



Zum Franziskaner



With us you are in the best company whatever the occasion – whether private or for business, in a small group or a large one. It's not without good reason that our restaurant, under the management of the Reinbold family since 1966, has been the meeting place for every gourmet.

Our central location, upscale cuisine and fine Franziskaner & Löwenbräu beer specialities attract national and international guests.

Our many specialised function rooms, which can hold from 10–300 people, allow us to meet a wide range of needs. Whether you want to celebrate with your family or with your company:

“Zum Franziskaner” has everything you need for your event.

Come by, let us surprise you and see for yourself. The Reinbold family warmly welcomes you to the Franziskaner!



WIRTSCHAUSWIESN AT „ZUM FRANZISKANER“

Franziskaner appetizers platter

Isartal country ham, mini veal patties, Bavarian beer-radish starter
crunchy radishes, obatzda (Bavarian cheese and beer dip), Tegernsee
mountain cheese, spicy chilli sausages, farmhouse bread with chives
served with an **oven-fresh pretzel**

Skillet delicacies

Suckling pig, duck, pork knuckle, roast sausages, potato dumplings, bread
dumplings, red cabbage, sauerkraut, duck sauce

Vegetarian alternative:

“Tegernsee style” cheese spätzle (a type of pasta made with eggs)

Mountain cheese, fried onions, side salad

Vegan alternative:

Handmade beetroot maultaschen (Swabian ravioli)

Potato and beetroot filling, horseradish pesto

Franziskaner Kaiserschmarrn

- world-famous-

diced and sugared pancake

Rum-soaked raisins, stewed plums

All dishes are placed in the middle of the table.

incl. drinks package (up to 3 hours)

Löwenbräu and Franziskaner beer specialities,
mineral water, soft drinks, house wines

Price per person

€ 69.00

The drinks package can be extended for a surcharge of € 12.00 per hour and
person.



APERITIF & CANAPÉS

Aperitif

“Pfiff” Löwenbräu beer	0.3l	€ 4.70
Aperol Sprizz	0.2l	€ 8,50
Hugo	0.2l	€ 8,50
Sanbitter orange juice	0.2l	€ 7.90
Mineral water, lemon, mint	0.2l	€ 3.90
Löwenbräu wooden barrel	30l	€ 348.00
Löwenbräu wooden barrel	50l	€ 580.00

Champagne & Co.

Prosecco	0.75l	€ 39.00
Moët & Chandon Brut Impérial	0.75l	€ 119.00
Ruinart Blanc de Blanc	0.75l	€ 159.00
Ruinart Rosé	0.75l	€ 159.00

Canapes

Our Mühlbacher bread
Chives, avocado cream, obatzda
Franziskaner Tartare

Flat rate per person € 7.50



APPETIZERS

Franziskaner pretzel starter

– set in the middle of the table –

Pretzels fresh from the oven, butter, lard, cream cheese variety

Price per person € 3.50

Franziskaner bread basket

Mühlbacher farmhouse bread, light & dark baguette

Price per person € 3.80

Franziskaner appetizer platter

Isartal country ham, mini veal patties, Bavarian beer-radish starter
crunchy radishes, obatzda (Bavarian cheese and beer dip), Tegernsee
mountain cheese, spicy chilli sausages, Mühlbacher farmhouse bread with
chives, oven-fresh pretzels

Price per person € 10.70

Reinbold's special platter

– set in the middle of the table –

Franziskaner beef tartare, ham, crunchy radishes, cold cuts, Bavarian beer
radish, freshly smoked sausage, Tegernsee mountain cheese, cabanossi,
Mühlbacher farmhouse bread with chives, oven-fresh pretzels, barrel butter,
pot of lard

Price per person € 16.50

BAVARIAN FRÜHSCHOPPEN (Brunch)

Franziskaner Weisswurst (white sausages of veal and pork)

Price per piece € 4.00

and

oven-fresh Leberkäse (corned beef, pork)

