

HOFBRÄUHAUS BEVERAGE LIST



SPECIALITY BEERS²⁰



Hofbräu Original.....0,5 l.....5,80 €
Pairs well with crispy roast pork, salads, and dumpling dishes

Hofbräu Dunkel (dark).....0,5 l.....5,80 €
Pairs well with "Obazda" and braised dishes

Münchner Weisse.....0,5 l.....6,10 €
Pairs with white sausages, pork knuckle, and roast chicken

Hofbräu Weisse alcohol-free.....0,5 l.....6,10 €
Pairs with salads, snacks and sausage salad

Hofbräu Hell alcohol-free.....0,5 l.....5,80 €
Pairs with "Käsespätzle" and crispy roast pork

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-Näglar - 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 SPARKLING²⁰

Cuvée Rheingau Riesling

sparkling wine.....0,2 l.....9,50 €
Schumann Näglar, 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 €

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:



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Hofbräu seasonal beer.....0,5 l.....5,80 €
*Depending on the season, Urbock, 1,0 l.....11,60 €
Maibock, Sommerzwickl, Oktoberfest beer or Winterzwickl*

Radler.....0,5 l.....5,80 €
*Light beer with lemonade².....1,0 l.....11,60 €
or sour with sparkling water*

Dunkles Radler.....0,5 l.....5,80 €
Dark beer with lemonade².....1,0 l.....11,60 €

Russ'n.....1,0 l.....12,20 €
Wheat beer with lemonade²

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) (Dallmayr).....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 €

All prices in euros – including service and VAT



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 €
Pretzel 2,10 €
Soft bread stick 1,70 €
- Small bread roll** 1,60 €
Portion of butter 1,00 €

HOMEMADE SOUPS

- Beef broth** with homemade pancake strips 7,50 €
Spicy goulash soup (1, 5) 9,50 €

VEGETARIAN & VEGAN

- Cheese spaetzle** Egg spaetzle with grated cheese mixture and braised onions 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 15,90 €
Cheesy pasta dumplings *Vegan* with green pesto and baked tomatoes 15,90 €
Pepper strudel *Vegan* with vegan herb yoghurt and fresh cress (5, 9) 16,90 €

SIDES

- Fresh vegetables** 5,10 €
Potato salad 5,10 €
Coleslaw with bacon (1, 2, 5, 20) 5,10 €
Sauerkraut with bacon (1, 2, 5, 20) 5,10 €
Boiled potatoes 5,10 €
- Potato dumpling**
with sauce (2, 5, 20) 5,10 €
Bread dumpling
with sauce (5, 20) 5,10 €
Egg spaetzle
with sauce (5, 20) 5,10 €

SAUSAGE DISHES *from our own butchery*

- Two pieces of original white sausage** with sweet mustard (8) *While stocks last* 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 SPECIALTIES

- 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 schnitzel Viennese style cut from *the topside of pork*
with potato salad, lemon and cranberries (2) 19,90 €
½ Bavarian roast chicken served with potato salad 16,90 €
“Bierbratl” crusty pork belly from *straw-raised (ethically farmed) pork*
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) 22,50 €
Beef goulash with bread dumpling (5, 8, 20) 21,50 €
Char fillet with market vegetables, boiled potatoes and lemon butter 19,50 €

DESSERTS

- Bavarian cream** with plum compote (5, 20) 8,20 €
Apple strudel with vanilla sauce and cream 9,50 €
Fluffy torn pancakes Portion of caramelised fluffy torn pancakes
with apple sauce – *without raisins* 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

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 specialties 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.