

Hofbräu beer

Draft beer

Lager „Pfiff“	0,1l	€ 2,40
Lager	0,3l	€ 3,90
Lager	0,5l	€ 5,70
Lager „Mass“	1,0l	€10,60
Lager „Schnitt“	0,3l	€ 4,70
Radler (Lager with lemonade)	0,3l	€ 3,90
Radler (lager with lemonade)	0,5l	€ 5,70
Hofbräu dark beer	0,5l	€ 5,80
Wheat beer	0,3l	€ 4,90
Wheat beer	0,5l	€ 6,00
Ruß (3,6) (wheat beer with lemonade)	0,3l	€ 4,90
Ruß (3,6) (wheat beer with lemonade)	0,5l	€ 6,00

Bottled beer

Lager non alcoholic (6)	0,5l	€ 5,70
Light wheat beer	0,5l	€ 6,00
Wheat beer, non alcoholic (6)	0,5l	€ 6,00
Dark wheat beer	0,5l	€ 6,00
Korbinian Bock	0,5l	€ 6,00
König Pils	0,33l	€ 5,20

Soft drinks

Almdudler, herb lemonade (3)	0,3l	€ 5,40
Orange lemonade (2,3)	0,4l	€ 4,80
Lemon lemonade (3)	0,4l	€ 4,60
Coca Cola (1,2,3)	0,2l	€ 3,50
Coca Cola (1,2,3)	0,4l	€ 4,80
Mezzo-Mix (1,2,3)	0,2l	€ 3,50
Mezzo-Mix (1,2,3)	0,4l	€ 4,80
Tab water	0,4l	€ 3,60
Adelholzener medium still	0,25l	€ 3,60
Adelholzener medium still	0,75l	€ 6,90

Wolfra Juices

Please select:

Pine apple, apple juice, banana mango, passion fruit, grapefruit currant, rhubarb, cherry, red grape

	0,2l	€ 4,20
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Fruit spritzer

Please select	0,2l	€ 3,50
a juice	0,4l	€ 4,80

Hot drinks

Espresso single double	2,40 €	€ 4,80
Latte Macchiato		€ 4,50
Cappuccino (large cup)(5)		€ 4,20
Large coffe		€ 4,00
Large milk coffee (5)		€ 4,20
Large decaf coffee		€ 4,00
Hot chocolate, wit hwhipped cream (5)		€ 4,00
Dallmayr Tea		€ 3,90

(Darjeeling, Earl Grey, Ayuverda Orange-ginger, maracuja-orange Roibosh-Passionfruit, chamomile, peppermint, herbal, green tea)



Open white wine

0,2 l

Volkacher Kirchberg
Müller Thurgau, Q.b.A., semi dry
Winery Apfelbacher, Fraconia
Aromatic, lemon fruits

€ 7,90

Grüner Veltliner
Vin de pay, dry
Winery Hagn, Austria
Fruity and fresh

€ 7,90

Pinot Grigio IGT, dry
Terre di Romeo, Venetia Italy
Aromatic, fresh

€ 8,50

Open rosé wine

0,2 l

Heitlinger Rosé, dry
Weingut Heitlinger, Baden, germany
Bouquet of strawberry and red fruits

€ 8,50

Open red wine

0,2 l

Merlot Terre di Romeo
Cantina Montelliana, Italy
Fruity, dry

€ 8,40

Blauer Zweigelt
Quality wine, dry
Winery Hagn, Austria
Smooth, aromatic

€ 8,30

Wine spritzer 0,25l € 6,50

Wine spritzer 0,5l € 9,50

All wine products include sulfite.

1=Coffein, 2=with colourent, 3=sweetener,
4= with preservative, e.t. ascorbic acid,
5=milk, 6=gluten grain

HOFBRÄU MÜNCHEN

English Menu



Hofbräu Original

More than any other, Hofbräu Original embodies the special atmosphere of the beer-making capital of Munich, and exports it to the four corners of the globe. Its refreshing, bitter flavour and alcoholic content of around 5.1% volume have made it famous worldwide. A Munich lager with character.



Hofbräu Dark

Today, Hofbräu Dark - the archetypal Bavarian beer - is still as popular as ever. With its alcoholic content of around 5.5% volume and its spicy taste, it's a refreshing beer that suits all kinds of occasion. A beer in the traditional Munich.



Münchner Weisse Wheat beer

For 200 years, Hofbräu München was the only Bavarian brewery allowed to make Weissbier. Even without this privilege, Münchner Kindl Weissbier offers tangy, yeasty pleasure and an alcoholic content of approx 5,1% by volume. Pure, refreshing enjoyment!



Hofbräu Dark Wheat beer

This dark version of Hofbräu Wheat beer is the right choice for anyone in search of beer with a mild and aromatic flavour. Hofbräu Schwarze Weisse comes with an alcoholic content of approx. 5,1% by volume. Deliciously mild refreshment!

