

# HOFBRÄUHAUS BEVERAGE LIST

## Hofbräu Dark Beer

refreshing, tasty - the origin of Bavarian beer \_\_\_\_\_ 1,0 l € 6,90

## Hofbräu Original

refreshing, fine bitter - a beer with character \_\_\_\_\_ 1,0 l € 6,90

## Münchner Weisse

sparkling, tingling - the pure refreshment \_\_\_\_\_ 0,5 l € 3,65

**Radler** - light beer with lemonade (3) (4) \_\_\_\_\_ 1,0 l € 6,90

**Dark Radler** - dark beer with lemonade (3) (4) \_\_\_\_\_ 1,0 l € 6,90

**Ruß'n** - white beer with lemonade (3) (4) \_\_\_\_\_ 1,0 l € 7,30



## OPEN WINES

**Nordheimer Vögelein**  
Müller-Thurgau in Bocksbeutel 0,25 l € 4,10

**Welschriesling**  
animating, fresh, dry, white wine 0,2 l € 3,10

**Fränkischer Hauswein**  
Müller-Thurgau, white wine, fruity 0,2 l € 3,10

**Nordheimer Schwarzriesling**  
red wine, dry, in Bocksbeutel 0,25 l € 4,10

**Zweigelt 2007**  
red wine, dry, from lower Austria 0,2 l € 3,10

**Weißweinschorle**  
(white wine and mineral water) 0,4 l € 3,80

**Rotweinschorle**  
(red wine and mineral water) 0,4 l € 3,80

## BOTTLED WINES

**Bürgerspital z. HI. Geist**  
Silvaner, dry, Germany - Frankonia 0,75 l € 20,00

**Allendorf Winkeler Jesuitengarten**  
Riesling, half-dry, Rheingau - Germany 0,75 l € 14,90

**Pinot Grigio**  
Il Cavaliere di Bertio, Italy 0,75 l € 14,90

**Bardolino Classico Lenotti**  
Rose, Chiaretto, D.O.C. Italy 0,75 l € 18,50

**Zweigelt 2007**  
red wine, dry, lower Austria 0,75 l € 14,90

## SPARKLING WINE & CHAMPAGNE

**Hausmarke** 0,75 l € 13,30

**Prosecco Casa Bianca D.O.C.**  
del Montello e dei Colli Asolani Italy 0,75 l € 14,90

**Moët & Chandon**  
Champagner Brut (extra dry) 0,75 l € 57,00

**Moët & Chandon Piccolo**  
Champagner Brut (extra dry) 0,2 l € 12,50

## NON-ALCOHOLIC DRINKS

**Orangeade** (3) (4) 0,4 l € 2,50

**Lemonade** (3) (4) 0,4 l € 2,50

**Table-water** mineral water 0,4 l € 1,80

**Cola Mix** (3) (4) (5) 0,4 l € 2,60

**Coca Cola** (3) (4) (5) 0,4 l € 2,60

**Apple juice** 0,2 l € 3,10

**Apfelschorle**  
apple juice and mineral water 0,4 l € 3,10

**Orange juice** 0,2 l € 2,10

**Orangenschorle**  
orange juice and mineral water 0,4 l € 3,10

**Siegsdorfer Petrusquelle**  
sparkling mineral water 0,25 l € 2,10

## HOT DRINKS

**Espresso** (5) € 1,80

**Double espresso** (5) € 3,60

**Cup of coffee** (5) € 1,80

**Mug of coffee** (5) € 3,20

**Mug of milk-coffee** (5) € 3,20

**Capuccino** (5) € 2,10

**Mug of tea**  
black, peppermint, fruit, camomile € 2,40

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

## SPIRITS

**Obstler spirit, pear and apple** 2 cl € 1,90

**Williamsbirne, pear spirit** 2 cl € 2,10

**Asbach Uralt, brandy** 2 cl € 2,10

**Jägermeister, liquor of herbs** 2 cl € 2,10

**Averna, liquor** 2 cl € 2,10

(3) with foodcolour (4) with antioxidant (5) with caffeine

## FRESH SALADS

- Small mixed salad** with house-dressing \_\_\_\_\_ € 2,50
- Large mixed salad platter "turkey"** with raw vegetables and leaf salads, combined with roasted slices of turkey breast and fresh mushrooms \_\_\_\_\_ € 7,90
- Large mixed salad platter "suckling pig"** with raw vegetables and leaf salads, combined with roasted suckling pig chops \_\_\_\_\_ € 8,90

