



Servus

AT MUNICH AIRPORT



- SINCE 1999 -


Breakfast

While stocks last.


Fresh Munich white sausage  11,9
3 pieces | sweet homemade mustard | pretzel


Oven-fresh meat loaf  12,0
2 slices from the meat loaf | potato salad | pretzel


Wake up bowl   8,9
Creamy Bircher muesli | seasonal berries |
crunchy cereals | pumpkin & sunflower seeds

Oven-fresh pretzel  2,1
It may take a few minutes, as it's always freshly baked


Bavarian Snacks

Obazda — spicy Bavarian cheese *PGI*  12,1
3 scoops | fresh chives | 1 pretzel | 2 slices of housemade
bread

Cheese selection  15,2
Weihestephan cream Camembert |
Baldauf wildflower cheese | Bavaria Blu | Obazda
(spicy Bavarian cheese) *PGI* | fig mustard | grapes |
1 pretzel | 2 slices of housemade bread

Bavarian sausage salad  11,9
Made with Regensburger sausage | red onion rings |
pickles | 1 pretzel | 2 slices of housemade bread | vinegar


As Swiss sausage salad  +1,5
with Emmental cheese strips

Cold snack platter  17,5
Riserva Murroc raw ham | liver sausage |
Baldauf wildflower cheese | veal patties |
Obazda (spicy Bavarian cheese) *PGI* | ham | radish |
1 pretzel | 2 slices of housemade bread

Bavarian Murroc pork
Duroc-crossbreed, open air pigsty on
straw, marbled and tenderly matured.




PERFECT FOR SHARING

Last meal  1,0
1 glass of water | 1 slice of bread | 1 cigarette


Airbräu Classics




Grilled pork knuckle  28,9
Potato dumplings | cabbage salad | delicate beer gravy

½ pork knuckle 18,5

Homemade potato soup  small 5,8 | big 8,2
with crispy Bacon Bits  +1,5


Traditional Bavarian pork roast  16,5
Cooked for 12 hours | handmade bread dumplings |
cabbage salad | delicate beer gravy

Original Munich pork sausages  16,9
5 pieces | Ismaning cabbage | roasted potatoes

Grandma's cheese spaetzle  15,2
Swabian spaetzle *PGI* | melted mountain cheese | parsley |
fried onions | side salad

price reduced by 4,0

SMALLER PORTION AVAILABLE

½ Roasted farm duck  29,5
Crispy roasted | Ismaning apple red cabbage |
potato dumplings | breadcrumb butter | lingonberries

¼ roasted farm duck 22,9

Delicacy



Chefs favorite veal escalope 28,5

Wiener Schnitzel | cream sauce | cheese
spaetzle | lingonberries | fried onions | side salad


Regionality and Own Production: Our dishes consist of regional and high-quality products. Our meals are homemade – additionally, we maintain direct contact with the supplying farmers.





PGI Protected Geographical Indication


 Genuss Bayern
**Ausgezeichnete
Bierkultur**


 Genuss Bayern
**Ausgezeichnete
GenussKüche**




Special plate  23,9
3 grilled pork tenderloin medallions | mushroom sauce |
crispy bacon | herb butter | cheese spaetzle

Salad bowl   12,5
Leaf salads | house dressing | bulgur |
cherry tomatoes | carrots
with roasted mushrooms  +2,5
with sweet and sour grilled chicken breast strips +4,5
with grilled char fillet  +6,5

South Tyrolean Schlutzkrapfen  15,2
Sage butter | braised tomatoes | crispy flatbread |
ravioli filled with ricotta cheese, spinach and potato

Roast beef with onions 200g  27,5
Roasted onion rings | red wine onion sauce | potatoes


Entrecôte steak 300g  36,0
Bull's-Eye BBQ | gravy | colorful pepper | mediterranean
summer vegetables | baked potato | sour cream





From Simmental cattle originating in the Bavarian Forest,
naturally grown, matured for 21 days, finely marbled



Freshly caught char fillet   25,5
Creamed spinach | potatoes | horseradish



Gourmet potato  14,5
Large baked potato | sautéed vegetables with pesto |
herb dip | chives
with grilled chicken breast strips +4,5

Original Wiener Schnitzel 27,5
Veal escalope | potato cucumber salad | side salad |
lingonberries

Supersonic for at least 2 people  per person 38,0
Plate of roast pork, pork knuckle and a piece of
Lugeder duck  | two kinds of dumplings | red cabbage |
Ismaning cabbage | 1l beer

Free food refill (except the duck), including
one liter of our famous home-brewed beer per person.


