

HOFBRÄUHAUS BEVERAGE LIST

Hofbräu Dark Beer

refreshing, tasty - the origin of Bavarian beer 1,0 l 8,60 €

Hofbräu Original

refreshing, fine bitter - a beer with character 1,0 l 8,60 €

Münchner Weisse

sparkling, tingling - the pure refreshment 0,5 l 4,50 €

Hofbräu Non-alcoholic Wheat Beer

Aromatic, refreshingly tingling - keeps you slim 0,5 l 4,50 €

Radler - beer with lemonade (1,3)

1,0 l 8,60 €

Dark Radler - dark beer with lemonade (1,3)

1,0 l 8,60 €

Ruß'n - white beer with lemonade (1,3)

1,0 l 9,00 €



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 3,90 €

Green Veltliner

Wöber Winery - "Wine Quarter" (A)
table wine Full-bodied, light and fruity 0,2 l 3,90 €

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 19,90 €

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 4,20 €

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 19,90 €

ROSÉ WINE

Rosé of Acolon, Domina & Dornfelder

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, very fruity, fresh and tangy 0,75 l 19,90 €

WINE COOLER/SPRITZER

White (Green Veltliner) 0,4 l 4,90 €

Red (Spätburgunder/pinot noir & Domina) 0,4 l 4,90 €

BUBBLY & SPARKLING

Paulo Secco white

Graf v. Schönborn - Franconia (D) 0,75 l 16,90 €
0,2 l 5,90 €

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 €

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 3,80 €

Lemonade (1,3) 0,4 l 3,80 €

Table-water mineral water 0,4 l 2,80 €

Cola Mix (1,3,11) 0,4 l 4,20 €

Coca Cola (1,3,11) 0,4 l 4,20 €

Apple juice 0,2 l 2,50 €

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

Orange juice (2) 0,2 l 2,50 €

Orangenschorle (2)
orange juice and mineral water 0,4 l 4,20 €

Siegsdorfer Petrusquelle
natural mineral water 0,25 l 2,80 €

HOT DRINKS

Espresso (11) 2,30 €

Double espresso (11) 4,60 €

Cup of coffee (11) 2,30 €

Mug of coffee (11) 3,60 €

Mug of milk-coffee (11) 3,60 €

Capuccino (11) 2,90 €

Mug of tea
black, peppermint, fruit, camomile 2,60 €

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

SPIRITS

Obstler (fruit brandy) (40% vol.) 2 cl 2,90 €

Williams Pear Brandy (40% vol.) 2 cl 3,20 €

Fine Mirabel (40% vol.) 2 cl 3,20 €



Hirschkuss
(herbal liquor, 38% vol.) 2 cl 3,20 €

(1) contains food coloring (2) contains preservatives
(3) contains antioxidants (11) contains caffeine

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FRESH SALADS

All salads are served with our house dressing ^(1,9) of oil, vinegar, mustard and other ingredients.

Small mixed salad of raw vegetables and leafy salads	4,50 €
Large plate of mixed salad with raw vegetables and leafy salads, 1/4 roast chicken and fried champignon mushrooms	12,50 €
Large plate of mixed salad with raw vegetables and leafy salads, house dressing ^(1,9) , roasted kernels and crispy bacon bits ^(2,3,9)	8,90 €

BROTZEITEN

Original Hofbräuhaus "Brotzeit" plate of cold cuts & cheeses Obazda camembert spread, cold meat roast, head cheese/brawn, raw ham ^(2,3,9) and cooked ham ^(2,3,8) , sourpickle and onion rings, served with butter and a slice of house bread	11,50 €
Munich sausage salad ^(2,3,8) from the HB butchery in vinegar and oil ^(1,9) with onions and a slice of housebread	8,90 €
Obazda - traditional Bavarian cheese spread, garnished with onion rings and a slice of housebread	8,90 €
Cheese plate with Bavaria Blu cheese, Obazda camembert spread and Emmental Swiss cheese, served with butter and a slice of house bread	12,90 €
Freshly minced Beef Tatar with onions, capers, anchovies and egg yolk, served with butter and a slice of house bread	13,90 €
Cold cuts of roast pork , served with horse radish ⁽³⁾ , sourpickle ⁽⁹⁾ and a slice of housebread	7,90 €
We recommend our Bread Basket for our Brotzeit meals (1 bread roll, a slice of house bread, 1 salted breadstick and Pfennigmuckerl pull-apart rye rolls)	

HOMEMADE SOUPS

Broth of beef with a large homemade liver dumpling	5,50 €
Potato soup with root vegetables	4,90 €
Broth of beef with homemade pancake-strips	3,90 €

VEGETARIAN

Mixed fresh mushrooms in herb cream sauce with a bread dumpling	10,90 €
Spaetzle noodles with melted cheese - Spaetzle egg noodles with grated cheese mix and fried onions	10,90 €
Homemade vegetable pie garnished with salad ^(1,9)	8,90 €

BREAD

Bread Basket (1 bread roll, a slice of house bread, 1 salted breadstick and a small bread roll)	4,20 €
Pretzel	1,30 €
Salted breadstick	1,30 €
"Pfennigmuckerl" pull-apart rye rolls	1,30 €
Portion of butter	0,90 €
Slice of house bread	1,00 €
Roll	1,00 €



