

## Hofbräu beer

### Draft beer

Lager „Pfiff“	0,1l	€ 2,40
Lager	0,3l	€ 3,90
Lager	0,5l	€ 5,70
Lager „Mass“	1,0l	€10,60
Lager „Schnitt“	0,3l	€ 4,70
Radler (Lager with lemonade)	0,3l	€ 3,90
Radler (lager with lemonade)	0,5l	€ 5,70
Hofbräu dark beer	0,5l	€ 5,80
Wheat beer	0,3l	€ 4,90
Wheat beer	0,5l	€ 6,00
Ruß (3,6) (wheat beer with lemonade)	0,3l	€ 4,90
Ruß (3,6) (wheat beer with lemonade)	0,5l	€ 6,00

### Bottled beer

Lager non alcoholic (6)	0,5l	€ 5,70
Light wheat beer	0,5l	€ 6,00
Wheat beer, non alcoholic (6)	0,5l	€ 6,00
Dark wheat beer	0,5l	€ 6,00
Korbinian Bock	0,5l	€ 6,00
König Pils	0,33l	€ 5,20

### Soft drinks

Almdudler, herb lemonade (3)	0,3l	€ 5,40
Orange lemonade (2,3)	0,4l	€ 4,80
Lemon lemonade (3)	0,4l	€ 4,60
Coca Cola (1,2,3)	0,2l	€ 3,50
Coca Cola (1,2,3)	0,4l	€ 4,80
Mezzo-Mix (1,2,3)	0,2l	€ 3,50
Mezzo-Mix (1,2,3)	0,4l	€ 4,80
Tab water	0,4l	€ 3,60
Adelholzener medium   still	0,25l	€ 3,60
Adelholzener medium   still	0,75l	€ 6,90

### Wolfra Juices

Please select:

Pine apple, apple juice, banana mango, passion fruit, grapefruit currant, rhubarb, cherry, red grape

	0,2l	€ 4,20
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### Fruit spritzer

Please select	0,2l	€ 3,50
a juice	0,4l	€ 4,80

### Hot drinks

Espresso single   double	2,40 €	€ 4,80
Latte Macchiato		€ 4,70
Cappuccino (large cup)(5)		€ 4,40
Large coffe		€ 4,20
Large milk coffee (5)		€ 4,40
Large decaf coffee		€ 4,20
Hot chocolate, with whipped cream (5)		€ 4,50
Dallmayr Tea		€ 3,90

(Darjeeling, Earl Grey, Ayuverda Orange-ginger, maracuja-orange Roibosh-Passionfruit, chamomile, peppermint, herbal, green tea)



### Open white wine

0,2 l

Volkacher Kirchberg € 7,90  
Müller Thurgau, Q.b.A., semi dry  
Winery Apfelbacher, Fraconia  
Aromatic, lemon fruits

Grüner Veltliner € 7,90  
Vin de pay, dry  
Winery Hagn, Austria  
Fruity and fresh

Pinot Grigio IGT, dry € 8,50  
Terre di Romeo, Venetia Italy  
Aromatic, fresh

### Open rosé wine

0,2 l

Heitlinger Rosé, dry € 8,50  
Weingut Heitlinger, Baden, germany  
Bouquet of strawberry and red fruits

### Open red wine

0,2 l

Merlot Terre di Romeo € 8,40  
Cantina Montelliana, Italy  
Fruity, dry

Blauer Zweigelt € 8,30  
Quality wine, dry  
Winery Hagn, Austria  
Smooth, aromatic

Wine spritzer 0,25l € 6,50

Wine spritzer 0,5l € 9,50

**All wine products include sulfite.**

1=Coffein, 2=with colourent, 3=sweetener,  
4= with preservative, e.t. ascorbic acid,  
5=milk, 6=gluten grain

# HOFBRÄU MÜNCHEN

## English Menu



### Hofbräu Original

More than any other, Hofbräu Original embodies the special atmosphere of the beer-making capital of Munich, and exports it to the four corners of the globe. Its refreshing, bitter flavour and alcoholic content of around 5.1% volume have made it famous worldwide. A Munich lager with character.



### Hofbräu Dark

Today, Hofbräu Dark - the archetypal Bavarian beer - is still as popular as ever. With its alcoholic content of around 5.5% volume and its spicy taste, it's a refreshing beer that suits all kinds of occasion. A beer in the traditional Munich.



### Münchner Weisse Wheat beer





For 200 years, Hofbräu München was the only Bavarian brewery allowed to make Weissbier. Even without this privilege, Münchner Kindl Weissbier offers tangy, yeasty pleasure and an alcoholic content of approx 5,1% by volume. Pure, refreshing enjoyment!



### Hofbräu Dark Wheat beer

This dark version of Hofbräu Wheat beer is the right choice for anyone in search of beer with a mild and aromatic flavour. Hofbräu Schwarze Weisse comes with an alcoholic content of approx. 5,1% by volume. Deliciously mild refreshment!