## BROTZEITEN

### Original HB Brotzeit-platter

with home smoked ham, sausage, cold roast meat, white savoury pudding, gherkin, 2 slices of bread and butter (1) \_\_\_\_\_ € 7,30

**Munich sausage salad** from the HB butchery in vinegar and oil with onions and 1 slice of bread (1) \_\_\_\_\_ € 5,40

**Black and white savoury pudding** in vinegar and oil with onion rings, gherkin and 1 slice of bread \_\_\_\_\_ € 5,40

**Obatzter** - traditional Bavarian cheese spread, garnished with onion rings and 1 slice of bread \_\_\_\_\_ € 6,50

**Platter of assorted cheese** including Obatzter (cheesespread), 2 slices of bread and butter (3) \_\_\_\_\_ € 7,40



## FROM THE SOUP KITCHEN

**Beef bouillon** with a large home-made liver dumpling \_\_\_\_\_ € 3,80

**Potato soup** with fresh vegetables \_\_\_\_\_ € 2,30

**Bavarian onionsoup** with marjoram \_\_\_\_\_ € 2,30

## VEGETARIAN

**Mushroom pot** - mixed fresh mushrooms in herb cream sauce with two bread dumplings \_\_\_\_\_ € 6,20

**Original cheese "Spätzle"** (egg noodles) with Emmenthal-cheese from the Allgäu combined with roasted onions and a mixed salad plate \_\_\_\_\_ € 6,30

**Pollack filet fried** in butter with herb rice \_\_\_\_\_ € 8,10

## BREAD

**pretzel** \_\_\_\_\_ € 0,70

**roll** \_\_\_\_\_ € 0,60



**portion of butter** \_\_\_\_\_ € 0,80

**lice of dark bread** \_\_\_\_\_ € 0,60

**bread basket** 2 pretzels, 1 roll, 1 slice of bread \_\_\_\_\_ € 2,20

## SAUSAGE SPECIALITIES FROM OUR HOUSE BUTCHERY

<b>2 original Munich veal sausages</b> from our HB butchery with an oven-fresh pretzel and sweet mustard (1) _____	€ 4,60
<b>4 home-made fried pork sausages</b> with sauerkraut and a slice of bread (1) _____	€ 6,70
<b>Original HB sausage platter</b> with Viennese and pork sausages and grill sausage with sauerkraut and mashed potatoes (1) _____	€ 7.60
<b>2 grill sausages</b> with sauerkraut and mashed potatoes _____	€ 6,90
<b>Old Munich browned "Milz"-sausage</b> with home-made potato salad _____	€ 6.30
<b>HB fried sausage</b> - large, grilled pork sausage with sauerkraut and mashed potatoes _____	€ 6.30
<b>Baked Bavarian meet loaf</b> from the HB butchery - oven-fresh with home-made potato salad _____	€ 5,40



