

HOFBRÄUHAUS BEVERAGE LIST

Hofbräu Dark Beer

refreshing, tasty - the origin of Bavarian beer 1,0 l 9,20 €

Hofbräu Original

refreshing, fine bitter - a beer with character 1,0 l 9,20 €

Münchner Weisse

sparkling, tingling - the pure refreshment 0,5 l 4,90 €

Hofbräu Non-alcoholic Wheat Beer

Aromatic, refreshingly tingling 0,5 l 4,90 €

Radler - beer with lemonade (2) 1,0 l 9,20 €

Dark Radler - dark beer with lemonade (2) 1,0 l 9,20 €

Ruß'n - white beer with lemonade (2) 1,0 l 9,80 €



WHITE WINES

glass or bottle

Cuveé of Silvaner, Muller Thurgau & Bacchus

Staatliche Hofkellerei - Franconia (D), vin de pays, dry
juicy and well-balanced with a fine fruity aroma 0,2 l 3,90 €

Green Veltliner Classic

Hugl-Wimmer Winery - "Wine Quarter" (A)
spicy and dry 0,2 l 3,90 €

Muller Thurgau

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, low in acid, fresh and very palatable 0,25 l 4,50 €

Grauer Burgunder (pinot gris)

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, light, tangy and well-balanced 0,75 l 19,90 €

Silvaner Randersacker Marsberg

Staatliche Hofkellerei - Franconia (D), quality wine (QWPSR)
dry, full-bodied, juicy with a distinguished taste 0,75 l 19,50 €

RED WINES

Cuveé of Spätburgunder (pinot noir) & Domina

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, full-bodied, velvety with a soft taste 0,2 l 4,20 €

Spätburgunder (pinot noir)

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, well-balanced with a classic, fine fruity aroma 0,25 l 4,90 €

Zweigelt Selection

J. Salzl Winery - Neusiedlersee (A) quality wine (QWPSR)
dry, fruity, harmonious, full-bodied, soft tannins 0,75 l 19,90 €

ROSÉ WINE

Rosé of Acolon, Domina & Dornfelder

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, very fruity, fresh and tangy 0,75 l 19,90 €

SPRITZER

White (Green Veltliner) 0,4 l 4,90 €

Red (Spätburgunder/pinot noir & Domina) 0,4 l 4,90 €

BUBBLY & SPARKLING

Paulo Secco white

Graf v. Schönborn - Franconia (D) 0,75 l 16,90 €
0,2 l 5,90 €

Secco Rosa

Graf v. Schönborn - Franconia (D) 0,75 l 16,90 €

„Hallburg“ champagne Extra Dry

Graf v. Schönborn - Franconia (D) 0,75 l 18,90 €

French Champagne

Moët & Chandon - Brut Imperial (F) 0,75 l 79,00 €
0,2 l 24,90 €

NON-ALCOHOLIC DRINKS

Orangeade (1,2) 0,4 l 3,90 €

Lemonade (2) 0,4 l 3,90 €

Table-water mineral water 0,4 l 2,90 €

Cola Mix (1,2) 0,4 l 4,20 €

Coca Cola (1) 0,4 l 4,20 €

Apple juice 0,2 l 2,50 €

Apfelschorle
apple juice and mineral water 0,4 l 4,20 €

Orange juice (2) 0,2 l 2,50 €

Orangenschorle (2)
orange juice and mineral water 0,4 l 4,20 €

Siegsdorfer Petrusquelle
natural mineral water 0,25 l 2,90 €

HOT DRINKS

Espresso 2,30 €

Double espresso 4,60 €

Cup of coffee 2,30 €

Mug of coffee 3,60 €

Mug of milk-coffee 3,60 €

Capuccino 2,90 €

Mug of tea
black, peppermint, fruit, camomile 2,60 €

Mug of black tea with rum (4 cl) 4,30 €

SPIRITS

Obstler (fruit brandy) (40% vol.) 2 cl 2,90 €

Williams Pear Brandy (40% vol.) 2 cl 3,20 €

Fine Mirabel (40% vol.) 2 cl 3,20 €



Jägermeister

(herbal liquor, 35% vol.)

