

Mognbratzerl – Appetizers

served in glasses

1423	Mixed Grain Spread	4,40
1424	Potatoe Spread	4,40
1425	Cream Cheese with radish	4,40
1426	Liver Wurst	4,90
1427	Lard Meat	4,90
1428	Apple Lard Spread	4,90

Trio For First Course

1429	Vegetarian	12,50
1430	Hearty	13,50

Additionaly

380	Slice Of House Bread	1,00
384	Freshly Baked Brezel	1,80

Starters

422	Hirschgarten Saucage Salad with radish, red onions, pickled cucumber, mustard marinade, 1 slice of bread	9,50
421	with cheese	9,90
412	Bavarian Cheese Spread creamy brie, red pepper and cumin, red onions, radish, 1 slice of bread	9,30
From Gärtnerei Böck (market garden) in Munich		
364	Hirschgarten Salad with bread chips and hops dressing	13,00
316	with Goats Cheese	16,50
373	with Marinated Breast Of Turkey	16,50
351	with Slices Of Beef Tenderloin	18,90
341	mit 4 Shrimps	18,90
360	Small Mixed Salad	7,00

1538	Chunks Of Beetroot with rocket salad, walnut, beetroot cream and orange vinaigrette	15,50
410	„Hirschgarten Brotzeit“ Southern Tyrolian bacon, spicy venison sausage, mountain cheese, radish, pickled cucumber, butter and house bread	16,90
374	Beef Tartar marinated steak tartar with roasted bread and fried egg	18,50

Soups

Beef Broth With Chives and

332	Liver Dumpling	5,20
330	Pancake Strips	4,90
328	Semolina Dumpling	4,90

Sausage Kitchen

399	2 Munich Weißwurst with sweet mustard	6,20
397	4 Pork Sausages with Sauerkraut	8,90
394	4 Wienerwurst with potato salad	8,90

Pasta, Vegetarian Dishes & More

Freshly Baked Flammkuchen (Tarte Flambée)

1264	with sour cream, bacon and spring onions	11,80
1265	with hard white cheese and red peppers	11,80

652	Cheese Spaetzle from the Allgäu with roasted onions and a side dish salad	14,80
1174	Veggie-Burger vegetable patty with relish, tomato, romain lettuce and french fries	16,90
347	Potato Goulash with red pepper and root vegetables, seasoned with vinegar	13,80
1548	Pasta with smoked ricotta cheese, melted tomatoes, green peas and herbs	13,90
616	Mushrooms in cream sauce with bread dumpling and herbs	14,90

Wirtshaus Classic Dishes

674	Calf's Lights cooked with vinegar and spices, served with bread dumpling	11,80
655	Homemade Meatballs with potato salad	12,80
670	Roast Pork Fresh From The Oven with beer sauce, potato dumpling and coleslaw	14,80
675	½ Crispy Knuckle Of Pork with dark beer sauce and potato dumpling	14,80
669	¼ Farmers Duck breast and leg with apple red cabbage and potato dumpling	16,80
601	Boiled Fillet Of Beef with creamed spinach, boiled potatoes and horseradish	17,90

Out Of The Water ..

321	Hirschgarten Fish Soup with pike perch, salmon and shrimp, saffron-fennel broth and marinated cheese rouille sauce	18,90
778	Pike Perch Fillet fried on the skin with wheat beer-curry sauce and potato & spinach	17,90

.. And Out Of The Woods

713	Venison Bolognese with farfalle noodles and parmesan cheese	15,90
629	Deer Goulash with creamed forest mushrooms and butter spaetzle	16,80
1559	Saddle Of Deer lightly roasted, with cranberry sauce, oven baked celery and parmesan cheese doughnut	26,80

From The Pan And From The Grill

673	Schnitzel Viennese Style pork schnitzel with french fries	14,80
728	Hirschgarten Beef Burger 200 g Beef patty and brioche bun, special sauce, romain salad, cheddar cheese, tomato and french fries	16,90
667	Roast Beef With Onions 200 g medium rare beef tenderloin with roasted onions and fried potatoes	22,80
689	Spare Ribs , slowly cooked, with beer-BBQ sauce and mashed potatoes	21,80
646	Wiener Schnitzel veal schnitzel with french fries	24,80

For Kids

505	Kinderschnitzel pork schnitzel with french fries	10,90
504	2 Wienerwurst with french fries	6,60
951	Portion Of French Fries with ketchup or mayonnaise	4,10
993	Noodles with tomato sauce	5,20
961	Potato Dumpling and gravy	4,30
963	Potato Dumpling and gravy	4,30
Pirate's Plate	plunder mom's or dad's plate	0,00

Dessert

547	Homemade Bayrisch Krem (cream dessert) with raspberry coulis	6,90
534	Agnes-Bernauer-Cake from Café Krönner in Straubing	6,50
550	3 Apple Fritters fried in beer dough, with cinnamon & sugar and vanilla ice cream	7,90
549	Apple Strudel , fresh from the oven, with vanilla ice cream	7,50
532	Chocolate-Brewing Malt-Mousse with brezel crumble and salted caramel	7,50
537	„Hirschgarten Kaiserschmarrn“ cut-up and sugared pancake with raisins, served with apple puree	14,80
582	Home Made Ice Cream , per scoop Vanilla, Strawberry, Lemon or Chocolate	2,00
583	Portion Of Whipped Cream	1,50