Burger

Burger-Treber  17,5
Patty made from 27% brewer's grain | brioche bun |
special sauce | fresh salad | tomatoes | pickles | French fries
with mountain cheese  +1,7

RETHINK



Burger Bavaria 18,5
from Simmental beef from the Bavarian Forest

Juicy beef patty | brioche bun | special sauce | fresh salad |
tomatoes | pickles | French fries
with mountain cheese +1,7
with crispy bacon  +1,7
with double patty +6,0


Our Burger includes a 0,77 surcharge as a CO2
compensation fee, which goes towards
supporting the airport's climate forest project.




LOW CARB / BUNLESS DELIGHT

Our burgers are also available without a
brioche bun – get 1.5 off the price!

Side Dishes


Seasonal side salad  5,2
Mixed salad | homemade dressing | croûtons


Bread basket  1 pretzel | 2 slices of housemade bread 3,9


French fries  4,2

Homemade sauces 3,0
Pork roast gravy or duck sauce  
Onion sauce or cream sauce 
Mushroom sauce 

Desserts

3 slices of fried apple  7,9
Coated in cinnamon sugar | homemade vanilla ice cream*

Homemade ice cream in a glass  7,0
Vanilla or Kumulus ice cream* |
whipped cream | chocolate chips

Cheesecake  7,0
Crumble topping | seasonal berries

*made from the best Bavarian milk and cream.




Change of a side dish we supplement 1€. All prices are in Euro, include VAT and service charge.
Information on allergens and additives can be obtained via the QR code.

Kids menu ➔



From the poultry farm Lugeder, from the district of Altötting 



From our local fish supplier Nadler 



From Simmental cattle originating in the Bavarian Forest |  pork |  vegetarian |  plant based/vegan |  vital dish



Bubbly

Winzersekt Scheuring, Franconia	0,1l	6,0	0,75l	38,0
Champagner Laurent-Perrier	0,2l	25,0	0,75l	69,0
Airbräu Spritz			0,3l	8,5
Airbräu Hugo			0,3l	8,5
Sarti Spritz			0,3l	8,5
Wine spritzer red / white			0,5l	7,0

Softdrinks

Adelholzener Classic	0,25l	3,4	0,75l	6,8
Adelholzener Naturell	0,25l	3,4	0,75l	6,8
Sprite / Fanta / Mezzo Mix	0,3l	3,8	0,5l	4,8
Coca-Cola glass bottle - Original / Zero			0,33l	3,8
Red Bull Original / Sugarfree			0,25l	4,5
Schweppes Tonic			0,2l	3,6
Carbonated tap water			0,5l	3,5
Wolfra Juice			0,2l	3,5
Apple / Orange / Black currant				
Wolfra Juice with soda			0,5l	4,6
Apple / Orange / Black currant / Rhubarb spritzer				

Our Homemade Drinks

Lemonade Mango / Lemon Ginger / Elderflower	0,5l	5,9
Iced Tea Mango / Lemon Ginger / Elderflower	0,5l	5,9

Spirits

Regional Specialities

	2cl	4cl
Slyrs bavarian Whiskey	3,9	6,9
Lantenhammer raspberry spirit	5,9	9,5
Lantenhammer hazelnut spirit	5,9	9,5
Josef Gin	3,9	6,9
Hop spirit	3,1	5,8
Beer liqueur	3,5	6,8
Herbal beer liqueur	3,5	5,8

Mixed Fruit schnapps "Obstler"	3,3	5,9
Williams Pear schnapps	3,3	5,9
Ramazzotti	3,8	6,8
Underberg		3,4
Koskenkorva Vodka produced in Finland		5,6
Asbach Uralt		6,9

Distilled from the Finest Airbräu Beer

Discover our homemade beer spirits by Mountain Hub Distillers – also available to go!