SAUSAGE SPECIALITIES FROM OUR HOUSE BUTCHERY

Two original Munich veal sausages ⁽⁸⁾ from the Hofbräuhaus butchery, served with sweet mustard	5,50 €	
Four Wiener sausages ^(2,3,8) with homemade potato salad	7,50 €	
Four homemade fried pork sausages ⁽⁸⁾ with sauerkraut ^(2,3,9)	8,90 €	
Two "wool" white sausages ⁽⁸⁾ with potato salad and gravy ⁽¹⁾	9,50 €	
Original HB sausage platter with pork sausages ⁽⁸⁾ , Viennese ^(2,3,8) and pfälzer sausage ^(2,3,8) on a bed of sauerkraut ^(2,3,9)	12,90 €	
HB fried sausage ⁽⁸⁾ - large, grilled pork sausage with sauerkraut ^(2,3,9)	8,90 €	
Baked Bavarian meat loaf ^(2,3,8) from the HB butchery oven-fresh with homemade potato salad	9,50 €	
We recommend our Bread Basket for our Sausage Specialities (1 bread roll, a slice of house bread, 1 salted breadstick and Pfennigmuckerl pull-apart rye rolls)		4,20 €



HOFBRÄUHAUS SPECIALITIES

Roast pork with crackling, fresh from the oven served with homemade natural gravy ⁽¹⁾ and a potato dumpling	11,50 €
A crisp roast of Bavarian suckling pig served with homemade natural gravy ⁽¹⁾ and a potato dumpling	14,90 €
A whole roasted knuckle of pork served with homemade natural gravy ⁽¹⁾ and a potato dumpling	14,90 €
Surhaxe - a whole pickled knuckle of pork ^(2,3,8) , boiled in a broth of spices, served on sauerkraut ^(2,3,9) with horseradish ⁽³⁾	12,90 €
Bierbratl - a slice of crisp roasted pork belly served with homemade natural gravy ⁽¹⁾ , Bavarian kraut ⁽¹⁾ and bread dumpling ⁽³⁾	10,90 €
Original Hofbräuhaus Brew Master Steak of pork served with sautéed onions and Bavarian-style potatoes au gratin	12,50 €
1/2 Bavarian Roast Chicken - roasted in the oven - served with homemade potato salad	12,90 €
Wiener Schnitzel - Escalope ^(8,9) of Bavarian veal, wavy baked in clarified butter, served with homemade potato salad and cranberries	18,90 €
Boiled Beef of Alpine Ox - boiled in a broth of roots and served with boiled potatoes and horseradish ⁽³⁾	13,90 €
Goulash of Alpine Ox - hearty spiced goulash of beef with bread dumplings ⁽³⁾	14,90 €
Munich Sauerbraten of Alpine Ox - tenderbraised pot roast, marinated in sour gravy ⁽¹⁾ , served with a bread dumpling ⁽³⁾ and cranberries	14,90 €

We recommend Bavarian cabbage salad, red cabbage or sauerkraut as a side for our Schmankerl specialties.

SIDE DISHES

Potato salad	3,50 €	Sauerkraut ^(2,3,9)	3,50 €	Bread dumpling ⁽³⁾	3,50 €
Cabbage salad with bacon ^(2,3,9)	3,50 €	Spaetzle egg noodles	3,50 €	Seasonal vegetables	3,90 €
Red cabbage ^(1,3)	3,50 €	Potatoes au gratin	3,50 €		
Bavarian kraut ⁽¹⁾	3,50 €	Salt potatoes	3,50 €		
		Potato dumpling	3,50 €		

DESSERT

Ice cream cup - 3 scoops of ice cream ⁽⁸⁾
with fruitsauce and whipped cream 4,50 €

Apple strudel from the Hofbräuhaus bakery
with vanilla sauce and whipped cream 6,50 €

Homemade steamed dumpling served with vanilla sauce 5,90 €



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We cannot exclude traces of allergens and traces that trigger incompatibilities in our food. For questions about allergens and ingredients that trigger
an incompatibility, please contact our service personnel. 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

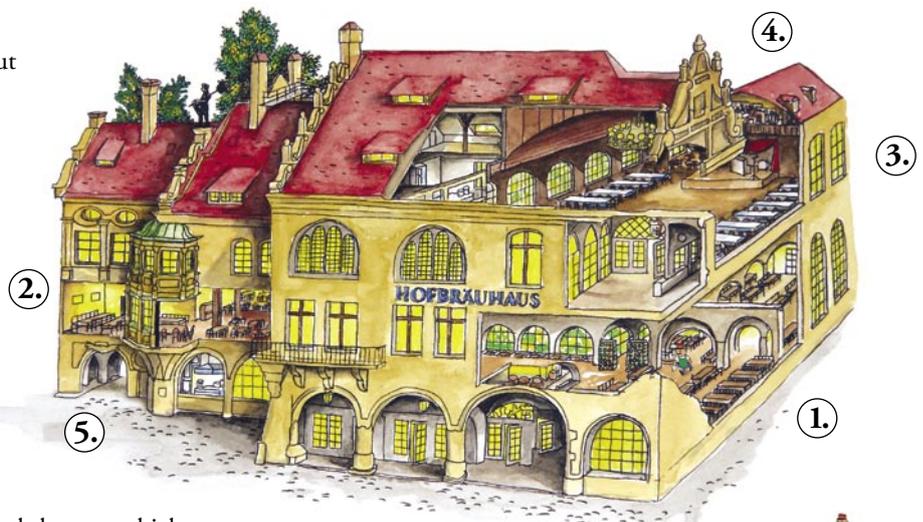
Show-piece of the beerpalace is the historical Festival Hall on the second floor. With a width of 17,5 m and a length of 42 m it is the largest room of the building. 1944 it was destroyed by two bombs. It was restored in 1958 and shortly after destroyed by fire. On the walls you find flags which represents 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.