

Speisenkarte

HOFBRAUHAUS
WIRTSLEUT:

am PLATZL
FAMILIE SPERGER



ANNO 2011



FRESH SALADS

Small mixed salad with house-dressing	3,50 €
Large plate of mixed salad with raw vegetables and leafy salads, served with 1/4 roasted chicken and fresh champignon mushrooms	9,90 €
Large plate of mixed salad with raw vegetables and leafy salads, served with luke-warm potato dressing, roasted kernels and crispy bacon bits ^(2,3,9)	8,90 €

BROTZEITEN

Original Hofbräuhaus "Brotzeit" plate

served with lard with cracklings, home-smoked ham ^(2,3,9) , meat spread ^(2,3,9) , cold roast meat, savoury pudding ^(3,9) , beer cheese, housebread and butter	8,50 €
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Munich sausage salad ^(2,3,8,9) from the HB butchery in vinegar and oil with onions and 1 slice of housebread	5,90 €
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Obazda ⁽²⁾ - traditional Bavarian cheese spread, garnished with onion rings and 1 slice of housebread	7,50 €
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Beer cheese with "music" (onions) matured cheese marinated in oil and vinegar, with onion rings and housebread	8,90 €
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Platter of assorted cheese including Obazda (cheese spread), 2 slices of housebread and butter	8,50 €
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FRESHLY MINCED BAVARIAN BEEF TATAR

with onions, capers, anchovies and egg yolk, served with butter and house bread	10,90 €
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We recommend our basket of bread to accompany our Brotzeit platters (2 pretzels, 1 roll, 1 slice of housebread)	2,90 €
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FROM THE SOUP POT

Broth of beef with a large home-made liver dumpling	4,20 €
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Bavarian onion soup with marjoram	2,90 €
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Soup of pumpkin and apple with pumpkin seed oil	2,90 €
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Beef broth with sausage meat spaetzle ^(8,9)	3,50 €
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VEGETARIAN

Mushroom pot - mixed fresh mushrooms in herb cream sauce with two bread dumplings	7,90 €
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Spaetzle noodles with melted cheese - Spaetzle egg noodles with Tegernsee-style grated cheese mix and fried onions	6,90 €
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Potato casserole with tomato sauce and braised tomatoes	6,90 €
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FISH

"King Ludwigs Pike Kraut" - pike cooked in white cabbage, with potatoes and braised tomatoes	12,50 €
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BREAD

Bread basket 2 pretzels, 1 roll, 1 slice of housebread	2,90 €
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Pretzel	0,90 €
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Roll	0,90 €
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Portion of butter	0,90 €
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Slice housebread	0,90 €
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SAUSAGE SPECIALITIES FROM OUR HOUSE BUTCHERY

Two original Munich veal sausages ^(8,9) from the Hofbräuhaus butchery, served with sweet mustard	4,90 €
Bockwurst (smoked sausage) ^(2,3,8,9) served with home-made potato salad	5,90 €
Four Wiener sausages ^(3,8,9) with home-made potato salad	5,90 €
Four home-made fried pork sausages ^(8,9) with sauerkraut ⁽⁹⁾	6,90 €
Two "wool" white sausages ^(8,9) with potato salad and gravy	8,90 €
Original HB sausage platter with pork sausages ^(8,9) , Viennese ^(3,8,9) and pfälzer sausage ^(2,3,8,9) on a bed of sauerkraut ⁽⁹⁾	9,90 €
Browned calf's sweetbread and milt sausage ^(8,9) with home-made potato-and-cucumber salad	8,50 €
HB fried sausage ^(8,9) - large, grilled pork sausage with sauerkraut ⁽⁹⁾	6,50 €
Baked Bavarian meat loaf ^(2,3,8,9) from the HB butchery oven-fresh with home-made potato salad	6,50 €
We recommend our basket of bread to accompany our sausage specialities (2 pretzels, 1 roll, 1 slice of housebread)	2,90 €