2 cl 3,50 €

1) contains food coloring (2) contains preservatives

FRESH SALADS

All salads are served with our house dressing of oil, vinegar, mustard and other ingredients *(1, 3, 5)*

Small mixed salad of raw vegetables and mixed salad greens <i>(1, 3, 5)</i>	4,90 €
Large plate of mixed salad with raw vegetables and mixed salad greens, 1/4 roast chicken and fried mushrooms <i>(1, 3, 5)</i>	12,50 €
Large plate of mixed salad with raw vegetables and mixed salad greens, house dressing <i>(1,9)</i> , roasted kernels and crispy bacon bits <i>(1, 2, 3, 5, 20)</i>	8,90 €

BROTZEITEN

Original Hofbräuhaus "Brotzeit" plate of cold cuts & cheeses Obazda camembert spread, cold meat roast, head cheese/brawn, raw ham and cooked ham, pickled gherkin and onion rings, served with butter and a slice of housebread <i>(2, 3, 7, 8, 9)</i>	12,90 €
Munich sausage salad from the HB butchery in vinegar and oil with onions and a slice of housebread <i>(2, 3, 8, 9)</i>	9,50 €
Obazda - traditional Bavarian cheese spread, garnished with onion rings and a slice of housebread <i>(2)</i>	8,90 €
Cheese plate with Bavaria Blu cheese, Vilstaler sheep cheese, Jachenauer cheese spread, Bergkäse Reserve, served with fig mustard seasonal fruits and a slice of housebread <i>(2, 20)</i>	14,50 €
Freshly minced Beef Tatar with onions, capers, anchovies and egg yolk, served with butter and a slice of housebread <i>(2, 9)</i>	13,90 €
Cold cuts of roast pork , served with horse radish, sourpickle and a slice of housebread <i>(2, 5, 9)</i>	7,90 €
We recommend our Bread Basket for our Brotzeit meals (1 bread roll, a slice of housebread, 1 salted breadstick and Pfennigmuckerl pull-apart rye rolls <i>(2)</i>)	4,20 €

HOMEMADE SOUPS

Broth of beef with a large homemade liver dumpling <i>(2)</i>	5,50 €
Potato soup with root vegetables	5,50 €
Broth of beef with homemade pancake-stripes	4,50 €

VEGETARIAN

Mixed fresh mushrooms in herb cream sauce with a bread dumpling <i>(2)</i>	10,90 €
Käsespätzle with melted cheese - Spaetzle egg noodles with grated cheese mix and fried onions	10,90 €
Homemade vegetable pie garnished with salad <i>(1, 3, 5)</i>	11,90 €

BREAD

Bread Basket (1 bread roll, a slice of housebread, 1 salted breadstick and a small bread roll <i>(2)</i>)	4,20 €
Pretzel	1,40 €
Salted breadstick	1,30 €
"Pfennigmuckerl" pull-apart rye rolls <i>(2)</i>	1,30 €
Portion of butter	0,90 €
Slice of housebread <i>(2)</i>	1,00 €
Roll	1,00 €



SAUSAGE SPECIALITIES FROM OUR HOUSE BUTCHERY

Two original Munich veal sausages from the Hofbräuhaus butchery, served with sweet mustard ⁽⁸⁾	5,90 €
Four Wiener sausages with homemade potato salad ^(1, 2, 3, 8)	7,50 €
Four homemade fried pork sausages with sauerkraut ^(2, 8, 20)	8,90 €
Wollwürstl ⁽⁸⁾ with potato salad and gravy ^(1, 5, 8, 20)	9,50 €
Original HB sausage platter with pork sausages, Viennese and pfälzer sausage on a bed of sauerkraut ^(2, 3, 8, 20)	12,90 €
HB fried sausage - large, grilled pork sausage with sauerkraut ^(2, 8, 20)	8,90 €
Leberkäs from the HB butchery oven-fresh with homemade potato salad ^(1, 2, 3, 5, 7, 8)	9,90 €
We recommend our Bread Basket for our Sausage Specialities (1 bread roll, a slice of house bread, 1 salted breadstick and Pfennigmuckerl pull-apart rye rolls ⁽²⁾)	
	4,20 €



HOFBRÄUHAUS SPECIALITIES

Roast pork with crackling, fresh from the oven served with homemade natural gravy and a potato dumpling ^(1, 2, 5, 20)	12,90 €
A crisp roast of Bavarian suckling pig served with homemade natural gravy and a potato dumpling ^(1, 2, 5, 20)	16,50 €
A whole roasted knuckle of pork served with homemade natural gravy and a potato dumpling ^(1, 2, 5, 20)	15,50 €
Surhaxe - a whole pickled knuckle of pork, boiled in a broth of spices, served on sauerkraut with horseradish ^(2, 5, 8, 20)	12,90 €
Bierbratl - a slice of crisp roasted pork belly served with homemade natural gravy, Bavarian kraut and bread dumpling ^(1, 2, 5, 20)	10,90 €
Knuckle of veal - stewed knuckle of veal with homemade natural gravy, bread dumpling and mixed vegetables ^(1, 2)	16,90 €
Fried chicken breast with tomato vegetables and potatoes au gratin ⁽⁵⁾	14,90 €
1/2 Bavarian Roast Chicken - roasted in the oven - served with homemade potato salad ^(1, 5)	12,90 €
Wiener Schnitzel - Escalope of Bavarian veal, pan-fried in clarified butter, served with homemade potato salad and cranberries ^(1, 5)	18,90 €
Boiled Beef of german beef - boiled in a broth of roots and served with boiled potatoes and horseradish ⁽⁵⁾	14,50 €
Beef goulash - hearty spiced goulash of german beef with bread dumplings ^(2, 8)	14,90 €
Munich Sauerbraten of german beef - tender braised pot roast, marinated in sour gravy, served with a bread dumpling and cranberries ^(1, 2, 3, 5)	14,90 €

