

HOFBRÄUHAUS BEVERAGE LIST

Hofbräu Dark Beer

refreshing, tasty - the origin of Bavarian beer _____ 1,0 l 6,90 €

Hofbräu Original

refreshing, fine bitter - a beer with character _____ 1,0 l 6,90 €

Münchener Weisse

sparkling, tingling - the pure refreshment _____ 0,5 l 3,65 €

Hofbräu Non-alcoholic Wheat Beer

Aromatic, refreshingly tingling - keeps you slim _____ 0,5 l 3,65 €

Radler - light beer with lemonade (3) (4) _____ 1,0 l 6,90 €

Dark Radler - dark beer with lemonade (3) (4) _____ 1,0 l 6,90 €

Ruß'n - white beer with lemonade (3) (4) _____ 1,0 l 7,30 €



OPEN WINE

WHITE

Nordheimer Vögelein Müller-Thurgau QW

Franconia - aromatic, and mild, harmonious fruit - dry 0,25l 4,40 €

Welschriesling QW - dry

Austria - aromatic and tangy 0,2l 3,30 €

Fränkischer Hauswein - dry

Franconia - Cuvée Müller-Thurgau/Silvaner, Hofbräuhaus-filling, fruity 0,2l 3,30 €

RED

Schwarzriesling QW - dry

Franconia - light and harmonious 0,25l 4,40 €

Zweigelt QW - dry

Austria - fruity, light and sweet 0,2l 3,30 €

Weißwein- / Rotweinschorle 0,4l 3,90 €

BOTTLED WINE

Silvaner QW - Hofkeller - dry

Franconia - savoury, typically Franconian 0,75l 19,50 €

Pinot Grigio IGT - dry

Italy - balanced, fruity and full-bodied wine 0,75l 14,90 €

Rotling Castell-Castell QbA - dry

Franconia - characteristic - mild and fruity Rosé-Cuvée Domina / Müller-Thurgau 0,75l 19,50 €

Zweigelt QW - dry

Austria - fruity, light and sweet 0,75l 14,90 €

SEKT/CHAMPAGNER

HB Hausmarke Sekt Piccolo 0,2l 5,50 €

HB Hausmarke Sekt 0,75l 15,50 €

Prosecco Frizzante IGT

Italy - enjoy the fresh and fruity Prosecco 0,75l 14,90 €

Moët & Chandon Piccolo

Champagner Brut 0,2l 24,90 €

Moët & Chandon

Champagner Brut 0,75l 74,00 €

NON-ALCOHOLIC DRINKS

Orangeade (3) (4) 0,4 l 2,70 €

Lemonade (3) (4) 0,4 l 2,70 €

Table-water mineral water 0,4 l 1,90 €

Cola Mix (3) (4) (5) 0,4 l 2,80 €

Coca Cola (3) (4) (5) 0,4 l 2,80 €

Apple juice 0,2 l 2,20 €

Apfelschorle
apple juice and mineral water 0,4 l 3,20 €

Orange juice 0,2 l 2,20 €

Orangenschorle
orange juice and mineral water 0,4 l 3,20 €

Siegsdorfer Petrusquelle 0,25 l 2,20 €
sparkling mineral water

HOT DRINKS

Espresso (5) 1,80 €

Double espresso (5) 3,60 €

Cup of coffee (5) 1,80 €

Mug of coffee (5) 3,20 €

Mug of milk-coffee (5) 3,20 €

Capuccino (5) 2,10 €

Mug of tea
black, peppermint, fruit, camomile 2,40 €

Mug of black tea with rum (4 cl) 4,30 €

SPIRITS

Obstler spirit, pear and apple 2 cl 1,90 €

Williamsbirne, pear spirit 2 cl 2,10 €

Asbach Uralt, brandy 2 cl 2,10 €

Jägermeister, liquor of herbs 2 cl 2,10 €

Averna, liquor 2 cl 2,10 €

(3) with food colouring (4) with antioxidant (5) with caffeine

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FRESH SALADS

- Small mixed salad** with house-dressing _____ 3,50 €
- Large mixed salad platter** with raw vegetables and leafy salads, served with strips of roasted **turkey breast** and fresh mushrooms _____ 8,90 €
- Large mixed salad platter** with raw vegetables and leafy salads, served with cutlets of roast **suckling pig** _____ 9,90 €