HOFBRÄUHAUS SPECIALITIES

Roast pork from Bavarian production with crackling in natural gravy, served with a grated potato dumpling ⁽²⁾	8,90 €
Suckling pig ⁽⁹⁾ roasted crisp, in natural gravy with a grated potato dumpling ⁽²⁾	10,90 €
Crispy roasted knuckle of pork in natural gravy with a grated potato dumpling ⁽²⁾	11,90 €
Bavarian salt pork knuckle - pickled pork knuckle, cooked with spices, served with fresh horse radish and sauerkraut ⁽⁹⁾	10,50 €
Slices of braised knuckle of pork on Bavarian kraut	9,90 €
Juicy brewer goulash from pork with white cabbage and bread dumpling	7,90 €
Escalope "Vienna style" ⁽²⁾ (made from Bavarian veal) with home-made potato salad and cranberries	13,90 €
Cream ragout, made of Bavarian veal , with fresh mushrooms and spaetzle	11,90 €
Half a Bavarian-style roast chicken with home-made potato salad	8,50 €
Original HB Brewer's pork steak with stewed onions and baked potatoes au gratin	8,90 €
Braised cheek of ox with fine dark beer gravy, served with root vegetables and potatoes au gratin	13,50 €
Boiled Bavarian beef prepared in vegetable stock with boiled potatoes, fresh vegetables and horseradish	9,50 €
Munich-style sauerbraten (marinated pot roast) of Bavarian beef, with a bread dumpling and cranberries	9,90 €
Calf's lung with a bread dumpling	7,90 €

SIDE DISHES

Potato salad	2,50 €	Sauerkraut ⁽⁹⁾	2,50 €	Potato dumpling ⁽²⁾	2,50 €
Cabbage	2,50 €	Spaetzle egg noodles	2,50 €	Bread dumpling	2,50 €
Red cabbage	2,50 €	Potatoes au gratin	2,50 €	Seasonal vegetables	2,50 €
Bavarian kraut	2,50 €	Salt potatoes	2,50 €		

DESSERT

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

Apple strudel from the HB bakery
with vanilla sauce and whipped cream 4,50 €

Munich Dampfnudel (sweet yeast dumpling)
home-made with vanilla sauce 3,90 €

Hofbräuhaus Kaiserschmarrn home-made and oven-fresh
glazed with raisins and sugar, with apple sauce ⁽³⁾ 5,40 €



*(1) contains food coloring (2) contains preservatives (3) contains antioxidants (8) contains phosphate (9) contains sweeteners (11) contains caffeine
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 36 100
or hbteam@hofbraeuhaus.de. All prices in Euro - service and tax included.**

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. 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.

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HOFBRÄUHAUS BEVERAGE LIST

Hofbräu Dark Beer

refreshing, tasty - the origin of Bavarian beer 1,0 l 7,30 €

Hofbräu Original

refreshing, fine bitter - a beer with character 1,0 l 7,30 €

Münchner Weisse

sparkling, tingling - the pure refreshment 0,5 l 3,85 €

Hofbräu Non-alcoholic Wheat Beer

Aromatic, refreshingly tingling - keeps you slim 0,5 l 3,85 €

Radler - beer with lemonade (1,3) 1,0 l 7,30 €

Dark Radler - dark beer with lemonade (1,3) 1,0 l 7,30 €

Ruß'n - white beer with lemonade (1,3) 1,0 l 7,70 €



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 3,50 €

Green Veltliner

Wöber Winery - "Wine Quarter" (A)
table wine Full-bodied, light and fruity 0,2 l 3,50 €

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 18,50 €

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 3,90 €

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 18,50 €

ROSÉ WINE

Rosé of Acolon, Domina & Dornfelder

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)
dry, very fruity, fresh and tangy 0,75 l 18,50 €

WINE COOLER / SPRITZER

White (Green Veltliner) 0,4 l 4,50 €

Red (Spätburgunder/pinot noir & Domina) 0,4 l 4,50 €

BUBBLY & SPARKLING

Paulo Secco white

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

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 €

0,2 l 5,90 €

French Champagne

Moët & Chandon - Brut Imperial (F) 0,75 l 74,00 €

0,2 l 24,90 €

NON-ALCOHOLIC DRINKS

Orangeade (1,3) 0,4 l 2,70 €

Lemonade (1,3) 0,4 l 2,70 €

Table-water mineral water 0,4 l 1,90 €

Cola Mix (1,3,11) 0,4 l 2,80 €

Coca Cola (1,3,11) 0,4 l 2,80 €

Apple juice 0,2 l 2,20 €

Apfelschorle
apple juice and mineral water 0,4 l 3,20 €

Orange juice 0,2 l 2,20 €

Orangenschorle
orange juice and mineral water 0,4 l 3,20 €

Siegsdorfer Petrusquelle
sparkling mineral water 0,25 l 2,20 €

HOT DRINKS

Espresso (11) 1,90 €

Double espresso (11) 3,80 €

Cup of coffee (11) 1,90 €

Mug of coffee (11) 3,20 €

Mug of milk-coffee (11) 3,20 €

Capuccino (11) 2,40 €

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

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

SPIRITS

Obstler (fruit brandy) (38% vol.) 2 cl 2,00 €

Williams Pear Brandy (38% vol.) 2 cl 2,40 €

Asbach Uralt brandy (38% vol.) 2 cl 2,40 €

Averna (32% vol.) 2 cl 2,40 €



Hirschkuss

(herbal liquor, 38% vol.)