Infused with 12 premium botanicals, Gin-style	4cl	8,5
Oaked 28 months in oak barrels, matured at 1,700 m elevation		8,5
Pure Five times distilled, aged for 28 months		8,5

Wine

White wine

	0,2l	0,75l
Grauer Burgunder	9,0	33,0
Alexander Laible, Germany, dry		

Lugana Cà dei Frati

Cà dei Frati, Italy, dry	10,0	42,0
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Silvaner Handwerk Randersacker

Schenk, Sonnenstuhl, Franconia, dry	8,5	30,0
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Riesling Nik Weis

Nik Weis, Mosel, dry	8,5	30,0
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Silvaner, Grau- & Weißburgunder

Ilonka Scheuring, White wine Cuvée, Franconia, dry	9,0	33,0
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Rosé wine

Spätburgunder Weißherbst

Graf Wolff Metternich, Germany, dry	8,5	30,0
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Rosa Trinkfreu(N)de 2023

Cabernet Dorsa, Spätburgunder, Blue frankish, Silvaner, Germany, elegantly fruity	9,0	33,0
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Red wine

Amarone della Valpolicella

Rocca Sveva, Italy, dry		68,0
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Spätburgunder Handwerk Randersacker

Schenk, Sonnenstuhl, Franconia, dry	8,5	30,0
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Barolo Pressenda

Marziano Abbona, Italy, dry		85,0
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Primitivo di Manduria

Conte di Campiano, Italy, dry	9,0	33,0
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Rote Trinkfreu(N)de

Ilonka Scheuring, Redwine Cuvée, Franconia, dry	9,0	33,0
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All wine and sparkling wines contains sulfites

Alcohol-Free Delight

	0,2l	0,75l
Sparkling wine	5,9	29,9
White wine	5,9	29,9
Red wine	6,5	34,9

Hot Drinks

Mug of coffee / Latte Macchiato / Cappuccino	4,3
Espresso	2,9
Double espresso	4,3
Hot chocolate	4,3
Eilles Tea in a glass mug	4,3
Darjeeling / herbal garden / rooibos vanilla / fruit / green tea	

Homebrewed



Fliegerquell Lager beer 0,2l 0,5l 1,0l
2,5 3,7 7,4

Original gravity 12 % | Alcohol content 5,2 % |
Bitterness | Color | Bottom-fermented
Malts Barley malt, caramel malt, sour malt
Hops Hallertauer Perle
Pairs perfectly with our traditional Bavarian
pork shoulder roast.

Fliegerquell non-alcoholic Lager beer 2,5 3,9 7,8
Bitterness | Color | Bottom-fermented
Auch als Radler erhältlich



Kumulus Wheat beer 0,2l 0,5l 1,0l
2,5 3,7 7,4

Original gravity 12 % | Alcohol content 4,9 %
Bitterness | Color | Top-fermented
Malts Wheat malt, pale barley malt, caramel malt
Hops Hallertauer Perle
Perfect pairing for our Bavarian Obazda *PGI*.



1918 Revolutionsbier Strong lager beer 0,2l 0,4l
2,5 3,9

Original gravity 13 % | Alcohol content 5,9 % |
Bitterness | Color | Bottom-fermented
Malts Pale barley malt, dark barley malt,
Vienna malt, caramel malt, beechwood smoked
malt, melanoidin malt, sour malt
Hops Hallertauer Perle, Hersbrucker Spät
A perfect match with our slices of fried apple.

OUR SEASONAL BEERS

Are available depending on the time of year.
You can find these on our weekly menu.

