

FRESH SALADS

Small mixed salad with house-dressing _____	3,50 €
Large plate of mixed salad with raw vegetables and leafy salads, served with 1/4 roasted chicken and fresh champignon mushrooms _____	9,90 €
Large plate of mixed salad with raw vegetables and leafy salads, served with luke-warm potato dressing, roasted kernels and crispy bacon bits ^(2,3,9) _____	8,90 €

BROTZEITEN

Original Hofbräuhaus "Brotzeit" plate served with lard with cracklings, home-smoked ham ^(2,3,9) , meat spread ^(2,3,9) , cold roast meat, savoury pudding ^(3,9) , beer cheese, housebread and butter _____	8,50 €
Munich sausage salad ^(2,3,8,9) from the HB butchery in vinegar and oil with onions and 1 slice of housebread _____	5,90 €
Obazda ⁽²⁾ - traditional Bavarian cheese spread, garnished with onion rings and 1 slice of housebread _____	7,50 €
Beer cheese with "music" (onions) matured cheese marinated in oil and vinegar, with onion rings and housebread _____	8,90 €
Platter of assorted cheese including Obazda (cheese spread), 2 slices of housebread and butter _____	8,50 €

FRESHLY MINCED BAVARIAN BEEF TATAR

with onions, capers, anchovies and egg yolk, served with butter and house bread ____ 10,90 €

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

FROM THE SOUP POT

Broth of beef with a large home-made liver dumpling _____	4,20 €
Bavarian onion soup with marjoram _____	2,90 €
Soup of pumpkin and apple with pumpkin seed oil _____	2,90 €
Beef broth with sausage meat spaetzle ^(8,9) _____	3,50 €

VEGETARIAN

Mushroom pot - mixed fresh mushrooms in herb cream sauce with two bread dumplings _____	7,90 €
Spaetzle noodles with melted cheese - Spaetzle egg noodles with Tegernsee-style grated cheese mix and fried onions _____	6,90 €
Potato casserole with tomato sauce and braised tomatoes _____	6,90 €

FISH

"King Ludwigs Pike Kraut" - pike cooked in white cabbage,
with potatoes and braised tomatoes _____ 12,50 €

BREAD

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

Pretzel _____ 0,90 €

Roll _____ 0,90 €



Portion of butter _____ 0,90 €

Slice housebread _____ 0,90 €

SAUSAGE SPECIALITIES FROM OUR HOUSE BUTCHERY

Two original Munich veal sausages ^(8,9) from the Hofbräuhaus butchery, served with sweet mustard _____	4,90 €
Bockwurst (smoked sausage) ^(2,3,8,9) served with home-made potato salad _____	5,90 €
Four Wiener sausages ^(3,8,9) with home-made potato salad _____	5,90 €
Four home-made fried pork sausages ^(8,9) with sauerkraut ⁽⁹⁾ _____	6,90 €
Four "wool" white sausages ^(8,9) with potato salad and gravy _____	8,90 €
Original HB sausage platter with pork sausages ^(8,9) , Viennese ^(3,8,9) and pfälzer sausage ^(2,3,8,9) on a bed of sauerkraut ⁽⁹⁾ _____	9,90 €
Browned calf's sweetbread and milt sausage ^(8,9) with home-made potato-and-cucumber salad _____	8,50 €
HB fried sausage ^(8,9) - large, grilled pork sausage with sauerkraut ⁽⁹⁾ _____	6,50 €
Baked Bavarian meat loaf ^(2,3,8,9) from the HB butchery oven-fresh with home-made potato salad _____	6,50 €
We recommend our basket of bread to accompany our sausage specialities (2 pretzels, 1 roll, 1 slice of housebread) _____	2,90 €



HOFBRÄUHAUS SPECIALITIES

Roast pork from Bavarian production with crackling in natural gravy, served with a grated potato dumpling ⁽²⁾ _____	8,90 €
Suckling pig ⁽⁹⁾ roasted crisp, in natural gravy with a grated potato dumpling ⁽²⁾ _____	10,90 €
Crispy roasted knuckle of pork in natural gravy with a grated potato dumpling ⁽²⁾ _____	11,90 €
Bavarian salt pork knuckle - pickled pork knuckle, cooked with spices, served with fresh horse radish and sauerkraut ⁽⁹⁾ _____	10,50 €
Slices of braised knuckle of pork on Bavarian kraut _____	9,90 €
Juicy brewer goulash from pork with white cabbage and bread dumpling _____	7,90 €
Escalope "Vienna style" ⁽²⁾ (made from Bavarian veal) with home-made potato salad and cranberries _____	13,90 €
Cream ragout, made of Bavarian veal , with fresh mushrooms and spaetzle _____	11,90 €
Half a Bavarian-style roast chicken with home-made potato salad _____	8,50 €
Original HB Brewer's pork steak with stewed onions and baked potatoes au gratin _____	8,90 €
Braised cheek of ox with fine dark beer gravy, served with root vegetables and potatoes au gratin _____	13,50 €
Boiled Bavarian beef prepared in vegetable stock with boiled potatoes, fresh vegetables and horseradish _____	9,50 €
Munich-style sauerbraten (marinated pot roast) of Bavarian beef, with a bread dumpling and cranberries _____	9,90 €
Calf's lung with a bread dumpling _____	7,90 €

