

21. to 31. december 2018

# Christmas Time

## **CREAM OF CHESTNUT SOUP<sup>g i1</sup> with whipped cream<sup>g</sup>** **4,90 €**

Chestnuts were for a long time the main foodstuff of rural population in mountain regions of south Europe and this old-fashioned recipe has been passed down for generations. This soup is very warming and provides an excellent taste experience.

## **Medium-rare ROAST BEEF<sup>j</sup> (cold)** **with cranberry - orange sauce<sup>5 g1</sup> and salad bouquet<sup>15 i j1</sup>** **16,90 €**

This tasty part of the beef is roasted in an oven at a moderate temperature. This slow roasting method at low heat prevents it from getting too tough. We like to let the beef rest for a while, then slice very thin and serve cold.

## **VENISON GOULASH in juniper cream<sup>15 g1</sup>** **with soft egg noodles<sup>al c</sup> and cranberries** **16,90 €**

If you want a perfect dish for autumn and winter, it doesn't get much better than venison goulash. Our venison goulash is slowly stewed until the meat is completely tender and tastes perfect together with the juniper cream and wild cranberries.

## **Choice cuts of GOOSE and DUCK** **with gravy<sup>i1</sup>, red cabbage<sup>151</sup> and dumpling<sup>251</sup>** **19,90 €**

What would be the Christmas season without the traditional duck and goose? This meal makes a festive, showstopping Christmas entree. Try this holiday dish which goes down a treat at Christmas.



**HOFBRÄUHAUS**

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www.hofbraeuhaus.de • hofbraeuhaus@wirtshaus.de • Openings: 9.00 h to 23.30 h

**TENDERLOIN STEAK** with tomatoes<sup>1</sup>,  
mixed vegetables<sup>g</sup>, potatoes<sup>g</sup> and red wine sauce<sup>1 a1 g i j l</sup>

22,50 €

A fine texture and rich marbling gives sirloin steaks an incredibly robust flavour and juicy tenderness and is perfect for quick-roasting. Celebrate Christmas with this amazing combination of beef steak and the red wine sauce.

**PIKEPERCH FILLET**<sup>d</sup> with wine sauce<sup>g i l</sup>, mixed vegetables<sup>g</sup> and potatoes

17,90 €

Together with the good tasted sauce and potatoes, it is a nice alternative to all the sweet temptations during the Christmas season.

**GINGERBREAD- & POPPY SEED MOUSSE**<sup>c g h</sup> (almonds) + alcohol  
with stewed berries

3,90 €

This refined dish has its origin in France and goes very well together with a cup of coffee.



**MULLED WINE** 3,20 €  
Original Nuremberg  
Christmas market mulled wine<sup>1</sup>

**JULIUS TRUNK** 3,40 €  
Warming drink of Original  
Hofbräubier<sup>a3</sup> and mulled wine<sup>1</sup>

**Our beer during Christmas time**

**HOFBRÄU WINTERZWICKEL unfiltered**<sup>a3</sup>

Perfect in combination with our winter dishes!

1,0 l - 8,90 €

The Hofbräu Winterzwickel is an unfiltered, bottom fermented dark beer with 5,5% alcohol by volume.

The taste of the Hofbräu Winterzwickel is full - bodied compared to the traditional, unfiltered dark beer. It has a cream coloured froth and a bouquet with a touch of caramel and a touch of sweet malt.

**Allergene:** (a1) wheat, (a2) rye, (a3) barley (Containing gluten), (c) Eggs and products made from them, (d) Fish and products made from them, (f) Soy and products made from them, (g) Milk and products made from them, (h) Edible Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts) and products made from them, (i) Celeriac and products made from them, (j) Mustard and products made from them, (k) Sesame and products made from them, (l) Sulfur dioxide and sulfites at concentrations of more than 10 mg/kg or 10 mg/litre, (m) Lupines and products made from them **Food additives:** (1) contains food coloring, (2) contains preservatives, (3) contains antioxidants, (5) sulphurated (8) contains phosphate, (9) contains sweeteners