

Hi and a warm welcome!



Soups

Beef Consommé made from prime boiled beef (ox) with pancake strips and chives	8,50
Cream of Potato Soup with truffle oil, croutons, sour cream and fresh horseradish	8,90

Salads

Swiss Sausage Salad Regensburg sausage, gherkins, mountain cheese, onions, horseradish with bread basket	13,80
Hofbräu Salad various leaf salads, cucumbers, cress, coleslaw, red onions*	13,80
Bavaria Caesar Salad Plate Romaine lettuce, capers, anchovies, mountain cheese, pretzel croutons	15,50
• <i>with chicken breast strips</i>	+ 4,90
• <i>with baked goat cheese and honey</i>	+ 4,90

*House herbes dressing

Appetizers and snacks

Crispy Pork Belly roasted pork belly, coleslaw, plum sauce, lime	16,80
Obatzda creamy Camembert with red onions and an oven-fresh pretzel	12,80
Beetroot Tartare pickled radishes, avocado mayo, fresh horseradish	15,80
Snack platter for 2 or more pork belly, veal patty, goat cheese, Obatzda, horseradish, sardines, pickles, red onions	per person 18,80

We serve a bread basket and butter with all snack platters.

Main Courses

Wiener Schnitzel (veal) with potato-cucumber salad or French fries and lingonberries	28,90
Munich-Style Schnitzel (pork) with potato-cucumber salad or French fries, sweet mustard and horseradish	19,90
Hofbräu Pork Belly (Roast with Crackling) in dark beer sauce with potato dumpling and coleslaw	17,90
Schweinschax`n (Pork Knuckle) Half pork knuckle in dark beer sauce with potato dumpling	22,00
Hofbräu Cordon Bleu tender veal, Obatzda cheese, county ham, French fries and lingonberries	28,00
Grilled Roast Beef with Onions tender ribeye steak (300g), roasted potatoes, fried onions, onion jus and Pommery mustard	36,00
Tafelspitz (boiled beef) for 1 or 2 guests boiled ox Tafelspitz, root vegetables, small boiled potatoes, horseradish	per person 21,50
Veal Patties in dark beer sauce with potato-cucumber salad, fried onions, Pommery mustard and horesradish	17,80
6 Nuernberg Sausages in dark beer sauce with chili-cream sauerkraut	15,80
Beef Goulash braised pasture-raised beef with buttered Spätzle, herbed sour cream and lingonberries	22,50
Hofbräu Burger 180g beef patty, brioche bun, Cheddar cheese, plum sauce, coleslaw, pickles, red onions and French fries	19,50

Brook Trout Fillet with sautéed vegetables, roasted potatoes and beurre blanc	24,50
Cheese Spaetzle egg spaetzle with flavorful mountain cheese, Emmental cheese and crispy fried onions	15,80
Roasted Baby Potatoes grilled baby potatoes with horseradish sour cream, chives and a side salad	13,80
Mushroom Ragout hearty mixed mushrooms, roasted potatoes, Pommery mustard, side salad	18,80

Additional Side Dishes

Oven-fresh pretzel	2,20
Bread basket	3,50
Side salad, portion	6,90
French fries, portion	6,50
Butter spaetzle, portion	5,00
Potato dumpling	5,00
Cabbage salad with bacon, portion	5,50
Potato and cucumber salad, portion	5,50
Creamed cabbage with chili, portion	5,00
Change of side dish, per item	1,00
Ketchup, French fries mayo, mustard, sweet mustard, lingonberries, butter	1,00

Dishes for children up to 14 years old

2 Dumplings with gravy	7,90
Spätzle with gravy	8,00
2 Nuremberg sausages with potato and cucumber salad	9,50
Crispy chicken nuggets with French fries Chicken breast fillet in a crispy coating	12,00

