

English Menu

Hofbräu beer

Draft beer

Lager „Pfiff“	0,1l	€ 2,40
Lager	0,25l	€ 3,90
Lager	0,5l	€ 5,70
Lager „Mass“	1,0l	€10,60
Lager „Schnitt“	0,35l	€ 4,70
Radler (Lager with lemonade)	0,25l	€ 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⁾	0,35l	€ 4,30
Orange lemonade ^(2,3)	0,4l	€ 4,60
Lemon lemonade ⁽³⁾	0,4l	€ 4,50
Coca Cola ^(1,2,3)	0,2l	€ 3,50
Coca Cola ^(1,2,3)	0,4l	€ 4,60
Mezzo-Mix ^(1,2,3)	0,2l	€ 3,50
Mezzo-Mix ^(1,2,3)	0,4l	€ 4,60
Tab water	0,4l	€ 3,30
Petrusquelle medium still	0,25l	€ 3,00
Petrusquelle medium still	0,75l	€ 6,40

Wolfra Juices

Please select:

Pine apple, apple juice, banana mango, passion fruit, grapefruit currant, rhubarb, cherry, red grape	0,2l	€ 3,90
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Fruit spritzer

Please select	0,2l	€ 3,20
a juice	0,4l	€ 4,70

Hot drinks

Espresso single double	2,40 €	€ 4,80
Latte Macchiato		€ 4,30
Cappuccino (large cup) ⁽⁵⁾		€ 4,00
Large coffe		€ 3,80
Large milk coffee ⁽⁵⁾		€ 4,00
Large decaf coffee		€ 3,80
Hot chocolate, wit hwhipped cream ⁽⁵⁾		€ 3,70
Dallmayr Tea		€ 3,70

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

Open white wine 0,25l

Volkacher Kirchberg	€ 6,80
Müller Thurgau, Q.b.A., semi dry	
Winery Apfelbacher, Fraconia	
Aromatic, lemon fruits	

Grüner Veltliner	€ 6,80
Vin de pay, dry	
Winery Hagn, Austria	
Fruity and fresh	

Pinot Grigio IGT, dry	€ 7,50
Terre di Romeo, Venetia Italy	
Aromatic, fresh	

Open red wine 0,25l

Haberschlachter Heuchelberg	€ 6,60
Trollinger and Lemberger	
Q.b.A, semi dry	
Winery Storz, Württemberg	
Full-bodied, juicy	

Merlot Terre di Romeo	€ 7,40
Cantina Montelliana, Italy	
Fruity, dry	

Blauer Zweigelt	€ 7,20
Quality wine, dry	
Winery Hagn, Austria	
Smooth, aromatic	

Open rose wine 0,25l

Oberbergener Vulkanfelsen	
Pinot noir Weißherbst	
Quality wine, dry	
Winery Oberbergen, Germany	€ 6,80
Fruity, acid accentuated	

Wine spritzer	0,25l	€ 4,80
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Wine spritzer	0,5l	€ 8,80
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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 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  € 5,50
Bavarian Cheese Specialty
with small pretzel

Farmhouse bread 1 slice  € 1,00

1 slice each of **ciabatta**,  € 4,20

Baguette, whole grain baguette
and butter
without butter € 3,00

Small, fresh baked pretzel  € 1,80

Soup

Boiled beef broth € 7,50
with pistacio dumplings
and vegetable strips

Cream soup of carrot and lime  € 7,80
with lemongrass and pumpernickel crunch

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

Caesar Salad € 14,10

Romaine lettuce
with Caesar dressing,
Parmesan cheese
and toasted white bread croutons
with fried turkey breast € 18,10
with two royal prawns € 19,80

Burrata (Italian fresh cheese) € 17,80
with fresh and dried tomatoes, Pesto,
olive tapenade, anchovies, roasted pine nuts
and a small salad with balsamic dressing

Beef tatar (130 gram) € 16,80
with roasted farm bread,
herb mayonnaise,
englisch Coleman's mustard,
without anchovys

Bulgur bowl  € 13,50
with honey orange dressing,
spring leek, cherry tomatoes,
spinach, radish, pear
and roasted hazelnuts
optional with fried salmon trout € 16,10

Vegetarian

Cheese spaetzle € 15,80
with Allgäu mountain cheese
braised and fried onions
and small mixed salad
with mustard-herb dressing

Tagliolini in truffle cream € 16,80
with parmesan, zucchini strips
and black truffle

Fish

Fried slice of salmon trout € 23,90
with ragout of young turnips
and wild rice fried in butter

Aumeister classic

Wiener Schnitzel Small Portion | regular Portion
€ 22,80 € 28,80
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

Duck fresh from the oven

½ farmer's duck
in hearty duck sauce with
apple-blue cabbage, homemade Reiberdatschi
(potato dumplings)
and potato dumplings
€ 28,80

¼ Farmer's duck
in hearty duck sauce with apple-blue cabbage,
and two potato dumplings
€ 23,10

Beef loin roast € 28,60
with onion sauce, homemade
roasted onions, bush beans
fried potatoes with bacon and garden leek

Fried medallions of back of deer € 29,50
with cassis sauce, red cabbage
and potato hazelnut dumpling

Juicy game goulash € 21,80
with walnut spaetzle, almond broccoli
and cranberry pear

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
€ 42,80

Dessert

Lemon sorbet € 6,90
with vodka and mint

Lava Chocolate Cake € 10,80
with vanilla ice cream and whipped cream

Kaiserschmarrn
served with apple compote and cranberries
(from 2 persons, preparation time approx.
20 minutes) per person € 11,90

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

Ice cream

Vanilla, chocolate, walnut, strawberry,
coconut, mango sorbet, cassis sorbet
scoop á € 1,80
whipped cream € 1,50

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.