Price per 100g € 7.00

Potato salad

Price per portion € 4.90

Vegetarian alternative:

Original obatzda

Price per portion € 15.20

Red onion rings, radish, garden onion, farmhouse bread



SET MENUS

MENU I

Munich soup

Liver spaetzle, semolina dumplings, pancake strips, chives

pork roast with crackling

Natural sauce, warm bacon-coleslaw, potato dumplings

Apple fritters

Cinnamon-sugar, apricot sauce, whipped cream

Price per person € 34.50

MENU II

Gardener's salad

Leaf lettuce, Franziskaner dressing

Suckling pig, roasted crisp and cut from the prime rib

Natural sauce, bacon-coleslaw, potato dumplings

Bavarian cream

Strawberry coulis, sponge fingers

Price per person € 36.70

MENU III

beef consommé

Pancake strips, fresh chives

Quarter of Bavarian free-range duck

duck sauce, red cabbage, potato dumplings

Apple fritters

Cinnamon-sugar, apricot sauce, whipped cream

Price per person € 37.80



MENU IV

All dishes are placed in the middle of the table.

Franziskaner appetizer platter

Isartal country ham, mini veal patties, Bavarian beer-radish starter
crunchy radishes, obatzda (Bavarian cheese and beer dip), Tegernsee
mountain cheese, spicy chilli sausages, Mühlbacher farmhouse bread with
chives, oven-fresh pretzels

Skillet delicacies

Suckling pig, duck, pork knuckle, grilled sausage, duck sauce, red cabbage,
sauerkraut, potato dumplings, bread dumplings

Dessert pan

Kaiserschmarrn (diced and sugared pancake with raisins), curd cheese
strudel, apple fritters, Bavarian cream, vanilla sauce, stewed plums

Price per person € 49.90

MENU V

Munich festive soup

Liver spaetzle, semolina dumplings, pancake strips, chives

Slices of veal and pork knuckle

Weissbeer jus, honey carrots, bread dumplings

Bavarian cream

Berry ragout, mint

Price per person € 39.90



MENU VI

Tartare of smoked salmon

Guacamole, crème fraîche, orange marinade, Goa cress

Parsnip cappuccino

Aged balsamic

Tranches of pink saddle of veal

Port wine sauce, truffled potato gratin, wild broccoli

White and dark chocolate mousse

Raspberry sorbet, apricot coulis

Price per person € 62.50

MENU VII

Garden cucumber carpaccio

Goat cheese panna cotta, fig chutney, frisee salad, bread chips

Tranche of turbot

Riesling beurre blanc sauce, tomato and mushroom crust, pearl barley

Pink roast fillet of beef

Truffle jus, root vegetables, potato-celery puree

Orange tiramisu

Berry compote, maracuja sorbet

Price per person € 74.50



VEGAN AND VEGETARIAN ALTERNATIVES

Carrot and ginger soup (vegan)

“Tegernsee style” cheese spätzle (a type of pasta made with eggs)

Mountain cheese, fried onions, side salad

Pan-fried vegetables (vegan)

Broccoli, peppers, courgettes, mushrooms, coconut curry sauce, brown rice

Handmade beetroot “Maultaschen” Swabian ravioli (vegan)

Potato and beetroot filling, horseradish pesto

BUFFET

Viktualienmarkt

Beetroot carpaccio, horseradish, walnut marinade, herbs

Smoked char filet, crème fraiche, Pumpernickel, lemon, cranberry

Raw ham, cantaloupe melon, grapes

Pink roast beef, remoulade sauce, devilled eggs

Oxtail salad, potato salad, colourful garden salad, leaf lettuce with raspberry dressing