Desserts

Hofbräu Special Kaiserschmarrn with cherry compote, applesauce, raisins and almond brittle	13,50
Baked Apple Strudel with raisins, almonds and vanilla sauce	8,90
Bavarian Cream with caramel, berries and vanilla	7,90
Chocolate Cake with cherry compote and vanilla ice cream	8,50

Hot Drinks

Coffee and Tea Specialties	
Café Crème	3,50
Cappuccino	3,80
Latte Macchiato	4,20
Café au Lait	4,80
Espresso	2,50
Espresso Macchiato	2,80
Espresso Doppio	4,80
Pot of Eilles Tea (varieties)	4,20



HOFBRÄU
IM DEUTSCHEN THEATER
— MÜNCHEN —



Draft Beer	0,5 L	1,0 L
Hofbräu Original	5,60	11,20
Hofbräu Dunkel (dark)	5,60	11,20
Hofbräu Münchner Weisse (wheat beer)	5,90	
Radler (light beer with lemonade)		11,20
Weißbier-Radler (wheat beer with lemonade)		11,80

Bottled Beer

	0,5 L	
Hofbräu Weisse (non-alcoholic wheat beer)	5,90	
Hofbräu non-alcoholic	5,60	
Hofbräu Schwarze Weisse (dark wheat beer)	5,90	

Non-alcoholic

	0,4 L	0,75 L	1,0 L
Sparkling table water	3,80	–	7,50
Still table water	3,80	–	7,50
Adelholzener mineral water (sparkling)		7,50	
Adelholzener mineral water (still)		7,50	
	0,25 L	0,4 L	
Soft drinks: Orange, Lemon	–	4,50	
Cola Mix	–	4,60	
Cola	–	4,80	
Almdudler herbal soda	3,80	–	
Fruit nectar (0,2 L) / Spritzer (0,4 L)	0,2 L	0,4 L	
Apple juice / Spritzer	3,20	4,60	
Orange nectar / Spritzer	3,20	4,60	
Currant nectar / Spritzer	3,20	4,60	
Rhubarb nectar / Spritzer	3,40	4,80	
Passion fruit nectar / Spritzer	3,20	4,60	

Sparkling Wine & Mixed Drinks

	0,2 L / FLASCHE	
Aperol Spritz	9,50	
Sarti Spritz	9,50	
Lillet Wild Berry	9,50	
Hofbräu Spritz Hofbräu Original with Schweppes Pomegranate and berries	7,50	
Pfaffmann Riesling Dry Sparkling Wine 0,75l		29,00
Champagner Moët & Chandon Brut 0,75l		120,00
Champagner Ruinart Rosé 0,75l		170,00

Spirits

	4 CL	
Baileys	4,50	
Ramazotti	4,50	
Jägermeister (Herbal liquor)	4,50	
Obstler	4,50	
Blutwurz	4,50	
Williams Pear Spirit	4,50	
Mirabelle Plums Spirit	4,50	
Hazelnut Spirit	4,50	

Wines

White wines	0,2 L	0,75 L
Tina Pfaffmann, Riesling	8,50	
Weingut Hees, Weißburgunder		38,00
Knipser, Weißburgunder & Chardonnay		38,00
Knipser, Sauvignon Blanc		38,00
Molitor Klosterberg, Pinot Blanc		37,00
BIO Wittmann, Grauer Burgunder		38,00
Robert Weil, Riesling		47,00
Domäne Wachau, Grüner Veltliner		29,90
Weinschorle (white wine spritzer)	4,90	
Rosé wines		
Weingut Hees, Weißburgunder	8,50	
Red wines		
Primitivo IGT	8,90	
Knipser, Blauer Spätburgunder		39,00
von Winning, Win Rot Cuvée		38,00
Markus Schneider, Ursprung		36,00

Longdrinks

	0,2 L	
Gin (Beefeater) Tonic	9,50	
Havana Cola	9,50	
Jack Daniel's Cola	9,50	
Wodka (Smirnoff) Lemon	9,50	