BROTZEITEN

Original HB Brotzeit-platter

with home smoked ham, sausage, cold roast meat, white savoury pudding, gherkin, 2 slices of bread and butter (1) _____ 8,50 €

Munich sausage salad from the HB butchery in vinegar and oil with onions and 1 slice of bread (1) _____ 5,90 €

Black and white savoury pudding in vinegar and oil with onion rings, gherkin and 1 slice of bread (1) _____ 5,90 €

Obazda - traditional Bavarian cheese spread, garnished with onion rings and 1 slice of bread _____ 7,50 €

Platter of assorted cheese including Obazda (cheesespread), 2 slices of bread and butter (3) _____ 8,50 €

We recommend our **basket of bread** to accompany our Brotzeit platters (2 pretzels, 1 roll, 1 slice of bread) _____ 2,90 €



FROM THE SOUP KITCHEN

Beef bouillon with a large home-made liver dumpling _____ 4,20 €

Home-made cream of vegetable soup _____ 2,50 €

Bavarian onion soup with marjoram _____ 2,50 €

VEGETARIAN

Baked potato with home-made curds and herbs, garnished with lettuce _____ 5,90 €

Mushroom pot - mixed fresh mushrooms in herb cream sauce with two bread dumplings _____ 7,90 €

Original cheese Spätzle (egg noodles) with Emmental-cheese from the Allgäu combined with roasted onions and a mixed salad plate _____ 6,90 €

FISH

Fried fillet of **wild salmon** with baked potato and herb butter, garnished with lettuce _____ 9,90 €

Steamed fillet of perch on a bed of vegetables in white wine sauce with rice _____ 9,50 €

BREAD

Bread basket 2 pretzels, 1 roll, 1 slice of bread _____ 2,90 €

Pretzel _____ 0,90 €

Roll _____ 0,70 €



Portion of butter _____ 0,80 €

Slice of dark bread _____ 0,70 €

SAUSAGE SPECIALITIES FROM OUR HOUSE BUTCHERY

Two original Munich veal sausages from the Hofbräuhaus butchery, served with sweet mustard (1) _____	4,90 €
Bockwurst (smoked sausage) served with home-made potato salad (1) _____	5,90 €
2 Regensburg sausages served on a bed of sauerkraut (1) _____	5,90 €
4 Wiener sausages (Frankfurters) with potato salad (1) _____	5,90 €
2 Pfälzer sausages served on a bed of sauerkraut (1) _____	5,90 €
4 home-made fried pork sausages with sauerkraut (1) _____	6,90 €
Original HB sausage platter with Viennese and pork sausages and pfälzer sausage on a bed of sauerkraut (1) _____	8,90 €
Old Munich browned "Milz"-sausage with home-made potato salad (1) _____	6,90 €
HB fried sausage - large, grilled pork sausage with sauerkraut (1) _____	6,50 €
Baked Bavarian meat loaf from the HB butchery oven-fresh with home-made potato salad (1) _____	6,50 €
We recommend our basket of bread to accompany our sausage specialities (2 pretzels, 1 roll, 1 slice of bread) _____	2,90 €



HOFBRÄUHAUS SPECIALITIES

Roast pork from Bavarian production with crackling in natural gravy, served with a grated potato dumpling (2) _____	8,90 €
Crisp roast suckling pig in natural gravy, served with a grated potato dumpling (2) _____	10,90 €
Crisp roast knuckle of pork in natural gravy, served with a grated potato dumpling (2) _____	10,50 €
Bavarian salt pork knuckle - pickled pork knuckle, cooked with spices, served with fresh horse radish and sauerkraut _____	10,50 €
Juicy brewer goulash from pork with white cabbage and bread dumpling _____	7,90 €
Escalope "Vienna style" (made from Bavarian veal) with home-made potato salad _____	13,90 €
Half a Bavarian-style roast chicken with home-made potato salad _____	8,50 €
Original HB Brewer's pork steak with stewed onions and baked potato au gratin _____	8,90 €
Home-made cabbage roll served with bacon and onion gravy and parsley potatoes _____	6,90 €
Boiled Bavarian beef prepared in vegetable stock with boiled potatoes, fresh vegetables and horseradish _____	9,50 €
Marinated Bavarian beef Munich style tenderly braised and served with slices of pretzel dumpling _____	9,90 €
Noodles with minced meat-vegetable sauce and Emmental-cheese _____	6,90 €
Turkey ragout in mushroom cream sauce with egg noodles (Spätzle) _____	9,50 €

