

Wine

White wine
GRÜNER VELTLINER Q.W.^o
Prod. & bottled by Leopold family | Austria | dry (from the wood)
0.1 l € 3.90
0.2 l € 6.30
0.5 l € 13.20

VOLKACHER KIRCHBERG^o
Müller Thurgau QWpsr, Franconia | semi-dry
MINI BOTTLE 0.25 l € 8.60

GEIGER & SÖHNE WHITE BURGUNDY^o
Franconia | dry
0.1 l € 4.50
0.2 l € 8.50
0.75 l € 31.00

RIESLING, MUTMACHA^o
Moselle, Leaders Club 2021 | dry
0.1 l € 4.20
0.2 l € 7.90
0.75 l € 28.50

LUGANA "COLLO LUNGO" DOP^o
Italy, Lombardy | delicate, fruity
0.1 l € 4.90
0.2 l € 8.90
0.75 l € 32.00

Rosé wine
COTES DU RHONE AOC^o
Cellier des Dauphines, France | dry
MINI BOTTLE 0.25 l € 5.90

TINA PFAFFMANN PINK ST. LAURENT ROSÉ^o
Palatinate region
0.1 l € 4.20
0.2 l € 7.90
0.75 l € 28.50

Red wine
BLAUER ZWIEGELT CLASSIC^o
Hellerschmid family | Austria | dry
0.1 l € 4.40
0.2 l € 8.20
0.75 l € 29.50

MONTEPULCIANO D`ABRUZZO D.O.C.^o
DOC Cantina Citra, Abruzzo | dry
0.1 l € 4.40
0.2 l € 8.20
0.75 l € 29.50

PRIMITIVO TRANTINO IGT "LUCE DEL SOLE"^o
Luce del Sole, Apulia
0.1 l € 4.20
0.2 l € 7.80
0.75 l € 28.50

MERLOT DEL VENETO D.O.C.^o
Colli Euganei, Veneto | dry
0.75 l € 27.50

Something warm

CUP OF COFFEE € 2.90

LARGE CUP OF COFFEE € 4.20

ESPRESSO € 2.50

ESPRESSO MACCHIATO € 3.00

DOUBLE ESPRESSO € 4.50

CAPPUCCINO € 4.30

WHITE COFFEE € 4.50

LATTE MACCHIATO € 4.80

HOT CHOCOLATE^{A.C.E.F.G} € 4.50

OUR SPECIALITY TEAS € 4.10
Assam Ceylon, Darjeeling, Green tea with lemon,
peppermint tea, chamomile, chai tea, fruit tea

And finally a schnapps

MARILLE 41% from the SISIS distillery **2 CL € 5.70**

HAZELNUT 42% from the Lantenhammer
distillery of Schliersee **2 CL € 5.70**

WILD RASPBERRY 42% **2 CL € 5.70**

HOFBRÄUKELLER WILLIAMS **2 CL € 5.10**
Liebl distillery Vol. 35 %
Bottle to take away **0.5 l € 38.00**

FRUIT SCHNAPPS 40% **2 CL € 4.20**

JÄGERMEISTER 35% **2 CL € 4.50**

RAMAZZOTTI 30% **2 CL € 4.50**

Auf Wiedersehen!

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Kitchen closes every day at 10 pm.

With illustrations by: Katharina Korte

INGREDIENTS {1} Flavour enhancers {2} Cream cheese preparation {3} Preservatives {4} Antioxidants {5} Colouring {6} Phosphates {7} Caffeine | **A** Cereals containing gluten {A1} Wheat {A2} Rye {A3} Barley {A4} Oats {A5} Spelt | **B** Eggs and egg products | **C** Peanuts and peanut products | **D** Soya beans and soya bean products | **E** Milk and milk products (lactose) | **F** Nuts {F1} Almonds {F2} Hazelnuts {F3} Walnuts | **G** Celery and celery products | **H** Mustard and mustard products | **I** Sesame seeds and sesame seed products | **J** Sulphur dioxide and sulphides with a concentration of more than 10 mg per kg | **K** Yeast | **L** Hops | **M** Fructose | **N** Glucose | **O** Whey | **P** Fish | **Q** Shellfish | **PRICES** are final prices incl. 19% VAT for drinks and 7% VAT for food.