Coffee & Tea

277	Mug Of Coffee	3,90
275	Mug Of Cappuccino	3,90
276	Espresso	2,60
263	Double Espresso	4,90
268	Latte Macchiato	4,90
274	Mug Of Tea	3,90
Peppermint Tea, Herbal Tea, Fruit Tea, Black Tea, Green Tea		
272	Mug Of Hot Chocolate	3,90

Aperitif

1018	Aperol Spritz ,Secco, Soda, Orangejus	0,2 l	6,80
1019		0,4 l	13,60
1040	Psenner Floris „Hugo“, with Secco, Elder Flower liqueur with apricot brandy and mint	0,2 l	6,80
1020		0,4 l	13,60
301	Hirschgarten Secco White, Markus Meier, Franken	0,2 l	6,90
179	Hirschgarten Secco White, Markus Meier, Franken	0,75 l	29,90
184	Hirschgarten Secco Rosé, Markus Meier, Franken	0,75 l	29,90
2144	Vermouth, Hirschgarten Edition, Franken	4 cl	5,90
2121	Munig Gin	4 cl	6,80
124	Gin Tonic, Munig Gin with tonic water	0,2 l	8,90

Wine By The Glass

105	Grüner Veltliner, Austria	0,2 l	5,20
103	Hirschgarten Pinot Gris, Markus Meier, Franken	0,2 l	5,80
27	Wine Spritzer White	0,5l	6,90
100	Hirschgarten Rosé, Markus Meier, Franken	0,2l	7,90
92	Hirschgarten Cuvée Rot, Markus Meier, Franken	0,2l	7,90
93	Rioja Alavesa, El Buscador, Spain	0,2 l	8,90

Wine By The Bottle White 0,75 l

71	Hirschgarten Cuvée White, Markus Meier, Franken	29,90
72	Hirschgarten Edition Riesling, Markus Meier, Franken	32,90
70	Hirschgarten Edition Chardonnay, Markus Meier, Franken	32,90
54	Roero Arneis DOC, Piemonte, 2021	39,00
62	Sauvignon Blanc, Vinery Polz, Southern Styria, 2021	39,00
64	Riesling Old Vines, Markus Molitor, Saar, 2017	42,00

Wine By The Bottle Rosé 0,75 l

63	Hirschgarten Rosé, Markus Meier, Franken	29,90
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Wine By The Bottle Red 0,75 l

58	Hirschgarten Cuvée Red, Markus Meier, Franken	29,90
61	Hirschgarten Edition Pinot Noir, Markus Meier, Franken	32,90
74	Valpolicella Ripasso DOC, Corte Giara Allegrini, 2019	38,00
87	Rioja, Bodegas Lan, Crianza, Spain, 2018	34,00
52	Primitivo di Manduria Sessantanni DOC, Apulien, 2018	49,00

Champagne 0,75 l

173	Laurent Perrier „La Cuvée“ brut	89,00
175	Laurent Perrier Cuvée Rosé	119,00

Beverages

28	Apple Juice Spritzer	0,4 l	4,00
41	Fanta	0,4 l	3,60
21	Lemonade	0,4 l	3,60
15	Black Currant Spritzer	0,4 l	4,50
39	Coca-Cola	0,4 l	3,90
37	Cola-Mix	0,4 l	3,90
33	Table Water	0,5 l	3,80
22	Adelholzener Mineral Water Classic	0,75 l	5,90
23	Adelholzener Mineral Water Naturell	0,75 l	5,90



Beer

236	Augustiner Lager	0,5 l	4,20
232	Radler	0,5 l	4,20
215	Augustiner Lager	0,5 l	4,30
200	Tegernseer Lager	0,5 l	4,30
220	Clausthaler non-alcoholic Lager	0,5 l	4,30
229	König Ludwig Wheat Beer Pale	0,5 l	4,80
209	König Ludwig Wheat Beer Dark	0,5 l	4,80
283	König Ludwig non-alcoholic Wheat Beer	0,5 l	4,80
242	König Ludwig Light Wheat Beer (bottle)	0,5 l	4,80
214	König Ludwig Dark	0,5 l	4,70
226	Wheat beer Mix	0,5 l	4,80
309	Wheat beer Mix non-alcoholic	0,5 l	4,80

Digestif 2 cl

Psenner Southern Tyrolian Spirits

127	„Gold Williams“, Pear Brandy Riserva	5,20
249	„Gold Marille“, Apricot Brandy Riserva	5,20
120	„Nocciola“ Haselnut Liqueur	4,80
2159	Lantenhammer Red Williams Pear Brandy, unfiltered	6,50
2161	Lantenhammer Wild Raspberry Brandy, unfiltered	6,50
158	Apricot Brandy Hochstrasser Tyrol	3,40
148	Flotter Willi – Pear Brandy „Goldbergler“ with pear	4,00
147	„Obstler“ Fruit Brandy	3,30
154	Ramazotti Amaro	3,60
139	Jägermeister	3,60

Side dishes changes will be charged with 1 Euro in addition.
All prices in Euro incl. Service and VAT.

Please do not accept handwritten bills.