2 cl 2,40 €

(1) contains food coloring (3) contains antioxidants (11) contains caffeine

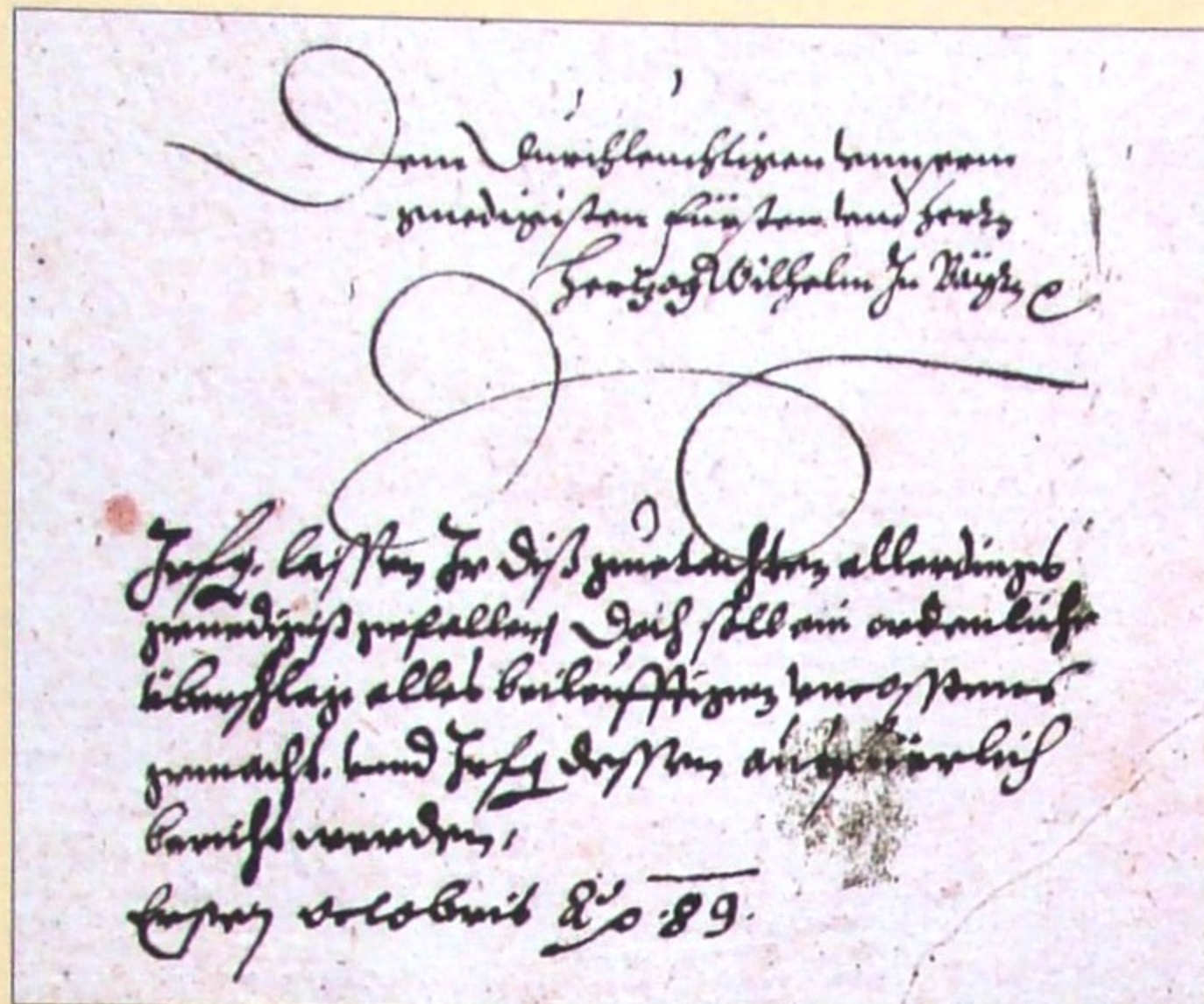
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HOFBRÄUHAUS CHRONICLE

pfenning schencken/ vnd verkauffen. Wir wollen auch sonder-
lichen/das füran allenthalben in vnsern Steten/Märkten/
vnd auf dem lande/zü keinem pier/merer stück/dann allain
Gersten/Hopffen/vnd wasser/genomen vnd gebraucht sollen
werden. Welcher aber dise vnnsere ordnung wissenlich 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 beer-hall, 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 imperial 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.