english menu



Appetizers

SPECIALITY BOARD € 14.90
with veal liver sausage, Tyrolean cured ham, boiled ham, cheese, meatballs, pepper sausage, gherkins, Obatzda (Bavarian cheese spread), Griebenschmalz (bacon fat spread, with various seasonings and other ingredients) and homemade bread^{A1-A5,B,E,H,3,4}

VEGETARIAN BOARD € 14.90
with pate, mini patties, Obazda (Bavarian cheese spread), cheese cubes, radish cream cheese, white radish, tomatoes, homemade bread^{A1,B,E,G,H,J}

Our Wiesn Delicacies

CRISP PORK ROAST € 16.90
served with potato dumplings^{A1-A4,B,E,G,J,3,4}

PORTION OF PORK KNUCKLE € 18.30
with caraway gravy and potato dumpling^{3,4,A1,G,H,J}

FILLET OF SALMON € 23.50
on a bed of almond spinach, lobster sauce, and coconut mashed potato^{A1,C,E,F,I,J,P,Q}

1/2 GRILLED DUCK € 24.50
with potato dumplings and red cabbage^{3,4,A1,G,H,J}

WIENER SCHNITZEL € 27.90
fillet of veal fried in butter, served with potato salad^I and lingonberries^{1,A1,A2,A3,B,E,J}

BEEF SIRLOIN STEAK € 28.90
from Bavarian heifer (300 g) with Béarnaise sauce, French fries and a small green salad^{A1,B,E,G,H,J}

1/2 Wiesn Roast Chicken € 11.90
fresh from the skewer, a traditional dish roasted with parsley and butter^E

* as a side we recommend our **POTATO AND ENDIVE SALAD**^{I,E,G,H} € 4.70

Spareribs € 15.50
zesty grilled pork ribs with barbecue sauce^{A1,E,G,H,J,I}

Pan roast € 25.90
juicy roast pork, hind knuckle, and farmed duck, served with red cabbage and potato dumpling^{A1,A2,B,E,G,J,2,3}

Soups

LIVER DUMPLING SOUP with chives^{A1,B,E,G,H} € 5.70

CREAMY CHANTERELLE SOUP € 6.80
Croutons^{A1,B,E,G,J}

ZESTY VIENNA GOULASH SOUP € 8.50
served with our house bread^{A1,E,G,H,J}

Salads

POTATO SALAD^{I,G,H} € 4.70

COLESLAW € 4.20
with bacon cubes^{J,3,4}

GREENSALAD^{G,H,J} € 5.10

MIXED SALAD^{G,H,J} € 5.70

HAIDHAUSER SALAD PLATTER € 13.50
crispy fresh seasonal salad with grilled strips of turkey breast, served with a balsamic vinegar and oil dressing^{H,J} or house dressing^{B,E,F1,G,H,J,3,4} and baguette

ANTIPASTI PLATTER (VEGAN) € 14.50
with dried tomatoes, gegrillter courgette, peppers and mushrooms, served with a rocket salad and potato bread^{A1,H,J}

Snacks and cheese

MUNICH OBATZDA € 11.90
with chives, red onion rings and a slice of bread^{A1-A5,E,H,3,4}

CHEESE VARIETY € 11.90
Cheese platter with a variety of different cheeses, grapes, homemade bread and butter^{A1-A5,E}

Our HB - lunchtime specialities

MO - FR 1 AM - 3 PM
(until sold out)

PLEASE ASK OUR SERVICE STAFF ABOUT OUR LUNCH SPECIALS FOR THE DAY. EVERY DAY THERE ARE TWO DISHES, ONE VEGETARIAN AND ONE WITH MEAT.