HAPPY MOMENTS

Beer tasting board for two 6x0,2l 14,5
Fliegerquell, Kumulus, 1918 Revolutionsbier

Radler or Ruß'n 0,5l 3,7 1,0l 7,4
Lager beer or wheat beer mixed with lemonade

Airbräu foamy beer shot 3,0
The last beer before your flight

Party barrel Fliegerquell/Kumulus/1918 5l 37,0 10l 74,0
Served at your table / please pre-order

TAKE AWAY

Sixpack Aircraft Fliegerquell/Kumulus 6x 0,33l 12,5
Party can Fliegerquell/Kumulus 5l 24,0
1918 Revolutionsbier 0,75l 5,2
Hops Liqueur/Beer Brandy in a decorative bottle 0,2l 14,9

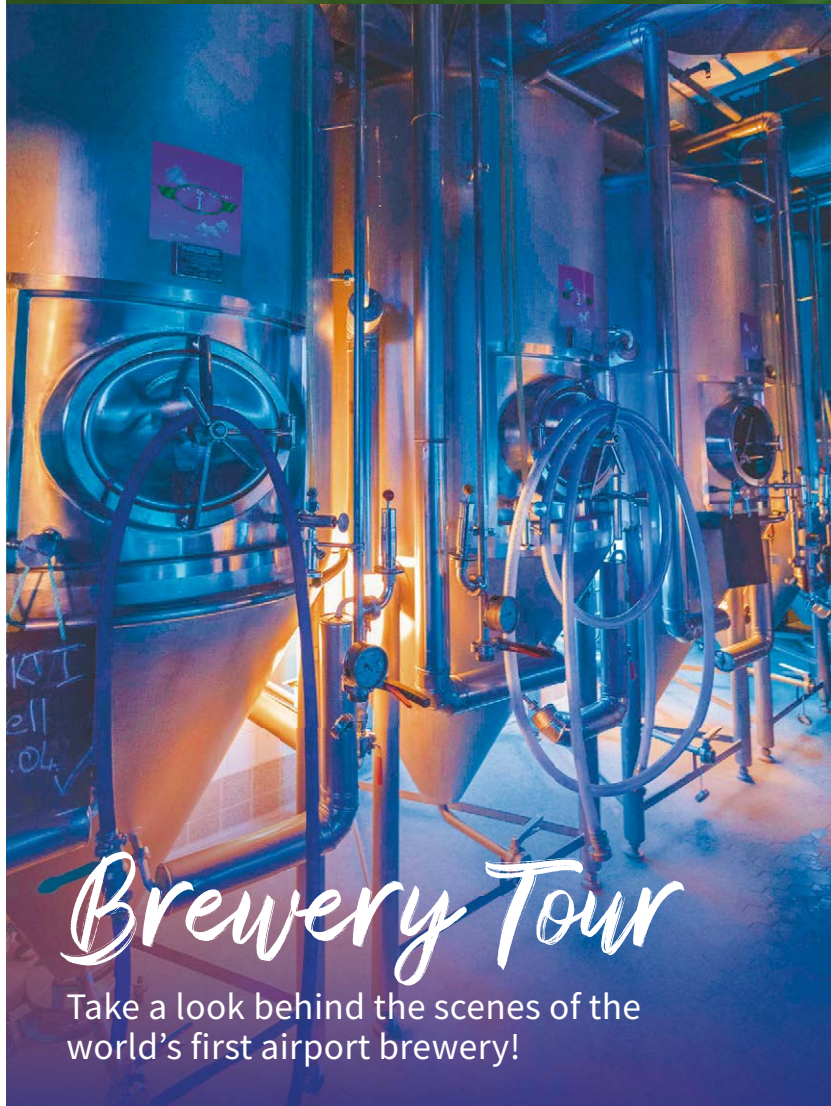
Partner Beers

Hofbräu non-alcoholic Lager beer bottle 0,5l 4,2
Erdinger non-alcoholic Wheat beer bottle 0,5l 4,2
Lammsbräu Lager beer glutenfree bottle 0,33l 4,2



Onlineshop

New - airbraeu.shop!
Have our beer classics delivered
straight to your home!



Brewery Tour

Take a look behind the scenes of the
world's first airport brewery!