

HOFBRÄUHAUS BEVERAGE LIST

BEER SPECIALITIES (20)

Hofbräu Original <i>refreshing, fine bitter - a beer with character</i>	1,0 l	10,80 €
	0,5 l	5,40 €
Hofbräu Dark Beer <i>Refreshing, tasty - the origin of Bavarian beer</i>	1,0 l	10,80 €
	0,5 l	5,40 €
Münchener Weisse - wheat beer <i>sparkling, tingling - the pure refreshment</i>	0,5 l	5,70 €
Hofbräu Non-alcoholic Wheat Beer <i>Aromatic, refreshingly tingling</i>	0,5 l	5,70 €
Hofbräu seasonal beer <i>Urbock, Maibock, Sommerzwickl, Oktoberfestbier or Winterzwickl</i>	1,0 l	10,80 €
Radler <i>beer with lemonade (2)</i> <i>or with sparkling water</i>	1,0 l	10,80 €
Dark Radler <i>dark beer with lemonade (2)</i>	1,0 l	10,80 €
Ruß 'n <i>wheat beer with lemonade (2)</i>	1,0 l	11,40 €



WHITE WINES (20)

Green Veltliner Classic <i>Hngl-Wimmer Winery - „Wine Quarter“ (A) spicy and dry</i>	0,25 l	6,90 €
	0,75 l	19,90 €
Muller Thurgau <i>Graf v. Schönborn - Franconia (D) quality wine (QWPSR) dry, low in acid, fresh and very palatable</i>	0,25 l	5,90 €
Grauer Burgunder (pinot gris) <i>Graf v. Schönborn - Franconia (D) quality wine (QWPSR) dry, light, tangy and well-balanced</i>	0,75 l	19,90 €
Silvaner Randersacker Marsberg <i>Staatliche Hofkellerei - Franconia (D), quality wine (QWPSR) dry, full-bodied, juicy with a distinguished taste</i>	0,75 l	19,90 €

RED WINES (20)

Spätburgunder (pinot noir) <i>Graf v. Schönborn - Franconia (D) quality wine (QWPSR) dry, well-balanced with a classic, fine fruity aroma</i>	0,25 l	6,90 €
Zweigelt Selection <i>J. Salzl Winery - Neusiedlersee (A) quality wine (QWPSR) dry, fruity, harmonious, full-bodied, soft tannins</i>	0,75 l	19,90 €

ROSÉ WINE (20)

Rosé of Acolon, Domina & Dornfelder <i>Graf v. Schönborn - Franconia (D) quality wine (QWPSR) dry, very fruity, fresh and tangy</i>	0,75 l	19,90 €
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SPRITZER (20) with white wine 0,4 l 5,90 €

BUBBLY & SPARKLING (20)

Paulo Secco white	0,2 l	7,50 €
<i>Graf v. Schönborn - Franconia (D)</i>	0,75 l	19,90 €
Secco Rosa	0,75 l	19,90 €
<i>Graf v. Schönborn - Franconia (D)</i>		
„Hallburg“ sparkling wine extra dry	0,75 l	22,50 €
<i>Graf v. Schönborn - Franconia (D)</i>		
Champagne	0,2 l	28,50 €
<i>Moët & Chandon - Brut Imperial (F)</i>	0,75 l	95,00 €

NON-ALCOHOLIC DRINKS

Orangeade (1,2)	0,4 l	4,40 €
Lemonade (2)	0,4 l	4,10 €
Table-water mineral water	0,4 l	3,10 €
Coke Mix (1,2)	0,4 l	4,40 €
Coke (1)	0,4 l	4,40 €
Apple juice	0,2 l	3,50 €
Apple juice & mineral water	0,4 l	4,40 €
Orange juice	0,2 l	3,50 €
Orange juice & mineral water	0,4 l	4,40 €
Adelholzener natural mineral water	0,5 l	5,90 €
Adelholzener classic mineral water	0,75 l	6,90 €

HOT DRINKS

Espresso (11)	2,50 €
Double Espresso (11)	5,00 €
Cup of coffee (11)	2,50 €
Mug of coffee (11)	3,90 €
Mug of milk-coffee (11)	3,90 €
Cappuccino (11)	3,40 €
Mug of tea	3,10 €
<i>Black (11), peppermint, fruit, camomile</i>	
Mug of black tea with rum (4 cl)	7,50 €
<i>(11,20)</i>	

SPIRITS (20)

Obstler fruit brandy (40% vol.)	2 cl	3,20 €
Williams pear brandy (40% vol.)	2 cl	3,50 €
Fine Mirabel (40% vol.)	2 cl	3,50 €
Jägermeister (herbal liquor, 35% vol.)	2 cl	3,80 €



Bavarian folk music
played live - every day!
Here are the dates:



Take a look
at the history of
the Hofbräuhaus:



Here is
the list of
the allergens:



FRESH SALADS

Served with balsamic dressing.

