Even though the Christmas Treats are everywhere already in September and the Christmas time is often more hectic than peaceful, we have put together a nice selection of traditional dishes so that you can start enjoying the Christmas atmosphere already today.

**CREAM OF CHESTNUT SOUP**

4,90 €

Chestnuts were for a long time the main foodstuff of rural population in mountain regions of south Europe and this old-fashioned recipe has been passed down for generations. This soup is very warming and provides an excellent taste experience.

**Medium rare ROAST BEEF** (cold)

withremoulade and roasted potatoes

16,90 €

This tasty part of the beef is roasted in an oven at a moderate temperature. This slow roasting method at low heat prevents it from getting too tough. We like to let the beef rest for a while, then slice very thin and serve cold.

**VENISON GOULASH** in juniper cream

with wild mushrooms and soft egg noodles

14,90 €

If you want a perfect dish for autumn and winter, it doesn’t get much better than venison goulash. Our venison goulash is slowly stewed until the meat is completely tender and tastes perfect together with the juniper cream and the wild mushrooms.

**Roasted ¼ DUCK**

with gravy, blue cabbage and dumpling

16,90 €

What would be the Christmas season without the traditional duck? This tempting roast duck is served with blue cabbage and dumpling and you can already experience a festive-day feeling. And goes down a treat at Christmas.

HOFBRÄUHAUS

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www.hofbraeuhaus.de • hofbraeuhaus@wirtshaus.de • Openings: 9.00 h to 23.30 h
SPINACH DUMPLING with Bavaria Blu sauce
8,90 €
Originating from South Tyrol, spinach dumpling is a very popular vegetarian dish eaten in Germany. We serve him with a light cheese sauce made from Bavarian blue cheese.

Roasted SALMON FILLET on creamy savoy cabbage with boiled potatoes
17,90 €
The savoy cabbage is very popular particularly in the cold season due to its high vitamin content. Together with the light salmon fillet, it is a very healthy alternative to all the sweet temptations during the pre-Christmas season.

GINGERBREAD- & MARZIPAN MOUSSE with stewed berries
3,90 €
This refined dish has its origin in France and goes very well together with a cup of coffee.

HOFBRÄU WINTERZWICKEL unfiltered
1,0 l - 8,90 €
The Hofbräu Winterzwickel is an unfiltered, bottom fermented dark beer with 5,5% alcohol by volume. The taste of the Hofbräu Winterzwickel is full-bodied compared to the traditional, unfiltered dark beer. It has a cream coloured froth and a bouquet with a touch of caramel and a touch of sweet malt.

Allergene: (a1) wheat, (a2) rye, (a3) barley (Containing gluten), (c) Eggs and products made from them, (d) Fish and products made from them, (f) Soy and products made from them, (g) Milk and products made from them, (h) Edible Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts) and products made from them, (i) Celeriac and products made from them, (j) Mustard and products made from them, (k) Sesame and products made from them, (l) Sulphur dioxide and sulfites at concentrations of more than 10 mg/kg or 10 mg/litre, (m) Lupines and products made from them. Food additives: (1) contains food coloring, (2) contains preservatives, (3) contains antioxidants, (8) contains phosphate, (9) contains sweeteners.