Extras

Homemade Obazda 🌱	€ 5,50
Bavarian Cheese Specialty with small pretzel	
Farmhouse bread 1 slice 🌱	€ 1,10
1 slice each of ciabatta , 🌱	
Baguette , whole grain baguette and butter without butter	€ 4,70
	€ 3,30
Small, fresh baked pretzel 🌱	€ 2,00

„Brotzeit“

„Brotzeitbrett!“ per person	€ 19,60
Cold roast pork, Italian salami, Juniper ham, South Tyrolean farmhouse bacon, slices of Regensburger, homemade Obatzda, Emmental cheese cubes, gherkins, onion rings, radishes, salted beer radish, horseradish, spicy mustard butter and bread (from 2 people)	

Bavarian sausage salad	€ 13,20
with gherkins, onion rings and a slice of house bread	

Swiss sausage salad	€ 14,50
with strips of Emmental cheese, gherkins, onion rings and a slice of house bread	

Soup

Boiled beef broth	€ 7,60
with pancake strips and chives	

Cream of pumpkin soup 🌱	€ 7,80
with pumpkin seeds and pumpkin seed oil	

Starters / Salad

Mixed leaf salad 🌱	€ 6,20
with mustard herb dressing tomato, cucumber, carrot and radish sprouts	

Cabbage salad 🌱	€ 5,50
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Potato salad 🌱	€ 5,50
with chives	

Grilled giant mushrooms 🌱	€ 13,90
filled with vegetable rice, on a colorful salad bouquet marinated in house dressing refined with purple potato chip	

Caesar Salad 🌱	€ 14,70
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Romaine lettuce with Caesar dressing, Parmesan cheese and toasted white bread croutons	
with fried turkey breast	€ 18,10
with two royal prawns	€ 20,70

Sautéed pork cheeks	€ 13,80
with a salad of root vegetables creamy celery puree and port wine reduction	

Beef tatar (130 gram)	€ 18,10
with roasted farm bread, herb mayonnaise, englisch Coleman's mustard, without anchovys	

Vegetarian

Cheese spaetzle 🌱	€ 16,80
with Allgäu mountain cheese braised and fried onions and small mixed salad with mustard-herb dressing	

Buckwheat Bowl 🌱	€ 15,30
Buckwheat, baby spinach, onion leek Cherry tomatoes, confit turnips Beet, radish and nut dressing	
optional	
with smoked duck breast	€ 17,90

Linguine 🌱	€ 17,70
in light truffle cream with zucchini strips and black truffle 🌱 refined with a parmesan chip 🌱	

Fish

Fried sea bass fillet	€ 23,80
on pumpkin puree with slices of Hokkaido pumpkin nut potatoes and brown butter	

Grilled trout fillets	€ 21,50
on braised orange chicory with potato and thyme mash	

Aumeister classic

	Small Portion regular Portion
Wiener Schnitzel	€ 23,30 € 29,50
from veal with fried potatoes with bacon and garden leek salad	

Traditional pork roast	€ 14,10 € 18,20
with a crust in dark beer sauce and homemade potato dumplings	
optional with:	
cabbage salad	
red cabbage	
mixed salad	

Beef loin roast	€ 29,80
with onion sauce, homemade roasted onions, bush beans fried potatoes with bacon and garden leek	

Juicy wild goulash	€ 21,80
with walnut spaetzle, almond broccoli and cranberry pear	

Homemade beef roulade	€ 21,90
in rich braised sauce with apple red cabbage and creamy mashed potatoes	

Duck fresh from the oven

½ farmer's duck	
in hearty duck sauce with apple-blue cabbage, homemade Reiberdatschi (potato dumplings) and potato dumplings	
	€ 29,60

¼ Farmer's duck	
in hearty duck sauce with apple-blue cabbage, and two potato dumplings	
	€ 23,90

Aumeister speciality

Fillet steak	
from young Bavarian bull (mind. 200 gr. Rohgewicht) with Bernaise sauce, roasted mini potatoes under mascarpone truffle cream, baked cherry tomatoes and colourful leaf salads in herb mustard dressing	
	€ 46,90

Dessert

Three apple rings baked in dough	€ 9,90
with vanilla ice cream and whipped cream	

Oven fresh apple strudel	€ 9,80
with vanilla ice cream and whipped cream	

Crêpes (2 pieces)	€ 10,80
with marinated apple slices, homemade beetroot granité, and whipped cream	

Kaiserschmarrn

served with apple compote and cranberries (from 2 persons, preparation time approx. 20 minutes)	
per person	€ 12,90

Additional sweet temptations can be found on our dessert menu, along with a comprehensive selection of spirits.

Kitchen times

Wednesday to Saturday

Last order warm dishes at 8:45 p.m.
Dessert at 9:15 p.m.

Sunday

Last order warm dishes at 4:45 p.m.
Dessert at 5:15 p.m.

If you have any allergies or dietary requirements and may wish to know more about the ingredients used, please ask for a member of staff.

🌱 vegetarian

🌱 vegan