

Welcome

to the Airbräu at Munich Airport

Enjoy Bavarian pub culture, traditional delicacies and home-brewed beer from the world's first airport brewery. Our Airbräu connects tradition with international flair and conveys Bavarian hospitality as well as a sense of homecoming. In 2022 Airbräu was again awarded the „**Excellent Bavarian Cuisine**“, seal of

quality, true to the motto **REGIONAL, SEASONAL, ORIGINAL**. In our brewery we've been brewing flavourful and tasty beers for over 20 years, made with love and strictly according to the purity law. You can also find the brewing kettles directly in our restaurant where our beers are made with best ingredients.

OUR BEER CLASSICS

available throughout the year



1918 Revolutionsbier: Strong lager beer
Our amber-colored beer has a strong taste and is full-flavoured with an aromatic aftertaste.



Fliegerquell: Lager beer
A strongly hopped lager beer with a full-bodied taste and a deep golden color.



Kumulus: Wheat beer
Our all-season refreshing, sparkling and fruity wheat beer.



OUR SEASONAL BEERS

are available depending on the season. You can find them on our weekly menu.

Help us protect the environment by offsetting the CO² emissions of your meal. With a small amount of just €0.77, you support our efforts to become more sustainable and environmentally friendly.

The offset amount will be donated directly to the airport's climate forest project. Together, we can make a difference.

JUST SCAN THE QR CODE AND OFFSET YOUR DISH'S CARBON FOOTPRINT WITH € 0,77!



BREAKFAST

Traditionally only till 12 p.m.

3 fresh Munich style white sausages 🐷 **10,9**
Sweet mustard | pretzel

2 slices Bavarian style meatloaf 🐷 **10,9**
Potato salad | pretzel

Classic Breakfast 🐷 **11,4**
Two kinds of Murroc ham | Bavarian wildflower cheese | Darbo jam | honey | alp butter | house bread | bread roll

BAVARIAN SNACKS

3 scoops of Obazda (spicy Bavarian cheese) 🌿 **11,5**
Fresh chives | pretzel | house bread

Cheese selection 🌿 **13,4**
Weihenstephan cream Camembert | Baldauf wildflower cheese | Bavaria Blu | Romadur | Obazda (spicy Bavarian cheese) | sweet fig mustard | grapes | pretzel | house bread

Bavarian sausage salad 🐷 **11,2**
From the Regensburger sausage | red onion rings | pickles | vinegar and oil marinade | pretzel | house bread

Swiss sausage salad 🐷 **11,4**
From the Regensburger sausage | Emmental cheese stripes | red onion rings | pickles | vinegar and oil marinade | pretzel | house bread

Cold cuts platter 🐷 **16,0**
Riserva Murroc raw ham | liver sausage | Baldauf wildflower cheese | veal patties | Obazda (spicy Bavarian cheese) | ham | radish | pickles | pretzel | house bread

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



Also for sharing

SOUP

Homemade tomato soup 🌿 **5,8 | 8,3**
Olive oil | herbs
with Grana Padano cheese + 0,3

small | large

LAST MEAL (Hangmans lunch) 🌿 **0,99**
1 glass of water, 1 dry bread, 1 cigarette



OUR AIRBRÄU CLASSICS

The best of our Bavarian cuisine, prepared with love and always with a perfect crispy crust, served with our traditional gravy.


Original bread crumbed veal escalope **25,5**
Potato cucumber salad | side salad

Grilled pork knuckle 🐷 **24,9**
Potato dumpling | cabbage salad with bacon bits
½ pork knuckle **16,5**

Chefs favorite escalope *delicacy* **27,9**
Bread crumbed veal escalope | cream sauce | cheese spaetzle | cranberries | fried onions | side salad

Special plate 🐷 **21,7**
Three grilled medallions of pork | mushroom sauce | crispy bacon | herb butter | cheese spaetzle

½ roasted farm duck 🌿 **28,9**
Ismaning apple red cabbage | potato dumpling | breadcrumb butter | cranberries
¼ farm duck **20,9**

Grilled char fillet  **23,5**
from our local fish supplier Nadler
Crustacean and tomato broth | vegetable strips | roasted potatoes

Traditional Bavarian pork roast 🐷 **14,5**
Cooked for 12 hours | handmade bread dumpling | cabbage salad with bacon bits

5 pieces of original Munich pork sausages 🐷 **16,5**
Ismaning cabbage | roasted potatoes

SHARING IN BAVARIAN MANNERS

2 people minimum










Supersonic Mixed plate for a big appetite 🐷 **per person 29,9**
Plate of roast pork, pork knuckle and a piece of Lugeder duck 🌿 | dumplings | red cabbage | Ismaning cabbage | 1l Beer

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



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VEGAN & VEGGI





- Salad bowl**  **10,5**
Leaf salads | house dressing | bulgur | cherry tomatoes | carrots
with roasted mushrooms  +2,5
 with spicy organic tofu  +5,0
from the Upper Palatinate | DE-ÖKO-013
with sweet and sour marinated
grilled chicken breast strips +4,5
with grilled salmon trout fillet  +6,5
- Grandma's cheese spaetzle**  **13,5**
Egg spaetzle | melted mountain cheese | parsley | fried onions | side salad
- Airbräu pasta**  **13,2**
Grilled vegetable sugo | pistachio basil pesto | mozzarella
or with buffalo mozzarella  +2,0
- Gourmet potato**  **13,9**
Large baked potato | sautéed vegetables | herb dip | chives
with grilled chicken breast strips +4,5



OUR BURGERS

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



- Treber Burger**  **16,27**
Patty made from 27% brewer's spent grain, lentils, rice and soybeans | special sauce | fresh salad | tomatoes | pickles | french fries
with mountain cheese  +1,6
-  **Burger Bavaria** **15,5**
Juicy beef patty | special sauce | fresh salad | tomatoes | pickles | french fries
with mountain cheese +1,6
with crispy bacon  +1,6
with double beef +5,6