Salad platter with goat cheese with rucola and vine tomatoes (1, 5)	11,50 €
Small salad platter with leaf salads, chives and vine tomatoes (1, 5)	5,90 €

BROTZEITEN

Munich sausage salad in vinegar and oil with onions and a slice of housebread (1, 2, 3, 5, 8, 9)	11,90 €
Obazda - traditional Bavarian cheese spread, garnished with onion rings and a slice of housebread	11,50 €
Freshly chopped beef tartare - raw meat - with onions, capers, anchovies and raw egg yolk, served with butter and a slice of house bread (9)	14,90 €



BREAD

Bread Basket (1 bread roll, a slice of housebread, 1 breadstick with cheese and roast onions and a small bread roll)	5,90 €	"Pfennigmuckerl" pull-apart rye rolls	1,50 €
Pretzel	1,90 €	Slice of house bread	1,50 €
Breadstick with cheese & roast onions	1,60 €	Roll	1,50 €
		Portion of butter	1,50 €

HOMEMADE SOUPS

Cream of potato and vegetable soup and fresh chives	6,50 €
Broth of beef with homemade stripes of pancake and fresh chives	6,50 €
Broth of beef with homemade liver dumpling and fresh chives	8,50 €

VEGETARIAN & VEGAN

Käsespätzle - Spaetzle egg noodles with grated cheese mix and fried onions	13,90 €
"Rahmschwammerl" - with bread dumplings, cream sauce and mushrooms (5, 20)	14,50 €
Baked potato - with sour cream and grilled vegetables	13,90 €
Cheese noodles Vegan - with green pesto, baked tomatoes and sage	14,90 €
Bell pepper strudel Vegan - served with vegan yogurt with herbs (5)	14,90 €

DISHES

Seasonal vegetables	4,60 €	Potato dumpling with gravy (1, 2, 5, 20)	4,60 €
Potato salad (1, 5)	4,60 €	Bread dumpling with gravy (1, 5, 20)	4,60 €
Kraut salad with bacon (1, 2, 5, 20)	4,60 €	Boiled potatoes	4,60 €
Sauerkraut (20)	4,60 €	Spaetzle with gravy (1, 5, 20)	4,60 €
Bavarian Kraut (1, 5, 20)	4,60 €		

(1) contains food coloring (2) contains preservatives (3) contains antioxidants (5) contains sulphur (8) contains phosphate (9) contains sweeteners (11) contains caffeine (20) with alcohol

An extra menu, labelling the allergenes can be received in the restaurant! Do not hesitate to contact our service employees.

All our beers are made with barley malt (gluten). Barley malt contains gluten. In addition to barley malt, our wheat beer specialties also contain wheat malt (gluten), also wheat malt (gluten). All our wines contain sulfur dioxide/sulfites.

WE WISH YOU A PLEASANT STAY & BON APPÉTIT!

SAUSAGE SPECIALITIES FROM OUR OWN BUTCHERY



Two pieces of original Munich veal sausages "Münchner Weißwurst" - served with sweet mustard (8)	6,50 €
Four pieces of Wiener sausage - served with mustard and potato salad (1, 2, 3, 5, 8)	11,50 €
Four pieces of pork sausage - served with mustard and sauerkraut (20)	12,90 €
Bavarian meatloaf - served with sweet mustard and potato salad (1, 2, 3, 5, 8)	11,50 €



OKTOBERFEST SPECIALITIES

½ Bavarian roast chicken - with homemade potato salad (1, 5)	14,90 €
¼ Bavarian roast duck - served in it's own gravy and a potato dumpling (1, 2, 5, 20)	19,90 €
Braised beef cheeks - with bread dumplings (1, 5, 20)	19,50 €
Pork escalope Munich style - of straw pork - in mustard-horseradish breading, with homemade potato salad, cranberries and lemon (1, 2, 5)	17,50 €
Sausage Plate - 2 pork sausages, 1 wiener sausage, 1 "Pfälzer" sausage, served with sauerkraut and mustard (2, 3, 8, 20)	15,50 €
Bavarian "Brotzeit" Plate - with crusty ham, bacon, obazda, meatloaf, smoked spicy sausage, smoked ham, roast pork - with onion rings, gherkins and 1 slice of housebread (2, 3, 8, 9)	14,50 €
Cheese Plate - organic Tilsiter, organic Blue Hubertus, young organic mountain cheese, organic Farmer's cheese, served with blue and white grapes and a slice of house bread Cheeses from raw milk	14,90 €

HOFBRÄUHAUS SPECIALITIES

A whole roasted knuckle of pork - served with homemade dark beer gravy and a potato dumpling (1, 2, 5, 20)	18,90 €
Roast pork with crackling - fresh from the oven - served with homemade dark beer gravy and a potato dumpling (1, 2, 5, 20)	15,90 €
Pork escalope Viennese style - from straw pork - served with potato salad and cranberries (1, 2, 5)	17,50 €
"Bierbratl" - from straw pig - crusty pork belly, with homemade dark beer gravy, Bavarian cabbage and bread dumplings (1, 5, 20)	14,50 €
Beef goulash - served with a bread dumpling (5, 8, 20)	18,50 €
Pike perch fillet - served with herb sauce, mixed vegetables and parsley potatoes (5, 20)	18,90 €

DESSERTS



Bavarian cream - Dessert with fresh fruit (5, 20)	6,90 €
Apple strudel - served with vanilla sauce and whipped cream	7,50 €
Kaiserschmarrn - fluffy caramelized shredded pancake without raisins, served with apple sauce	9,50 €

REGIONALITY & OWN PRODUCTION

Our dishes are regional, very high quality products. These are produced in our in-house bakery, confectionery and butchery in Brunnthal near Munich. Our dishes are homemade, regional and free of flavor enhancers - and can be traced back to the supplying farmer.