€ 9.90

Sausage Specialities

2 MUNICH WEISSWURST SAUSAGES^{H,4,6} € 7.60
served with mustard^{G,H} and a pretzel^{A1} (served until 2 PM)

2 FRANCONIAN SAUSAGES⁶ € 15.50
on a bed of sauerkraut and mashed potato^{4,A1,G,H}

CURRYWURST € 11.90
sausage with curry-ketchup sauce served with a bread roll^{3,4,A1,E,G}

ZESTY BAVARIAN SAUSAGE SALAD^{I,3,4} € 10.20
made with Regensburger sausages, served with onion rings and bread^{A1,A2,A3,A4,A5,G,H}

Vegetarian dishes

ALLGÄUER CHEESE SPÄTZLE € 14.10
served with fried onions^{A1,B,E,G,I}

MIXED WILD MUSHROOMS IN CREAM SAUCE € 17.90
with fresh herbs and bread dumplings^{1,3,4,A1,B,E,G}

VEGAN GREENFORCE CURRY SAUSAGE € 12.10
with French Fries^{D,G,H,J}

GRILLED VEGETABLES WITH GOAT'S CHEESE € 16.50
with goat's cheese, dried tomatoes, grilled courgette, sweet pepper, and mushrooms, served with rocket salad and baguette^{A1,H,J}

GREENFORCE vegan curry sausage with pea protein

Pastries

APFELKÜCHERL € 7.60
sliced apples coated in beer batter^{A1,B,E,F1-F3,J,I} cinnamon sugar | walnut ice cream

HOMEMADE BAVARIAN APFEL STRUDEL^{4,A1} € 7.90
with vanilla sauce^{B,B,C,E,F2,F3}

KAISERSCHMARR'N FROM THE PAN € 11.90
sweet pancakes with raisins, served with apple sauce (preparation time approx. 20 mins)^{3,A1,B,E}

Sides

SLICE OF BREAD, BAGUETTE^{A1,A2,A3,A4,A5,E} € 1.20

SAUERKRAUT or RED CABBAGE^{A1,G,J} € 4.20

SMALL OVEN-FRESH PRETZEL^{A1} € 2.50

LARGE OVEN-FRESH PRETZEL^{A1} € 5.70

FRENCH FRIES € 5.90

For our little ones

... WE HAVE A CHILDREN'S MENU - PLEASE ASK OUR SERVING STAFF.

Non-alcoholic Beverages

Coca-Cola^{5,7} (0.4 l) € 4.40

SPEZI^{5,7} (0.4 l) € 4.50

FANTA^{3,4,5,0} (0.4 l) € 4.50

SELECTION OF FRUIT JUICE SPRITZERS^{M,N} (0.4 l) € 4.50

TABLE WATER (0.4 l) € 3.70

Beer

HOFBRÄU OKTOBERFESTBIER^{A3,L}
0.5 l € 5.70
1.0 l € 11.40

HOFBRÄU ORIGINAL HELLES LAGER^{A3,L}
0.25 l € 2.90
0.5 l € 5.40
1.0 l € 10.80

HOFBRÄU DARK BEER^{A3,L}
0.5 l € 5.50
1.0 l € 11.00

HOFBRÄU MÜNCHNER WEISSE WHITE BEER^{A1,A3,L}
0.5 l € 5.70
1.0 l € 11.40

HOFBRÄUHAUS HELL STRONG LAGER^{A3,L}
0.5 l € 5.70

HOFBRÄUHAUS SCHWARZE WEISSE DARK WHITE BEER^{A1,A3,L}
0.5 l € 5.70
1.0 l € 11.40

HOFBRÄU WEISSE LEICHT LOW-ALCOHOL WHITE BEER^{A1,A3,L}
0.5 l € 5.70
1.0 l € 11.40

KÖNIG PILSENER^{A3,L}
0.33 l € 4.90

HOFBRÄU HELLES ALCOHOL-FREE LAGER^{A3,L}
0.5 l € 5.40
1.0 l € 10.80

HOFBRÄU WEISSE ALCOHOL-FREE WHITE BEER^{A1,A3,L}
0.5 l € 5.70
1.0 l € 11.40

Mixed drinks
RADLER (SHANDY)^{A3,L,3}
0.5 l € 5.40

RUSSN (WHITE BEER SHANDY)^{A3,L,3}
0.5 l € 5.70

COLAWEIZEN (WHITE BEER AND COLA)^{A1,A3,L,1,3,7}
0.5 l € 5.70

If your jug is not sufficiently filled, please get it topped up in the pub. Between 4 pm and 9.30 pm, all beers in the beer garden are served only in 1-litre glasses (except for white beer and alcohol-free white beer).