We recommend Bavarian cabbage salad ^(1, 2, 5, 20), red cabbage ^(1, 3, 5) or sauerkraut ^(2, 20) as a side for our Schmankerl specialties.

SIDE DISHES

Potato salad ^(1, 5)	3,90 €	Potatoes au gratin	3,90 €	Horseradish	2,00 €
Cabbage salad with bacon ^(1, 2, 5, 20)	3,90 €	Salt potatoes	3,90 €	Cranberries	2,00 €
Red cabbage ^(1, 3, 5)	3,90 €	Potato dumpling ^(1, 2, 5, 20)	3,90 €	Gravy	2,00 €
Bavarian kraut ^(1, 5)	3,90 €	Bread dumpling ^(1, 2, 20)	3,90 €	Gravy sour	2,00 €
Sauerkraut ^(2, 20)	3,90 €	Seasonal vegetables	3,90 €		
Spatzle egg noodles ^(1, 20)	3,90 €	Tomatoes	3,90 €		

DESSERT

Ice cream cup - 3 scoops of ice cream
with fruitsauce and whipped cream ⁽⁸⁾ 4,50 €

Apple strudel from the Hofbräuhaus bakery
with vanilla sauce and whipped cream 6,50 €

Homemade steamed dumpling served with vanilla sauce 5,90 €

Kaiserschmarrn - fluffy shredded pancake without rasins, served with apple sauce ⁽³⁾ 7,90 €

Vanilla sauce 2,00 €



*(1) contains food coloring (2) contains preservatives (3) contains antioxidants (5) contains sulphur (8) contains phosphate (9) contains sweeteners (11) contains caffeine
An extra menu, labelling the allergenes can be received in the restaurant! Do not hesitate to contact our service employees.*

Printed on 100% chlorine- and wood free paper



THE HOFBRÄUHAUS

1. Schwemme In the heart of the Hofbräuhaus in earlier days beer was brewed. More than 100 years ago the brew kettles stood in the highceiled Schwemme. Today there stand tables which are partially from the year 1897. 200 tables are reserved for regular guests (Stammtisch) and more than 3.500 guests are here at home. Few tables have the privilege of an own sign. Just left of the main portal there is a beer tap and at its side a rarity: a steinvault where loyal customers can store their own stein (mug). In the middle of the Schwemme you find the music stage, and that is where folk musicians play the best Bavarian beer hall music.

2. Bräustüberl

Stylish Bavarian ambiance and modern, well cared-for hospitality awaits you in the lovely Bräustüberl. The special flair of the turn of the century style makes the visit of the first floor of the Hofbräuhaus a pleasure. Sitting in the famous bay window you can overlook the Platzl. Around the tile oven you can admire the famous Moriskan-dancer of the Middle Ages at the wall. One room was even dedicated to a world famous musician, who was guest of the court in 1781. In the "Mozartstüberl" you can see an excerpt of the opera "Idomeneo" and a picture of Wolfgang Amadeus Mozart. During the evening two musicians will play the most beautiful Bavarian pieces.

3. Festival Hall

Show-piece of the beerpalace is the historical Festival Hall on the second floor. With a width of 17,5 m and a length of 42 m it is the largest room of the building. 1944 it was destroyed by two bombs. It was restored in 1958 and shortly after destroyed by fire. On the walls you find flags which represents the dominions once ruled by Bavaria. Here large events and parties are held. There is traditional folk music almost daily for Munich locals and guests from all over the world.

4. Exhibition

The Hofbräuhaus with his past of more than 400 years offers many stories which you can experience at the Hofbräuhaus-exhibition. Daily from 9.00 h to 17.00 h at the gallery of the historic Festival Hall (2nd floor), free entry.