Cream of parsley soup, honey

Medallions of pork, port wine jus, potato gratin

Roast breast of duck, orange-pepper sauce, herb spaetzle, market vegetables

Grilled pike perch, roasted salmon trout fillet, Riesling sauce, herb potatoes

Mini bread dumplings, creamed mushrooms

Dark chocolate mousse, fruit sauce

Apple strudel, vanilla sauce

Selection of cheeses from the platter, selection of breads, butter

Price per person € 58.00



Mediterranean

Buffalo mozzarella, melon, watercress, citrus marinade

Coppa (cured ham from shoulder of pig), rocket, parmesan, olive oil, aged balsamic vinegar

Beef tartare, toast, capers and cress

Grilled antipasti, bell peppers, courgettes, aubergine, mushrooms

Marinated rocket, cocktail tomatoes, balsamic vinegar, olive oil, Parmesan cheese

Seafood cocktail, fresh mint, lime

Soup of sun-ripened tomatoes, basil oil

Tranches of pink saddle of veal, rosemary potatoes, morel mushroom cream sauce, colourful garden vegetables

Roasted guinea fowl breast "Supreme", sherry sauce, truffled potato mousseline

Sea bream, tranche of Loup de Mer, salsa verde, ratatouille, wild rice

Vegetable lasagne, tomato sauce, basil

Orange tiramisu, crème brûlée, semolina flummery, blueberry coulis

Fruit salad, mint

Price per person € 74.50

Both buffets are also available as a flying buffet.



CONFERENCES AT THE FRANZISKANER

König Ludwig Saal (Hall)

up to 36 persons / bloc seating | 60 persons / row seating | 62 m²

Zirbelstüberl (Swiss Pine Room)

up to 22 persons / bloc seating | 25 persons / row seating | 19 m²

BAVARIAN BREAKFAST

2 pairs of weisswurst
Pretzel | butter
Bread confectionery
Obatzda | lard
incl. coffee & tea served in pots

OR

SWEET GOURMETS

Croissant
Nutella | marmelade
Yoghurt bowl
Fresh fruit | oatmeal | linseed
Potato bread sandwiches
Black Forest ham | cheese | chives
incl. coffee & tea served in pots

LUNCH

Fiery curry sausage^{1,3,9}

Homemade sauce “mild or hot”, French fries

Juicy roast young pork with crust

Grated potato dumplings⁴, homemade pork roast gravy

¼ Bavarian free-range duck

Duck sauce, red cabbage, potato dumplings⁴

1/2 pork hock

Potato dumplings, gravy

“Tegernsee style” cheese spätzle (a type of pasta made with eggs)

Egg spaetzli, Tegernsee mountain cheese, fried onions, side salad

Franziskaner superfood salad

Avocado, quinoa, green leaf salads, goji berries, apple slices

Cashews, blueberries

Fruity peach and lime dressing

Franziskaner Kaiserschmarrn

- world-famous-

diced and sugared pancake

Rum-soaked raisins, stewed plums



AFTERNOON COFFEE BREAK

Muffins
 Cake of the day
 Bavarian cream served in a glass
 Strawberry coulis | sponge fingers
 incl. pots of coffee & tea

TECHNICAL EQUIPMENT

1 projector
 1 screen
 1 flipchart
 Box of presentation materials

Rate per person
 (incl. room rental)
 € 69.00

CONFERENCE BEVERAGES

Adelholzener sparkling water	0.5 l	EUR 5.50
Adelholzener still water	0.5 l	EUR 5.50
Orange juice	0.2 l	EUR 4.50
Currant juice	0.2 l	EUR 4.50
Maracuja nectar	0.2 l	EUR 4.50
Apple juice	0.2 l	EUR 4.50
Cola/Cola Light ^{5.6.7}	0.33 l	EUR 5.00

We are happy to serve you to order:

Espresso ⁶	EUR 3.70
Espresso double shot ⁶	EUR 5.40
Coffee with milk, large ⁶	EUR 4.90
Cappuccino ⁶	EUR 4.90
Latte Macchiato	EUR 4.90
Hot chocolate, large	EUR 4.90

EXTRA EQUIPMENT

Microphone	EUR 50.00
Flipchart	EUR 30.00
Other equipment	on request



PLEASE NOTE THAT DRINKS WILL BE CHARGED
ADDITIONALLY AND
ARE NOT INCLUDED IN THE FLAT RATE (EXCEPT COFFEE &
TEA IN POTS).

