

Menue for the IPS 2025 Conference Dinner at the Ratskeller

*** STARTER ***

Münchner Salat (vegetarian)

Bavarian coleslaw, potato salad, cucumber salad,
carrot-orange salad, mixed green salad, milk-yogurt dressing

OR

Pumpkin-Coconut soup with harisa and pak choi (vegan)

*** MAIN COURSE ***

Ratskeller Ochsenschmankerl

Tafelspitz (boiled beef) from the Innviertler salon beef
Chive sauce, savoy cabbage cream, carrot sticks, roasted potatoes

OR

Bayerische Käsespätzle (vegetarian)

Homemade. Melted Kloster Andechs cheese (cheese from the monastery of Andechs),
crispy fried onions, tomato salad with basil and balsamic glaze

OR

Vegan potato risotto with spinach and Piedmont hazelnuts (vegan)

*** DESSERT ***

Bayerischer Apfelstrudel (vegetarian)

Juicy cinnamon apples, raisins in strudel dough, vanilla ice cream, whipped cream

OR

Vegan chocolate-passion fruit mousse

Beverage Package – 2 hours

Includes the following options:

Löwenbräu and Franziskaner draft beers

Non-alcoholic beers, Radler

Juliuspital house wines

white dry, red dry, rosé dry, rosé semi-dry

Non-alcoholic beverages:

Spritzers, sodas, soft drinks, lemonades, sparkling/mineral water

Coffee, espresso, cappuccino, tea, hot chocolate

After 2 hours, drinks will be available on a self-pay basis.