SIDE DISHES

Baked potato _____	1,60 €	Pickled cabbage _____	0,90 €	Bread dumplings (two) _____	1,90 €
Mixed salad _____	3,50 €	Potato au gratin _____	1,90 €	Vegetables of the season _____	2,60 €
Red cabbage _____	2,40 €	Mixed dumplings (two) (2) _____	1,90 €	Boiled potatoes _____	1,40 €
Potato salad _____	1,60 €	Potato dumplings (two) (2) _____	1,90 €	Egg noodles _____	1,90 €
		Coleslaw _____	1,10 €		



DESSERT

Ice cream cup - 3 scoops of ice cream with fruitsauce and whipped cream _____ 4,50 €

Apple strudel from the HB bakery
with vanilla sauce and whipped cream _____ 4,50 €

Munich Dampfnudel (sweet yeast dumpling)
home-made with vanilla sauce _____ 3,90 €

Home-made chocolate mousse on fruitsauce _____ 5,40 €

Hofbräuhaus Kaiserschmarrn home-made and oven-fresh
glazed with raisins and sugar, with apple sauce _____ 5,40 €



*(1) Contains phosphate (2) with preservatives (3) with food colouring
printed on 100 chlorine- and wood free paper*

If you have any suggestions or questions please feel free to contact the Head Waiter, Tel. Nr. 089 - 29 01 36 0 or hbteam@hofbraeuhaus.de. All prices in Euro - service and tax included.

THE HOFBRÄUHAUS

1. Schwemme In the heart of the Hofbräuhaus in earlier days beer was brewed. More than 100 years ago the brew kettles stood in the highceiled Schwemme. Today there stand tables which are partially from the year 1897. 120 tables are reserved for regular guests (Stammtisch) and more than 3.500 guests are here at home. Few tables have the privilege of an own sign. Just left of the main portal there is a beer tap and at its side a rarity: a steinvault where loyal customers can store their own stein (mug). In the middle of the Schwemme you find the music stage, and that is where folk musicians play the best Bavarian beer hall music.

2. Bräustüberl

Stylish Bavarian ambiance and modern, well cared-for hospitality awaits you in the lovely Bräustüberl. The special flair of the turn of the century style makes the visit of the first floor of the Hofbräuhaus a pleasure. Sitting in the famous bay window you can overlook the Platzl. Around the tile oven you can admire the famous Moriskan-dancer of the Middle Ages at the wall. One room was even dedicated to a world famous musician, who was guest of the court in 1781. In the "Mozartstüberl" you can see an excerpt of the opera "Idomeneo" and a picture of Wolfgang Amadeus Mozart. During the evening two musicians will play the most beautiful Bavarian pieces.

3. Festival Hall

Show-piece of the beerpalace is the historical Festival Hall on the second floor. With a width of 17,5 m and a length of 42 m it is the largest room of the building. 1944 it was destroyed by two bombs. It was restored in 1958 and shortly after destroyed by fire. On the walls you find flags which represents the dominions once ruled by Bavaria. Here large events and parties are held. Almost daily guests from Munich and all over the world are enchanted by traditional Bavarian music and a Bavarian style buffet.

4. Exhibition

The Hofbräuhaus with his past of more than 400 years offers many stories which you can experience at the Hofbräuhaus-exhibition. Daily from 9.00 h to 17.00 h at the gallery of the historic Festival Hall (2nd floor), free entry.

5. Beer Garden

Set under a thick shelter of ancient chestnut trees and surrounded by the historic walls of the Hofbräuhaus it presents a summer meeting place for all, who wants to experience the beer garden atmosphere in the city. Passing through an impressive archway visitors reach this oasis - it seems to be a different world - in the middle of the city centre. Since 1897 there bubbles a fountain spring which carries on its pillar the Bavarian lion. In the beer garden is room for 500 guests to enjoy the unique Hofbräuhaus atmosphere in the open.



Everywhere in the Hofbräuhaus you can feel the proverbial cosiness (Gemütlichkeit) and the Bavarian sense of life. Especially with the tasty Hofbräu beer and a traditional speciality of the Hofbräuhaus butchery. At the tables of the regular guests (Stammtische) guests from Munich and all over the world experience the Bavarian style or living with all its cordiality at first hand.