PLEASE LET US KNOW WHAT **BREAKFAST** YOU WANT IN
ADVANCE.
THE **MAIN COURSE** (ONE PORTION PER PERSON) IS CHOSEN
BY YOUR PARTICIPANTS **ON SITE**.
LUNCH IS HELD IN THE MAIN RESTAURANT.

THE DAILY FLAT RATE APPLIES FROM **8.00 AM TO 5.00 PM**.
PLEASE LET US KNOW YOUR PLANNED DAILY SCHEDULE
ONE WEEK BEFORE YOUR CONFERENCE.



- WINE -

White wine:

GRAUWEISS Max Müller I Franconia, Germany	Btl. 0.75 l	€ 35.00
GRÜVE Jurtschitsch Niederösterreich, Austria	Btl. 0.75 l	€ 37.00
SAUVIGNON BLANC Leo Hillinger Burgenland, Austria	Btl. 0.75 l	€ 44.00
STEIRISCHE KLASSIK Weißburgunder, Erich & Walter Polz Südsteiermark, Austria	Btl. 0.75 l	€ 43.00
GRÜNER VELTLINER OTT Bernhard Ott Wagram, Austria	Btl. 0.75 l	€ 57.00
RIESLING Robert Weil Rheingau, Germany	Btl. 0.75 l	€ 54.00
LUGANA I FRATI Cà dei Frati Lombardy, Italy	Btl. 0.75 l	€ 48.00
CHARDONNAY LAGEDER Alois Lageder South Tirol, Italy	Btl. 0.75 l	€ 47.00



Rosé wine:

MIRAVAL Sepp Perrin Provence, France	Btl. 0.75 l	€ 57.00
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Red wine:

BLAUFRÄNKISCHER MARKOWITSCH Gerhard Markowitsch Carnuntum, Austria	Btl. 0.75 l	€ 41.00
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URSPRUNG Markus Schneider Pfalz, Germany	Btl. 0.75 l	€ 49.00
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WAGRAM CUVÉE Anton Bauer Wagram, Austria	Btl. 0.75 l	€ 51.00
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PANNOBILE Gernot Heinrich Burgenland, Austria	Btl. 0.75 l	€ 59.00
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ZWEIGELT Salzl Neusiedlersee, Austria	Btl. 0.75 l	€ 35.00
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PRIMITIVO A Mano Apulia, Italy	Btl. 0.75 l	€ 35.00
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LE VOLTE dell'Ornellaia Tuscany, Italy	Btl. 0.75 l	€ 69.00
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OUR ROOMS

HOFGARTEN (COURTYARD GARDEN)

The Hofgarten is infused with the feeling of a balmy summer day in the heart of Munich. With its cosy wooden arbours wreathed in hops and the friendly mural painting, it offers space for about **100 people** to enjoy a happy and relaxed get-together.

The glass dome, which can be opened in summer, creates a bright and friendly ambience, and even cold winter months cannot dampen the charm.

KÖNIG LUDWIG SAAL (HALL)

The König Ludwig Saal captivates with its rustic and distinct ambience. Its wooden panelling, warm wooden furniture and big windows looking out onto the State Opera House create a comfortable atmosphere that exudes typical Bavarian charm.

Approx. 80 people can gather here for celebrations and events. Mobile partition walls allow for privacy even when the hall is heavily booked.

Whether it's a birthday party or a get-together, a conference or a big celebration that takes in the other rooms over the entire 1st floor – nothing is impossible to make a success of any kind of event

OUR TRIUMPHATOR STÜBERL

You'll also find a typically Bavarian ambience in our open-plan Triumphator room. Perfect for hosting a standing reception or setting up a delicious buffet. Just the right thing for a quick chat or to stretch your legs during a celebration.