5. Beer Garden

Set under a thick shelter of ancient chestnut trees and surrounded by the historic walls of the Hofbräuhaus it presents a summer meeting place for all, who wants to experience the beer garden atmosphere in the city. Passing through an impressive archway visitors reach this oasis - it seems to be a different world - in the middle of the city centre. Since 1897 there bubbles a fountain spring which carries on its pillar the Bavarian lion. In the beer garden is room for 500 guests to enjoy the unique Hofbräuhaus atmosphere in the open.

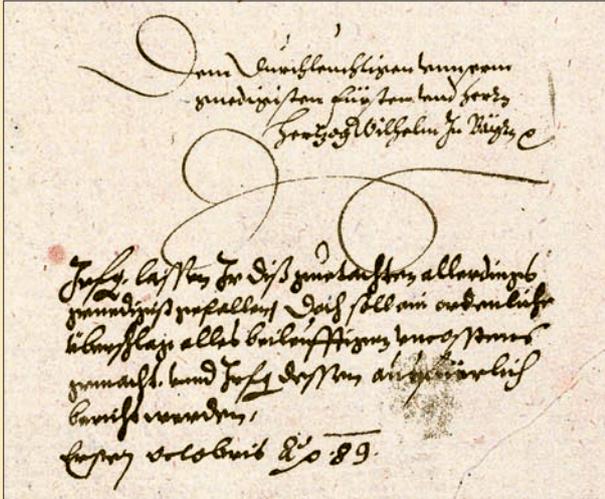


Everywhere in the Hofbräuhaus you can feel the proverbial cosiness (Gemütlichkeit) and the Bavarian sense of life. Especially with the tasty Hofbräu beer and a traditional speciality of the Hofbräuhaus butchery. At the tables of the regular guests (Stammtische) guests from Munich and all over the world experience the Bavarian style or living with all its cordiality at first hand.

HOFBRÄUHAUS CHRONICLE

pfenning schencken / vnd verkauffen. Wir wollen auch sonderlichen / das füran allenthalben in vnsern Stetten / Märkten / vnd auf dem laimde / zu keinem pier / merer stück / dann allain Gersten / Hopffen / vnd wasser / genomen vnd geprauchet sollen werden. Welher aber dise vnser ordnüg trawssentlich oberfarn

excerpt of the purity order



seal of the foundation document



old Hofbräuhaus on the outside, 1886



stamp of 1906



drawing for the out of door advertisement, 1953



today's HB

1516 - First food law of the world

In Bavaria in the earlier days beer was not regarded as beverage but as fundamental food, similar to bread. However, there were peculiar ingredients used for beerbrewing. Some even died after the consumption of such stuff. Based on this Duke Wilhelm IV. issued a brewing order for all of Bavaria in 1516: this was the food law of the world - and it counts till today.

1589 - The foundation of the Hofbräuhaus

On September 27th, 1589, Duke Wilhelm V. founded a brewery on the site of the Munich residence - the ancient court (der Alte Hof). This first Hofbräuhaus existed till 1808 and was only in a few paces distance of today's Hofbräuhaus. They brewed brownbeer. Only the foundation document is preserved.

1607 - The Whitebeer Hall at the Platzl

But soon after there should arise a second Hofbräuhaus at the Platzl - opposite to the old Orlandohouse, Maximilian I., the new Bavarian ruler, built his ducal whitebeer hall (wheat-beer) in 1607 and by this created the historical foundation for today's Hofbräuhaus.

1828 - The Hofbräuhaus for everybody

To the regret of innkeepers and private brewers - they feared a decrease in guests - King Ludwig I. declared by decree the royal beerhall to become a public beerhall, even today regular guests of the Hofbräuhaus recall this memorable event by a toast.

1879 - The registration of the trade-mark HB

During the 19th century ambitious brewer loved to copy the successful sign of the then already worldwide known brand „Hofbräuhaus „. This plagiarism only stopped when the trade-mark, which consistet of a crown an the letters „H“ and „B“ was declared trademark by the emperial patent office of Berlin in 1879.

1897 - Reconstruction for the guests

At the end of the 19th century more space for guests was needed. In 1882 started the brewery removal to the riverbank of the Isar. With the last brewing on May 22nd, 1896, all Munich gave farewell to their old Hofbräuhaus at the Platzl on a base of 11.000 square metres was to be built a beerpalace which corresponded to the then developing gastronomy on big scale. On September 22nd, 1897, the beerpalace at the Platzl was inaugurated: the Hofbräuhaus as we know it today.

If you have any suggestions or questions please feel free to contact the Head Waiter,
Tel. Nr. 089 - 29 01 36 100 or hbteam@hofbraeuhaus.de.
All prices in Euro - service and tax included.