



HOFBRÄU
IM DEUTSCHEN THEATER
— MÜNCHEN —

Soups

Beef Consommé 9,50
made from prime beef (ox) with pancake strips and chives

Cream of Potato Soup with truffle oil 10,50
croutons, sour cream and fresh horseradish

Salads

Swiss Sausage Salad 15,90
Regensburger sausage, pickles, mountain cheese, onions, horseradish, bread basket

Seasonal Salad 18,90
with smoked duck breast

Hofbräu-Salad 16,50
various leaf salads, cucumbers, cress, (coleslaw with bacon), red onions*
• **with chicken breast strips** + 6,90
• **with baked goat cheese and honey** + 6,90

*home made herbes dressing

Appetizers and snacks

Obatzda 14,50
creamy Camembert with red onions and an oven-fresh pretzel

Beetroot Tartare 14,90
pickled radishes, avocado mayo, fresh horseradish

Snack platter for 2 or more per person 19,90
various smoked sausages, veal patty, goat cheese, obatzda, cheese, horseradish, sardines, pickles, red onions, radish

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

Roasted Baby Potatoes
roasted baby potatoes with horseradish sour cream, chives and a side salad

Mushroom Ragout
hearty mixed mushrooms, roasted potatoes, Pommery mustard, side salad

Pretzel Dumplings with forrest mushrooms
in herb cream sauce with a side salad

Additional Side Dishes

Oven-fresh pretzel 2,50
Bread basket 3,50
Side salad, portion 6,90
French fries, portion 6,50
Butter spaetzle, portion 6,50
Potato dumpling 5,50
Coleslaw with bacon, portion 6,50
Potato and cucumber salad, portion 6,50
Creamed cabbage with chili, portion 6,50

Change of side dish, per item 1,00

Ketchup, French fries mayo, mustard, sweet mustard, lingonberries, butter 1,00

Desserts

Hofbräu Spezial Kaiserschmarrn 14,50
with cherry compote, applesauce, raisins and almond brittle

Baked Apple Strudel 9,50
with raisins, almonds and vanilla sauce

Deep-fried apple rings 11,90
with cinnamon, sugar and vanilla foam

Bavarian Cream 8,90
with caramel, berries and vanilla

Chocolate Cake 8,90
with cherry compote and vanilla ice cream



Draft Beer

	0,5 L	1,0 L
Hofbräu Wiesn-Beer / Seasonal	6,40	12,80
Hofbräu Dunkel (dark)	6,40	12,80
Hofbräu Münchner Weisse (wheat beer)	6,60	13,20
Radler (beer with lemonade)		12,40
Weißbier-Radler (wheat beer with lemonade)		13,40
Party beer-keg (15L / 30L)	190	380

Bottled Beer

	0,5 L
Hofbräu non-alcoholic wheat beer	6,60
Hofbräu non-alcoholic	6,40
Hofbräu Schwarze Weisse (dark wheat beer)	6,60

Non-alcoholic

	0,75 L	1,0 L
Sparkling table water	—	7,50
Still table water	—	7,50
Adelholzener mineral water (sparkling)	7,50	
Adelholzener mineral water (still)	7,50	

	0,33 L	0,4 L	0,5 L
Soft drinks: Lemon			5,50
Cola Mix		4,90	
Cola		4,90	
Almdudler herbal soda	5,50		

	0,2 L	0,4 L
Fruit juice & nectar (0,2 L) / Spritzer (0,4 L)		
Apple juice / Spritzer	3,20	4,90
Orange nectar / Spritzer	3,20	4,90
Currant nectar / Spritzer	3,20	4,90
Rhubarb nectar / Spritzer	3,40	4,90
Passion fruit nectar / Spritzer	3,20	4,90

Main Courses

Variety platter for 2 or 4 per person 27,90
crispy pork belly, pork knuckle, Nuremberg bratwurst, meat patties, schnitzel viennese style, obatzda, horseradish, pickles, radish
We serve a bread basket and butter with all platters.