THE LÖWEN STÜBERL & STÖCKL STÜBERL

Our two rooms can be perfectly joined to create one room and, if desired, separated by mobile partition walls for smaller groups. The lovely wood panelling and pleasant atmosphere ensures a flawless your Bavarian evening for **up to 55 persons**.

**ALL FOUR ROOMS ON THE 1ST FLOOR
CAN BE JOINED INTO ONE ROOM TO ACCOMMODATE UP
TO 160 PEOPLE.**



– DECOR AND CO. –

OUR MOBILE BAR

Franziskaner brass bar
with beer taps incl. assembly and disassembly € 500.00

Franziskaner beam bar
Chequer plate incl. assembly and disassembly € 500.00

Bartender/per hour € 48.00

Long drinks incl. complementary drink – 0.25l € 10.00

DECORATION

Cloth napkins and candles per person € 1.90

Flower arrangement as desired on request

Franziskaner menu cards, per card € 2.50

TECHNICAL EQUIPMENT

Room illumination with coloured spotlighting on request

Music system € 120.00

DJ incl. equipment per hour from € 250.00

Microphone € 50.00

Screen € 50.00

HDMI projector € 100.00

Other equipment on request

MISC.

Plate charge (for cake you bring yourself) € 2.90

Corkage fee on request



– GETTING HERE –

“Zum Franziskaner” restaurant
Residenzstraße 9
D-80333 Munich
www.zum-franziskaner.de

Airport:

Take the S-Bahn line S1/S8 to Marienplatz. From there it's around 5 minutes by foot.

Railway:

The underground lines U3 and U6 both stop at Marienplatz, as do all S-Bahn lines. Tram line 19, stopping at Theatinerstraße or Nationaltheater.

By car:

Drive towards the centre. The Franziskaner is right next to the opera house on Max-Joseph-Platz. The best place to park there is the underground opera house garage next to it.





The Franziskaner is there for you!

If you have any questions or other issues to discuss, our staff are at your disposal from Monday to Friday, 09:00–16:00, by telephone, email or in a personal meeting.

We are already looking forward to your event!

Reservation Manager

Florian Kunz

+49 89 231812 - 0

reservierung@zum-franziskaner.de



General Terms and Conditions

Preface:

These General Terms and Conditions apply to the use of conference, banquet and exhibition rooms by Gastronomiebetriebe Reinbold GmbH & Co. KG for organising events as well as for all further services and deliveries in connection therewith. They apply equally to the garden area, the use of other rooms, showcases, walls and other surfaces. Contractual partners are the organiser and the “Zum Franziskaner” restaurant. The “Zum Franziskaner” restaurant reserves the right to demand advance payment for reservations and private events.

The General Terms and Conditions apply as follows:

1. The reservation of rooms and areas as well as the agreement on other deliveries and services shall become binding for the “Zum Franziskaner” restaurant and for the organiser upon confirmation.
The handing over of rooms, showcases or areas shall constitute a rental relationship. Any subletting or re-letting of rooms, showcases or areas requires the prior written consent of the “Zum Franziskaner” restaurant.
2. The “Zum Franziskaner” restaurant reserves the right to change prices even after the contract has been concluded.
3. The invoices of the “Zum Franziskaner” restaurant are payable within 14 days of the invoice date with no deductions.
4. The organiser must inform the Franziskaner of the final number of participants at least two working days before the event begins in order to ensure careful preparation. If the organiser fails to communicate the final number of participants, the number of participants in the order confirmation of the “Zum Franziskaner” restaurant shall be the binding number. If the number of participants falls below the number declared or accepted as final, 100% of the quantity price declared shall nonetheless be paid by the organiser.
If the number of participants is more than the number communicated, the actual number of participants will be used as the basis for invoicing. Numbers that exceed the numbers declared by no more than 5% do not require prior agreement with the operator; any excess of more than 5% must be agreed in advance with the “Zum Franziskaner” restaurant. Changes for events on the weekend can only be accepted by telephone from Friday afternoon on.
5. If an event cannot be held, and the “Zum Franziskaner” restaurant is not responsible for the cancellation, the restaurant retains the right to payment of the rent.
Depending on the time at which the event is cancelled and which additional services, in particular catering, were planned, the “Zum Franziskaner” restaurant shall also be entitled to appropriate compensation. The amount of the rent and the remuneration shall be determined from the order confirmation sent by the “Zum Franziskaner” restaurant and by Sections 12 and 13 of these Terms and Conditions. Payment obligations towards third parties that have arisen with regard to the implementation of the event shall be borne by the organiser.
6. The organiser shall be liable for any loss or damage caused by its employees, other auxiliary staff and event participants as well as for any loss or damage caused by the organiser itself. The organiser is responsible for taking out the appropriate insurance to cover such loss or damage. The “Zum Franziskaner” restaurant may request proof of such insurance. To prevent damage to the walls, the attachment of decorative material or other objects is generally prohibited. The client shall guarantee that decorative material in particular complies with the requirements of the fire protection authorities; in case of doubt, the “Zum Franziskaner” restaurant may request the submission of a confirmation from the responsible fire protection authority. The restaurant is liable for loss or damage to items brought to the event only in the event of intent or gross negligence.
This also applies to any damage to or loss of items kept by wardrobe. For all other matters, the guest is advised to file claims against the insurance company of the “Zum Franziskaner” restaurant. No liability is accepted for injuries of any kind.
7. Insofar as the Franziskaner procures technical or other equipment from third parties on behalf of the organiser, it shall act in the name and on the account of the organiser. The organiser shall be liable for the careful handling and proper return of this equipment and shall indemnify the operator against all claims by third parties arising from its handover.



8. The organiser may not in principle bring food and drinks to the events.

In special cases (e.g. cakes) a specific written agreement can be made, for which a service fee (plate charge) or corkage fee will be levied.

9. Written advertising or newspaper advertisements containing invitations to events of any kind on the premises of the “Zum Franziskaner” restaurant require prior written consent. If the advertisements are published without consent and if essential interests of the “Zum Franziskaner” restaurant are thereby impaired, the “Zum Franziskaner” restaurant has the right to cancel the event.

In this case, clause 5 of the General Conditions (payment of rent and remuneration) shall apply.

10. If the “Zum Franziskaner” restaurant has reasonable grounds to believe that the event represents a threat to the smooth running of the business, the safety or the reputation of the house, and in the event of force majeure, it reserves the right to cancel the event.

11. The “Zum Franziskaner” restaurant reserves the right to change the room if the replacement rooms are equivalent in size and equipment.

12. The claim of the “Zum Franziskaner” restaurant according to clause 5 of this condition amounts to:

<u>Cancellation date</u>	<u>Claim of the “Zum Franziskaner” restaurant</u>
more than 22 days before	No rent is charged, provided that the room can be rented out to another client according to Clause 13
21 to 6 days before	Calculation of rent for the reserved room according to Clause 13
6 days before and up to the day of the event	Calculation of rent for the reserved room according to Clause 13, plus compensation of 50% of the lost food turnover.

13. Turnover guarantee/rent incl. VAT

Hofgarten	€ 3,500.00
König Ludwig Saal	€ 2,500.00
Löwenstüberl & Stöcklstüberl	€ 1,500.00

If the rental price is stated in the order confirmation, then this shall be used.

If the turnover guarantee is not achieved, the difference will be charged to the organiser as room rental.

14. Should any provision of the General Terms and Conditions prove invalid, the validity of the other provisions shall remain thereby unaffected. A valid provision that comes as close as possible to the invalid provision shall apply instead. Deviating agreements or ancillary agreements must be set out in writing.

15. The place of performance and jurisdiction is the registered office of the Gastronomiebetriebe Reinbold GmbH & Co. KG
Residenzstraße 9
80333 Munich



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