

HOFBRÄUHAUS BEVERAGE LIST

BEER SPECIALITIES ²⁰

Hofbräu Original <i>Refreshing, fine bitter - a beer with character</i>	0,5 l 5,40 € 1,0 l 10,80 €
Hofbräu Dark Beer <i>Refreshing, tasty - the origin of Bavarian beer</i>	0,5 l 5,40 € 1,0 l 10,80 €
Münchner Weisse - wheat beer <i>Sparkling, tingling - the pure refreshment</i>	0,5 l 5,70 €
Hofbräu Non-alcoholic wheat beer <i>Aromatic, refreshingly tingling</i>	0,5 l 5,70 €
Hofbräu seasonal beer depending on the season <i>Urbock, Maibock, Sommerzwickl, Oktoberfestbier or Winterzwickl</i>	1,0 l 10,80 €
Radler <i>Beer with lemonade² or with sparkling water</i>	1,0 l 10,80 €
Dark Radler <i>Dark beer with lemonade²</i>	1,0 l 10,80 €
Ruß'n <i>Wheat beer with lemonade²</i>	1,0 l 11,40 €



WHITE WINES ²⁰

Green Veltliner Classic <i>Hugl-Wimmer Winery „Wine Quarter“ (A) spicy and dry</i>	0,25 l 6,90 € 0,75 l 19,90 €
Müller Thurgau <i>Graf v. Schönborn - Franconia (G) quality wine (QWPSR) dry, low in acid, fresh and very palatable</i>	0,25 l 5,90 €
Grauer Burgunder Pinot gris <i>Graf v. Schönborn - Franconia (G) quality wine (QWPSR) dry, light, tangy and well-balanced</i>	0,75 l 19,90 €
Silvaner Randersacker Marsberg <i>Staatliche Hofkellerei - Franconia (G), quality wine (QWPSR) dry, full-bodied, juicy with a distinguished taste</i>	0,75 l 19,90 €

RED WINES ²⁰

Spätburgunder Pinot noir <i>Graf v. Schönborn - Franconia (G) quality wine (QWPSR) dry, well-balanced with a classic, fine fruity aroma</i>	0,25 l 6,90 €
Zweigelt Selection <i>J. Salzl Winery - Neusiedlersee (A) quality wine (QWPSR) dry, fruity, harmonious, full-bodied, soft tannins</i>	0,75 l 19,90 €

ROSÉ WINE ²⁰

Rosé of Acolon, Domina & Dornfelder <i>Graf v. Schönborn - Franconia (G) quality wine (QWPSR) dry, very fruity, fresh and tangy</i>	0,75 l 19,90 €
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SPRITZER with white wine²⁰	0,4 l 5,90 €
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BUBBLY & SPARKLING ²⁰

Paulo Secco white <i>Graf v. Schönborn - Franconia (G)</i>	0,2 l 7,50 € 0,75 l 19,90 €
Secco Rosa <i>Graf v. Schönborn - Franconia (G)</i>	0,75 l 19,90 €
„Hallburg“ sparkling wine extra dry <i>Graf v. Schönborn - Franconia (G)</i>	0,75 l 22,50 €
Champagne <i>Moët & Chandon - Brut Imperial (F)</i>	0,2 l 28,50 € 0,75 l 95,00 €

Bavarian folk music
played live - every day!
Here are the dates:



Take a look
at the history of
the Hofbräuhaus:



Here's the list
of allergens:



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FRESH SALADS

Salad platter with goat cheese with grains, cherry tomatoes and balsamico dressing (1, 5)	13,20 €
Salad platter with fried bacon, hard-boiled egg, grains, herbs, cherry tomatoes and herb dressing (5, 20)	12,10 €
Small salad platter with grains, herbs, cherry tomatoes and herb dressing (5)	7,60 €

BROTZEITEN

HB Bavarian "Brotzeit" platter with obazda, roast pork, crusty pork belly, crusty ham, bacon, meatloaf, smoked spicy sausage, smoked ham, served with onion rings, gherkins, radish, butter and 2 slices of housebread (2, 3, 4, 8) <i>For 2 persons, we recommend a bread basket with it</i>	21,60 €
Cheese platter Organic Tilsiter, organic Blue Hubertus, young organic mountain cheese, organic Farmer's cheese, served with „Tessiner“ mustard, walnuts, blue and white grapes and a slice of house bread <i>Cheeses from raw milk We recommend a bread basket with it</i>	21,60 €
Munich sausage salad in vinegar and oil with onions and a slice of housebread (1, 2, 3, 5, 8)	13,20 €
Obazda - Traditional Bavarian cheese spread - garnished with onion rings and a slice of housebread	12,70 €
Freshly minced beef tartare - Raw meat - with onions, capers, anchovies, gherkins and raw egg yolk, served with butter and a slice of homemade bread	19,40 €