## HOFBRÄUHAUS SPECIALITIES

<b>Crackling pork roast of Bavarian pig</b> with potato and bread dumpling and home-made bacon cabbage salad (2) _____	€ 8.60
<b>Suckling pig</b> - crispy roasted with potato dumpling and red cabbage (2) _____	€ 10,90
<b>Crackling pork knuckle</b> with two potato dumplings and home-made bacon cabbage salad (2) _____	€ 9,90
<b>Bavarian salt pork knuckle</b> - pickled pork knuckle, cooked with spices, served with fresh horse radish, sauerkraut and mashed potatoes (1) _____	€ 9,90
<b>Stewed pork knuckle</b> in slices on Bavarian cabbage with potato dumpling (2) _____	€ 8,40
<b>Juicy brewer goulash</b> from pork with white cabbage and bread dumpling _____	€ 6,20
<b>Two meatballs</b> with home-made potato salad _____	€ 5,40
<b>Escalope "Vienna" style</b> from pork loin with home-made potato salad (2) _____	€ 8,10
<b>Original HB-brewmaster steak</b> from pork with steamed onions and mashed potatoes _____	€ 8,00
<b>Beef of Bavarian ox</b> boiled with vegetables, salt potatoes and horse-radish _____	€ 8,90
<b>Noodles</b> with minced meat-vegetable sauce and grated cheese _____	€ 5,90
<b>Turkey escalope</b> baked in egg and cheese with tomato noodles _____	€ 8,40
<b>Sliced turkey</b> in mushroom cream sauce and egg noodles (Spätzle) _____	€ 8,40

(1) phosphate, dextrose and flavour (2) with preservatives (3) with food-colouring  
printed on 100 chlorine- and wood free paper

If you have any suggestions or questions please feel free to contact the Head Waiter, Tel. Nr. 089 - 29 01 36 45  
or [info@hofbraeuhaus.de](mailto:info@hofbraeuhaus.de). All prices in Euro - service and tax included.

## DESSERT

**Ice cream cup** - 3 scoops of ice cream with fruitsauce and whipped cream (3) \_\_\_\_\_ € 3,50

**Apple strudel** from the HB bakery  
with vanilla sauce and whipped cream \_\_\_\_\_ € 3,90

**Munich „Dampfnudel“** (sweet yeast dumpling)  
home-made with vanilla sauce \_\_\_\_\_ € 3,50



**Bavarian cream**  
with marinated wild berries \_\_\_\_\_ € 3,90

**Home-made chocolate mousse** on fruitsauce \_\_\_\_\_ € 4,90

**Hofbräuhaus Kaiserschmarrn**  
home-made and oven-fresh  
glazed with raisins and sugar, with apple sauce \_\_\_\_\_ € 4,90

## 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. 120 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. Curing 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. Almost daily guests from Munich and all over the world are enchanted by traditional Bavarian music and a Bavarian style buffet.

### 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.

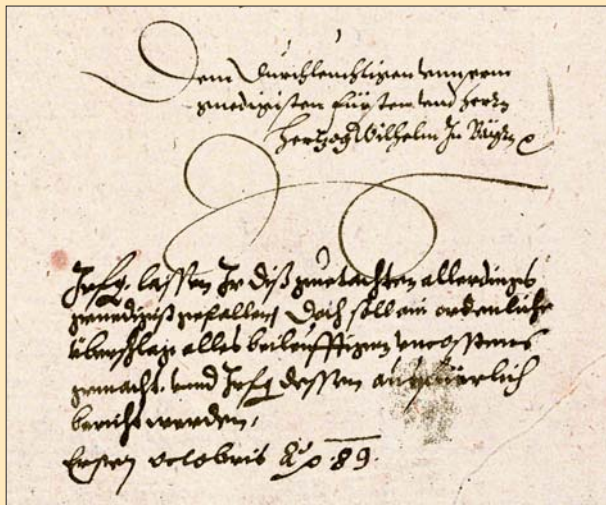


Everywhere in the Hofbräuhaus you can feel the proverbial cosiness (Gemütlichkeit) and the Bavarian sense of life. Especially with the tasty Hofbräu beer and a traditional speciality of the Hofbräuhaus butchery. At the tables of the regular guests (Stammtische) guests from Munich and all over the world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

# HOFBRÄUHAUS CHRONICLE

pfemung schencken/ vnd verkauffen. Wir wollen auch sonder-  
lichen/das füran allenthalben in vnsern Stetten/Märkten/  
vnd auf dem laimdc/ zu kamern pier/merer stückh/dann allain  
Gersten/Hopffen/vmnd wasser/genomen vnd geprauchet sollen  
werden. Welcher aber dise vnser ordnung wissentlich vberfarn

*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*

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## 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 trade-mark 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.