droin, Burgund,
France 0.75l **94.-**

ROSÉ

- 2024 Whispering Angel Rosé, Château D'Esclans,
Provence, Frankreich 0.75l **59.-**

- 2024 Cru Classé de Provence Rosé, Château Galoupet,
Provence, Frankreich 0.75l **109.-**

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.-**

- 2022 Grenache/Syrah/Mourvedre, Selection Speciale,
Les Javelles, Languedoc, France 0.75l **54.-**

- 2021/2022 Châteauneuf-du-Pape »Vieille Vigne«, Domaine
de la Maison Berthaud, Rhone, France 0.75l **85.-**

- 2020/2021 Pinot Noir, Santenay »Les Champs Claude«,
Jean-Marc Pillot, Burgund, France 0.75l **74.-**

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

- 2015/2016 Château Phélan Ségur, Saint Estèphe, Bordeaux,
France 0.75l **119.-**

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.