SIMMENTAL BEEF




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

- Roast beef with onions 200g** **25,8**
Roasted onion rings | red wine onion sauce | roasted potatoes
- Entrecôte steak 300g** **33,0**
Bull's-Eye BBQ | gravy | colorful pepper | mediterranean summer vegetables | large baked potato | sour cream

SIDE DISH OPTIONS

- Seasonal side salad**  **4,9**
Mixed salad | homemade dressing | croûtons
- Oven-fresh pretzel**  **1,8**
Sometimes it may take a few minutes, because it's always fresh from the oven.
- Bread basket**  **3,5**
1 pretzel | 2 slices house bread
- French fries**  **3,9**
- Homemade sauces**
- Pork roast gravy or duck sauce **3,0**
Onion sauce or cream sauce **4,0**
Mushroom sauce  **4,5**




DESSERTS FROM OUR PÂTISSERIE

- Berry tiramisu**  **6,9**
Fresh seasonal berries | sponge cake | berry mousse
- Homemade ice cream in a glass**  **6,9**
Different flavors according to season* | whipped cream | chocolate chips
- 3 slices of fried apple**  **6,9**
Covered with cinnamon sugar | vanilla ice cream*

*Carefully made with our homemade ice cream from best Bavarian milk and cream.



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

 vegetarian  plant based/vegan  pork

 From the poultry farm Lugeder

 From our local fish supplier Nadler



From Simmental cattle originating in the Bavarian Forest

Beverages

BEER

Home-brewed

Fliegerquell Lager beer	0,5l	3,7
	1l	7,4
Kumulus Wheat beer	0,5l	3,7
	1l	7,4
1918 Revolutionsbier Strong lager beer	0,4l	3,9
Radler or Ruß'n	0,5l	3,7
Lager beer or wheat beer mixed with lemonade	1l	7,4
Foamy beer shot Small beer		2,9
↳ Last beer before takeoff		
Party barrel Fliegerquell/Kumulus/1918	5l	37,0
(Lager, wheat beer or strong lager beer) please preorder	10l	74,0

Hofbräu Lager beer non-alcoholic	Fl. 0,5l	4,2
Erdinger Wheat beer non-alcoholic	Fl. 0,5l	4,2

SOFT DRINKS

Adelholzener Classic/sparkling water	0,25l	3,2	0,75l	6,5
Adelholzener Nature/non sparkling water	0,25l	3,2	0,75l	6,5
Sprite, Fanta	0,3l	3,6	0,5l	4,4
Mezzo Mix Coke and orange lemonade mix	0,3l	3,6	0,5l	4,4
Coca-Cola / Zero	glass btl.		0,33l	3,6
Red Bull			0,25l	4,0
Schweppes Tonic			0,2l	3,3
Carbonated tap water			0,5l	3,5
Juice or nectar			0,2l	3,3
Juice mixed with sparkling water			0,5l	4,4
Apple, orange, rhubarb, black currant				

HOT DRINKS

Mug of coffee	3,6
Latte Macchiato	3,9
Cappuccino	3,9
Espresso	2,9
Espresso double	3,9
Milk coffee served in a big bowl	4,8
Hot Chocolate	3,7
Eilles Tea in a glass mug	3,6
Darjeeling, herbal garden, rooibos vanilla, fruit and green tea	
Monin Coffee-Flavor	+ 0,5
Caramel or hazelnut	

take away

Sixpack Aircraft Fliegerquell/Kumulus	6x 0,33l	12,5
Party can Fliegerquell/Kumulus	5l	24,0
1918 Revolutionsbier Strong lager beer	0,75l	5,2
Hop spirit/beer liquer as a gift in a souvenir bottle	0,2l	14,9

SPARKLING WINE

Prosecco Spumante Mionetto	0,1l	5,1	0,75l	38,0
Piccolo			0,2l	9,5
Fürst von Metternich Rosé			0,75l	39,0
Champagner Laurent-Perrier	0,2l	20,0	0,75l	52,0
Sparkling				
Wine spritzer red/white			0,5l	7,0
Wine with carbonated water or sprite				
Mionetto Spritz			0,2l	7,5
Mionetto Hugo			0,2l	7,5

WINE

White wine	0,2l	0,75l
Grüner Veltliner	8,2	29,0
Steininger, Austria, DAC, dry		
Grauer Burgunder	8,5	30,0
Alexander Laible, Germany, QbA, dry		
Lugana Cá dei Frati	10,0	38,0
Cá dei Frati, Italy, DOC, dry		
Silvaner Handwerk Randersacker	7,9	28,0
Schenk, Germany, QbA, dry		
Riesling Nik Weis	8,2	29,0
Nik Weis, Mosel, VDP, trocken		
Rosé wine		
Spätburgunder Weißherbst	7,9	28,0
Graf Wolff Metternich, Germany, QbA, dry		
Red wine		
Amarone della Valpolicella		45,0
Rocca Sveva, Italy, DOC, dry		
Barolo Pressenda		70,0
Marziano Abbona, Italy, DOCG, dry		
Primitivo di Manduria	8,5	30,0
Conte di Campiano, Italy, DOC, dry		
Wines and sparkling wines contain sulfites.		

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	3,1	5,6
Beer herb liqueur	3,1	5,6
Mountain Hub Infused beer liqueur	5,0	8,5
Fruit schnapps „Obstler“	3,1	5,0
Williams pear schnapps	3,1	5,0
Ramazzotti	3,4	5,6
Asbach Uralt	3,1	5,6
Underberg	3,1	
Wodka Sustainably produced in Finland	3,4	5,6