SIDE DISHES

Potato salad _____	2,50 €	Sauerkraut ⁽⁹⁾ _____	2,50 €	Potato dumpling ⁽²⁾ _____	2,50 €
Cabbage _____	2,50 €	Spaetzle egg noodles _____	2,50 €	Bread dumpling _____	2,50 €
Red cabbage _____	2,50 €	Potatoes au gratin _____	2,50 €	Seasonal vegetables _____	2,50 €
Bavarian kraut _____	2,50 €	Salt potatoes _____	2,50 €		

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 €

Hofbräuhaus Kaiserschmarrn home-made and oven-fresh
glazed with raisins and sugar, with apple sauce ⁽³⁾ _____ 5,40 €



*(1) contains food coloring (2) contains preservatives (3) contains antioxidants (8) contains phosphate (9) contains sweeteners (11) contains caffeine
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 36 100
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. There is traditional folk music almost daily for Munich locals and guests from all over the world.

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.

HOFBRÄUHAUS BEVERAGE LIST

Hofbräu Dark Beer

refreshing, tasty - the origin of Bavarian beer _____ 1,0 l 7,30 €

Hofbräu Original

refreshing, fine bitter - a beer with character _____ 1,0 l 7,30 €

Münchner Weisse

sparkling, tingling - the pure refreshment _____ 0,5 l 3,85 €

Hofbräu Non-alcoholic Wheat Beer

Aromatic, refreshingly tingling - keeps you slim _____ 0,5 l 3,85 €

Radler - beer with lemonade (1,3) _____ 1,0 l 7,30 €

Dark Radler - dark beer with lemonade (1,3) _____ 1,0 l 7,30 €

Ruß'n - white beer with lemonade (1,3) _____ 1,0 l 7,70 €



WHITE WINES

glass or bottle

Cuveé of Silvaner, Muller Thurgau & Bacchus

Staatliche Hofkellerei - Franconia (D), vin de pays, dry
juicy and well-balanced with a fine fruity aroma 0,2 l 3,50 €

Green Veltliner

Wöber Winery - "Wine Quarter" (A)
table wine Full-bodied, light and fruity 0,2 l 3,50 €

Muller Thurgau

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, low in acid, fresh and very palatable 0,25 l 4,50 €

Grauer Burgunder (pinot gris)

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, light, tangy and well-balanced 0,75 l 18,50 €

Silvaner Randersacker Marsberg

Staatliche Hofkellerei - Franconia (D), quality wine (QWPSR)
dry, full-bodied, juicy with a distinguished taste 0,75 l 19,50 €

RED WINES

Cuveé of Spätburgunder (pinot noir) & Domina

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, full-bodied, velvety with a soft taste 0,2 l 3,90 €

Spätburgunder (pinot noir)

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, well-balanced with a classic, fine fruity aroma 0,25 l 4,90 €

Zweigelt Selection

J. Salzl Winery - Neusiedlersee (A) quality wine (QWPSR)
dry, fruity, harmonious, full-bodied, soft tannins 0,75 l 18,50 €

ROSÉ WINE

Rosé of Acolon, Domina & Dornfelder

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, very fruity, fresh and tangy 0,75 l 18,50 €

WINE COOLER/SPRITZER

White (Green Veltliner) 0,4 l 4,50 €

Red (Spätburgunder/pinot noir & Domina) 0,4 l 4,50 €

BUBBLY & SPARKLING

Paulo Secco white

Graf v. Schönborn - Franconia (D) 0,75 l 16,90 €

Secco Rosa

Graf v. Schönborn - Franconia (D) 0,75 l 16,90 €

„Hallburg“ champagne Extra Dry

Graf v. Schönborn - Franconia (D) 0,75 l 18,90 €

0,2 l 5,90 €

French Champagne

Moët & Chandon - Brut Imperial (F) 0,75 l 74,00 €

0,2 l 24,90 €

NON-ALCOHOLIC DRINKS

Orangeade (1,3) 0,4 l 2,70 €

Lemonade (1,3) 0,4 l 2,70 €

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

Cola Mix (1,3,11) 0,4 l 2,80 €

Coca Cola (1,3,11) 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
sparkling mineral water 0,25 l 2,20 €

HOT DRINKS

Espresso (11) 1,90 €

Double espresso (11) 3,80 €

Cup of coffee (11) 1,90 €

Mug of coffee (11) 3,20 €

Mug of milk-coffee (11) 3,20 €

Capuccino (11) 2,40 €

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

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

SPIRITS

Obstler (fruit brandy) (38% vol.) 2 cl 2,00 €

Williams Pear Brandy (38% vol.) 2 cl 2,40 €

Asbach Uralt brandy (38% vol.) 2 cl 2,40 €

Averna (32% vol.) 2 cl 2,40 €



Hirschkuss
(herbal liquor, 38% vol.) 2 cl 2,40 €

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Platzl 9 · 80331 München · phone +49 (0)89 - 29 01 36 - 100 · fax +49 (0)89 - 29 01 36 - 129

hbteam@hofbraeuhaus.de · www.hofbraeuhaus.de