

HOFBRÄUHAUS BEVERAGE LIST

SPECIALITY BEERS²⁰

Hofbräu Original 0,5 l 5,80 €
Refreshing, slightly dry – 1,0 l 11,60 €
a beer with character

Hofbräu Dunkel (dark) 0,5 l 5,80 €
Refreshing, delicately flavoured – 1,0 l 11,60 €
the archetype of Bavarian beer

Münchner Weisse 0,5 l 6,10 €
Sparkling, bubbly – pure refreshment

Hofbräu Weisse alcohol-free 0,5 l 6,10 €
Sparkling, fresh, with a fine yeasty note

WHITE WINES²⁰

Grüner Veltliner Classic 0,25 l 8,50 €
Weingut Hugl-Wimmer 0,75 l 27,50 €
Weinviertel (AT), full-bodied and dry

Müller Thurgau 0,25 l 8,90 €
Divino-Nordheim - Franconia (D), QbA, dry
Bocksbeutel bottle - expressive notes of fruit and freshness

Riesling Reserve 0,75 l 29,90 €
Schumann-Nägler - Rheingau (D), QbA, dry,
aromatic wine with fruity, light notes

Silvaner Edition St.Valentin 0,75 l 28,50 €
Winzerkeller Sommerach, Franconia (D), QbA, dry,
fine, fruity, cheeky, scent of yellow stone fruit and pome fruit

RED WINES²⁰

Zweigelt Selection 0,75 l 29,50 €
Weingut J. Salzl, Neusiedlersee (AT), QbA, dry
and fruity, harmonious, full-bodied, soft tannins

Blauer Zweigelt 0,25 l 8,90 €
Weingut Hugl-Wimmer, Weinviertel (AT), QW, fruity
and balanced, harmonious, long finish

ROSÉ WINE²⁰

Merlot Rosé „eins zu eins“ 0,75 l 29,50 €
A. Diehl, Pfalz (D), QbA, slightly dry, fruity bouquet

WHITE WINE SPRITZER²⁰ 0,4 l 7,50 €

BUBBLY AND SPARKLING

Cuvée Rheingau Riesling sparkling wine 0,2 l 9,50 €
Schumann Nægler, Rheingau (D) b.A. 0,75 l 29,90 €

Champagne 0,2 l 42,50 €
Moët & Chandon-Brut Imperial (F) 0,75 l 115,00 €

Hofbräu seasonal beer 1,0 l 11,60 €
Depending on the season, Urbock, Maibock,
Sommerzwickl, Oktoberfest beer or Winterzwickl

Radler *Light beer with lemonade* ² 1,0 l 11,60 €
or sour with sparkling water

Dunkles Radler 1,0 l 11,60 €
Dark beer with lemonade ²

Russ'n 1,0 l 12,20 €
Wheat beer with lemonade ²

ALCOHOL-FREE DRINKS

Orangeade (1,2) 0,4 l 4,40 €

Lemonade (1,2) 0,4 l 4,40 €

Tafel-water *mineral water* 0,4 l 3,10 €

Cola Mix (1,2,11) 0,4 l 4,40 €

Coka Cola (1,11) 0,4 l 4,40 €

Coke Zero (1,11) 0,4 l 4,40 €

Apple juice 0,2 l 3,50 €

Apple juice spritzer 0,4 l 4,40 €

Orange juice 0,2 l 3,50 €

Orange juice spritzer 0,4 l 4,40 €

Adelholzener Natural 0,5 l 5,90 €

Adelholzener Classic 0,75 l 7,50 €

HOT DRINKS Dallmayr

Espresso (11) 2,50 €

Double espresso (11) 5,00 €

Cup of caffè crema (11) 2,90 €

Mug of caffè crema (11) 4,50 €

Mug of latte (11) 4,80 €

Cappuccino with milk (11) 3,70 €

Mug of tea
Black (11), peppermint, fruit, camomile 4,00 €

SPIRITS²⁰

Obstler (fruit) 38% 0,2 cl 4,00 €

Williamsbirne *pear brandy* 40% vol. 0,2 cl 4,00 €

Feine Marille (apricot) 40% vol. 0,2 cl 4,00 €

Jägermeister *Herbal liquor*, 35% vol. 0,2 cl 4,20 €

Wirtshaus music played
live – every day! Here is
the Hofbräuhaus music
calendar:



Take a look at the history
of the Hofbräuhaus:



Click here for our
allergen list:



FRESH SALADS

“Goat’s cheese rounds” salad with seeds, cherry tomatoes and balsamic dressing (1, 5)	14,50 €
Small salad with seeds, herbs, cherry tomatoes and balsamic dressing (1, 5).....	7,50 €

BROTZEITEN

Munich sausage salad with a piquant topping of onion rings (1, 2, 3, 5, 8)	13,50 €
Obazda with Brie flavoured with paprika, garnished with onion rings (2).....	12,50 €

BREAD

Bread basket (1 pretzel, 1 soft bread stick and small bread roll).....	4,50 €	Small bread roll.....	1,60 €
Pretzel	2,10 €	Portion of butter	1,00 €
Soft bread stick	1,70 €		

HOMEMADE SOUPS

Beef broth with homemade pancake strips	7,50 €
Spicy goulash soup.....	9,50 €

VEGETARIAN & VEGAN

Cheese spaetzle with a savory cheese blend and braised onions (a1, c, g).....	15,90 €
„Rahmschwammerl“ Cream sauce with mushrooms, served with bread dumpling (5, 20).....	15,90 €
Baked potato with sour cream, colourful mixed peppers and fresh cress (g)	15,90 €
Cheesy pasta dumplings <i>Vegan</i> with green pesto and baked tomatoes.....	15,90 €
Pepper strudel <i>Vegan</i> with vegan herb yoghurt and fresh cress (5)	16,90 €

SIDES

Fresh vegetables.....	5,10 €	Potatoe dumplings with sauce (2, 5, 20).....	5,10 €
Potato salad.....	5,10 €	Bread dumplings with sauce (5, 20).....	5,10 €
Coleslaw with bacon (1, 2, 5, 20).....	5,10 €	Egg spaetzle with sauce (5, 20).....	5,10 €
Sauerkraut (20).....	5,10 €		
Boiled potatoes	5,10 €		

SAUSAGE SPECIALITIES *from our own butchery*

Two pieces of original white sausage with sweet mustard (8) <i>While stocks last</i>	8,20 €
Original HB sausage platter with 2 pork sausages, 1 Wiener sausage, 1 Palatinate sausage, served with sauerkraut and mustard (2, 3, 8, 20).....	17,90 €
Four pieces of pork sausage with mustard and sauerkraut (20).....	14,90 €
Four pieces of Wiener Sausage with mustard and potato salad (2, 3, 8)	13,50 €
Meat loaf with sweet mustard and potato salad (2, 3, 8).....	13,50 €

HOFBRÄUHAUS SCHMANKERL

Pork knuckle A whole roasted pork knuckle with home-made dark beer sauce and potato dumpling (2, 5, 20).....	22,00 €
Crispy roast pork - fresh from the oven - with home-made dark beer sauce and potato dumpling (2, 5, 20).....	18,90 €
Pork escalope viennese style, cut from <i>the topside of straw-raised (ethically farmed) pork</i> with potato salad, lemon and cranberries (2)	19,90 €
½ Bavarian roast chicken served with potato salad	16,90 €
Bierbratl crusty pork belly from <i>straw-raised (ethically farmed) pork</i> with home-made dark beer sauce Bavarian cabbage and potato salad (2, 5, 20)	16,50 €
Crispy deep-fried breaded chicken with potato salad, lemon and remoulade (1, 9)	18,50 €
Oven-cooked steak topped with onions with fresh vegetables (5, 20, a1, c)	22,50 €
Beef goulash with bread dumplings (5, 8).....	21,50 €
Char fillet with market vegetables, boiled potatoes and lemon butter.....	19,50 €

DESSERTS

Bavarian cream with plum compote	8,20 €
Apple strudel with vanilla sauce and cream	9,50 €
Fluffy torn pancakes Portion of caramelised fluffy torn pancakes with apple sauce – <i>without raisins</i>	13,50 €

WE HOPE YOU ENJOY YOUR VISIT & BON APPETIT!

(1) with colouring (2) with preservative (3) with antioxidant (4) with flavour enhancer (5) sulphurised
(8) with phosphate (9) with sweetener (11) containing caffeine (20) with alcohol (a1) wheat (gluten) (c) eggs (g) milk

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). All our wines contain sulphur dioxide / sulphites.

A separate menu with allergen labelling is available from the service staff. Simply ask your server.