## Extras


- Homemade Obazda**  € 6,80  
Bavarian Cheese Specialty with small pretzel
- Farmhouse bread** 1 slice  € 1,10
- 1 slice each of **ciabatta**,  € 4,70
- Baguette**, whole grain baguette and butter without butter € 3,30
- Small, fresh baked pretzel**  € 2,20

## „Brotzeit“




- „Brotzeitbrett!“** per person € 19,60  
Cold roast pork, Italian salami, Juniper ham, South Tyrolean farmhouse bacon, slices of Regensburger, homemade Obatzda, Emmental cheese cubes, gherkins, onion rings, radishes, salted beer radish, horseradish, spicy mustard butter and bread (from 2 people)


- Bavarian sausage salad** € 13,20  
with gherkins, onion rings and a slice of house bread
- Swiss sausage salad** € 14,50  
with strips of Emmental cheese, gherkins, onion rings and a slice of house bread


## Soup

- Boiled beef broth** € 7,60  
with pancake strips and chives
- Cream of pumpkin soup**  € 7,80  
with pumpkin seeds and pumpkin seed oil

## Starters / Salad


- Mixed leaf salad**  € 6,20  
with mustard herb dressing, tomato, cucumber, carrot and radish sprouts
- Cabbage salad**  € 5,50
- Potato salad**  € 5,50  
with chives


- Grilled giant mushrooms**  € 13,90  
filled with vegetable rice, on a colorful salad bouquet marinated in house dressing refined with purple potato chip





- Caesar Salad**  € 14,70  
Romaine lettuce with Caesar dressing, Parmesan cheese and toasted white bread croutons
- with fried turkey breast** € 18,10
- with two royal prawns** € 20,70

- Beef tatar** (130 gram) € 18,10  
with roasted farm bread, herb mayonnaise, english Coleman's mustard, without anchovys

## Vegetarian

- Cheese spaetzle**  € 16,80  
with Allgäu mountain cheese braised and fried onions and small mixed salad with mustard-herb dressing

- Buckwheat Bowl**  € 15,30  
Buckwheat, baby spinach, onion leek, Cherry tomatoes, confit turnips, Beet, radish and nut dressing
- optional**
- with smoked duck breast** € 17,90

- Linguine**  € 17,70  
**in light truffle cream**   
with zucchini strips and black truffle   
refined with a parmesan chip 

## Fish

- Fried sea bass fillet** € 23,80  
on pumpkin puree with slices of Hokkaido pumpkin, nut potatoes and brown butter
- Grilled trout fillets** € 21,50  
on braised orange chicory with potato and thyme mash

## Aumeister classic

- Wiener Schnitzel** Small Portion | regular Portion  
€ 23,30 € 29,50  
from veal with fried potatoes with bacon and garden leek salad

- Traditional pork roast** € 14,10 € 18,20  
with a crust in dark beer sauce and homemade potato dumplings
- optional with:**
- cabbage salad
  - red cabbage
  - mixed salad

- Beef loin roast** € 29,80  
with onion sauce, homemade roasted onions, bush beans, fried potatoes with bacon and garden leek

- Juicy wild goulash** € 21,80  
with walnut spaetzle, almond broccoli and cranberry pear

- Homemade beef roulade** € 21,90  
in rich braised sauce with apple, red cabbage and creamy mashed potatoes

## Duck fresh from the oven

- ½ farmer's duck**  
in hearty duck sauce with apple-blue cabbage, homemade Reiberdatschi (potato dumplings) and potato dumplings  
€ 29,60

- ¼ Farmer's duck**  
in hearty duck sauce with apple-blue cabbage, and two potato dumplings  
€ 23,90

## Aumeister speciality

- Fillet steak**  
**from young Bavarian bull**  
(mind. 200 gr. Rohgewicht) with Bernaise sauce, roasted mini potatoes under mascarpone truffle cream, baked cherry tomatoes and colourful leaf salads in herb mustard dressing  
€ 46,90

## Dessert

- Three apple rings baked in dough** € 9,90  
with vanilla ice cream and whipped cream
- Oven fresh apple strudel** € 9,80  
with vanilla ice cream and whipped cream
- Crêpes (2 pieces)** € 10,80  
with marinated apple slices, homemade beetroot granité, and whipped cream

## Kaiserschmarrn

- served with apple compote and cranberries (from 2 persons, preparation time approx. 20 minutes) per person € 12,90

Additional sweet temptations can be found on our dessert menu, along with a comprehensive selection of spirits.

## Kitchen times

### Wednesday to Saturday

Last order warm dishes at 8:45 p.m.  
Dessert at 9:15 p.m.

### Sunday

Last order warm dishes at 4:45 p.m.  
Dessert at 5:15 p.m.

If you have any allergies or dietary requirements and may wish to know more about the ingredients used, please ask for a member of staff.

 vegetarian

 vegan