BREAD

Bread Basket (a bread roll, a slice of housebread, a breadstick with cheese and roast onions and a small bread roll)	6,50 €	"Pfennigmuckerl" pull-apart rye rolls	1,60 €
Pretzel	2,10 €	Slice of house bread	1,60 €
Breadstick with cheese & roast onions	1,70 €	Semmel	1,60 €
		Portion Butter	1,60 €

HOMEMADE SOUPS

Cream of potato and vegetable soup	7,20 €
Broth of beef with homemade stripes of pancake	7,20 €
Broth of beef with homemade liver dumpling	9,40 €

VEGETARIAN & VEGAN

"Käsespätzle" Spaetzle egg noodles with grated cheese mix and fried onions	15,40 €
"Rahmschwammerl" Cream sauce with mushrooms, served with a bread dumpling (5, 20)	16,10 €
Baked potato with sour cream and grilled vegetables and fresh cress	15,40 €
Cheese noodles <i>Vegan</i> with green pesto, baked tomatoes and sage	16,50 €
Bell pepper strudel <i>Vegan</i> served with vegan yogurt with herbs and fresh cress (5)	16,50 €

DISHES

Mixed vegetables	5,10 €	Potato dumpling with gravy (2, 5, 20)	5,10 €
Potato salad (1, 5)	5,10 €	Bread dumpling with gravy (5, 20)	5,10 €
Kraut salad with bacon (1, 2, 5, 20)	5,10 €	Boiled potatoes	5,10 €
Sauerkraut (20)	5,10 €	Spaetzle with gravy (5, 20)	5,10 €
Bavarian Kraut (1, 5, 20)	5,10 €		
Red cabbage (1, 5, 20)	5,10 €		

SAUSAGE SPECIALITIES FROM OUR OWN BUTCHERY

Two pieces of original Munich veal sausages "Münchner Weißwurst" served with sweet mustard (8) <i>SWHile stocks last</i>	7,20 €
Sausage platter 2 pork sausages, 1 wiener sausage, 1 "Pfälzer" sausage, served with sauerkraut and mustard (2, 3, 8, 20)	17,20 €
Four pieces of pork sausage served with mustard and sauerkraut (20)	14,30 €
Four pieces of Wiener sausage served with mustard and potato salad (1, 2, 3, 5, 8)	12,70 €
Bavarian baked meatloaf served with sweet mustard and potato salad (1, 2, 3, 5, 8)	12,70 €



HOFBRÄUHAUS SPECIALITIES

A whole roasted knuckle of pork served with homemade dark beer gravy and a potato dumpling (2, 5, 20)	21,00 €
Roast pork with crackling - fresh from the oven - served with homemade dark beer gravy and a potato dumpling (2, 5, 20)	17,60 €
Suckling pig pieces served with homemade dark beer gravy and a potato dumpling (2, 5, 20)	21,00 €
Pork escalope Viennese style - from straw pork - in crispy breading served with homemade potato salad, lemon and cranberries (1, 2, 5)	19,40 €
"Bierbrat" - from straw pig - crusty pork belly, with homemade dark beer gravy, served with Bavarian cabbage and bread dumplings (1, 5, 20)	16,50 €
Pork escalope Munich style - from straw pork - in mustard-horseradish breading, served with homemade potato salad and a lemon (1, 5)	19,40 €
½ Bavarian roast chicken served with homemade potato salad (1, 5)	16,50 €
Beef goulash served with a bread dumpling (5, 8,)	20,50 €
Pike perch fillet in lemon butter, served with mixed vegetables and parsley potatoes	21,00 €

DESSERTS



Bavarian cream served with fresh fruits and strawberry sauce	7,60 €
Apple strudel served with vanilla sauce and whipped cream	8,30 €
"Kaiserschmarrn" fluffy caramelized shredded pancake served with apple sauce - without raisins -	10,50 €

REGIONALITY & OWN PRODUCTION

Our dishes are regional, very high quality products. These are produced in our in-house bakery, confectionery and butchery in Brunnthal near Munich. Our dishes are homemade, regional and free of flavor enhancers - and can be traced back to the supplying farmer.

WE WISH YOU A PLEASANT STAY & BON APPÉTIT!

(1) contains food coloring (2) contains preservatives (3) contains antioxidants (4) contains flavor enhancer (5) contains sulphur (8) contains phosphate (9) contains sweeteners (11) contains caffeine (20) with alcohol - Unfortunately, we cannot rule out traces of allergens and traces that trigger intolerances in our dishes. All our beers are made with barley malt (gluten). Barley malt contains gluten. In addition to barley malt, our wheat beer specialities also contain wheat malt (gluten), also wheat malt (gluten). All our wines contain sulfur dioxide/sulfites.

An extra menu, labelling the allergenes can be received in the restaurant. Do not hesitate to contact our service employees.