Schweinsbax`n (Pork Knuckle) 23,50
half pork knuckle in dark beer sauce with potato dumpling

Two preparations of pork (for 2 or more) per p. 19,90
roast pork with crackling and pork knuckle in dark beer sauce, potato and pretzel dumplings

Hofbräu Pork Belly (Roast with Crackling) 18,90
in dark beer sauce with potato dumpling and coleslaw

Grilled Roast Beef with Onions 36,00
tender ribeye steak (300g), roasted potatoes, fried onions, onion jus and Pommery mustard

Roast ox 25,90
braised roast in dark beer sauce, potato and bread dumplings, horseradish

Homestyle Beef Roulade 26,90
Two roulades with potato-celeriac purée

Veal Patties 19,50
in dark beer sauce with potato-cucumber salad, fried onions, Pommery mustard and horseradish

6 Nuremberg sausages 17,90
in dark beer sauce with chili-cream cabbage

Beef Goulash 23,50
braised pasture-raised beef with buttered spaetzle, herbed sour cream and lingonberries

Hofbräu Burger 19,50
180g beef patty, brioche bun, Cheddar cheese, plum sauce, coleslaw, pickles, red onions and French fries

Surf ´n ´ Turf 42,90
Entrecôte, prawn, char, vegetables, potato-celeriac purée

Brook Trout Fillet 26,00
with sautéed vegetables, roasted potatoes and beurre blanc

Cheese Spaetzle with truffle butter 18,80
egg spaetzle with flavorful mountain cheese, Emmental cheese and crispy fried onions

All prices in euros, including statutory VAT. Errors excepted.

Hofbräu Highlights (main courses)

Special mountain-style schnitzel (pork) 27,27
tomato, sliced fried dumplings, ham, gratinated with cheese

Veal schnitzel Bolognese-Style 29,29
gratinated with tomato and mozzarella, French fries

Wiener Schnitzel (veal) 29,90
with potato-cucumber salad or French fries and lingoberries

Muenchner Schnitzel (pork) 24,90
with French fries or potato salad, sweet mustard and horseradish

Cordon Bleu 29,90
tender veal, obatzda, country-style ham, French fries and lingonberries

Hot Drinks

Coffee and Tea Specialties

Café Crème 3,90

Cappuccino 4,30

Latte Macchiato 4,40

Café au Lait 4,80

Espresso 2,50

Espresso Macchiato 2,80

Espresso Doppio 4,80

Pot of Eilles Tea (varieties) 4,20

Spirits 2 CL

Baileys 4,50

Ramazzotti 4,50

Jägermeister (herbal liquor) 4,50

Obstler 4,50

Blutwurz 6,50

Williamsbirnen Pear Spirit 4,50

Mirabelle Plums Spirit 7,50

Hazelnut Spirit 4,50

Sparkling Wine & Mixed Drinks

Aperitivo Arancia (alcohol free) 10,50

Aperol Spritz 10,50

Sarti Spritz 10,50

Lillet Wild Berry 10,50

Hofbräu Spritz Hofbräu Original with Schweppes Pomegranate and berries 10,50

Pfaffmann Riesling Dry Sparkling Wine 0,75l 33,00

Champagner Moet & Chandon Brut 0,75l 120,00

Champagner Ruinart Rosé 0,75l 170,00

Wines

White wines 0,2 L 0,75 L

Tina Pfaffmann, Riesling 9,50

Weingut Hees, Weißburgunder 41,00

Knipser, Weißburgunder & Chardonnay 41,00

Knipser, Sauvignon Blanc 41,00

Molitor Klosterberg, Pinot Blanc 39,00

BIO Wittmann, Grauer Burgunder 41,00

Robert Weil, Riesling 49,00

Domäne Wachau, Grüner Veltliner 32,00

Weinschorle (white wine Spritzer) 5,90

Rosé wine

Weingut Hees, Weißburgunder 9,50

Red wines

Primitivo IGT 9,50

Knipser, Blauer Spätburgunder 42,00

von Winning, Win Rot Cuvée 41,00

Markus Schneider, Ursprung 38,00

Longdrinks 0,2 L

Gin (Beefeater) Tonic 12,50

Havana Cola 12,50

Jack Daniel’s Cola 12,50

Wodka (Smirnoff) Lemon 12,50