

# Welcome and "Grüss Gott"



We are glad to welcome you,  
your „Hirschgarten“-Team and your host, Thomas Fesenmair

## Bavarian Snack Platter & Starters

<b>422</b>	<b>Hirschgarten Sausage Salad</b> with radish, pickled gherkins, red onions, mustard marinade and house bread	11,50
<b>421</b>	<b>Swiss Sausage Salad</b> with cheese, pickled gherkins, red onions, mustard marinade and house bread	11,80
<b>412</b>	<b>Bavarian Cheese Spread „Obazda!“</b> creamy brie, red pepper, caraway, radish, red onions and brezel	12,50
<b>374</b>	<b>Beef Tatare</b> , classic prepared, with a fried egg and toasted farmhouse bread	16,50
<b>410</b>	<b>Selection Of Cold Cuts „Hirschgarten“</b> Rustic smoked bacon, leberkas sticks, mini veal meatballs, spicy venice sausage, „Obazda“, mountain cheese, pickled radish & radishes, garden tomatoes, pickled gherkins, butter, bread and brezel	18,90
<b>1206</b>	<b>Homemade Cured Salmon</b> with honey-dill sauce and potato rösti	18,90
<b>384</b>	<b>Freshly Baked Brezel</b>	2,00
<b>380</b>	<b>Slice of House Bread</b>	1,40
<b>364</b>	<b>Hirschgarten Salad</b> with cherry tomatoes, gherkins, radish cress and baguette	11,90
<b>386</b>	with baked sheep's cheese	14,90
<b>390</b>	with marinated breast of chicken	16,90
<b>351</b>	with roasted beef strips	18,50
<b>360</b>	<b>Mixed Salad</b>	7,90
<b>937</b>	<b>Coleslaw</b>	4,10
<b>935</b>	<b>Potato Salad</b>	4,30
<b>928</b>	<b>Side Salad</b>	4,30

## Soups

<b>330</b>	<b>Beef Broth</b> with pancake strips and chives	6,50
<b>328</b>	<b>Beef Broth</b> with semolina dumplings and chives	6,50
<b>327</b>	<b>Rustic Oven-Roasted Tomato Soup</b> with basil oil and toasted croutons	6,50

## Sausage Kitchen

<b>399</b>	<b>Munich Weißwurst</b> (min. 2 pieces) per piece with sweet mustard	3,70
<b>1131</b>	<b>2 Traditional Franconian Sausage</b> made by butcher world champion Reck with sauerkraut and bread	11,90
<b>1132</b>	or mashed potatoes	11,90
<b>394</b>	<b>4 Viennese Sausages</b> with potato salad	9,80



## Wirtshaus Vegetarian Dishes & Vegan Dishes

<b>652</b>	<b>Cheese Spaetzle</b> from the Allgäu with roasted onions	13,50
<b>735</b>	<b>Pasta</b> with fruity garden braised vegetables, young spinach leaves	14,50
<b>1059</b>	<b>Potato And Cheese Pancakes</b> with tomatoes and rocket	14,90
<b>616</b>	<b>Creamy Muschrooms</b> with bread dumpling and fresh herbs	15,90
<b>1153</b>	<b>Melted Garlic Pretzel Pieces</b> with a savory and fruity vegetable ragout	16,50
<b>1174</b>	<b>Veggie-Burger</b> vegetable patty with relish, tomato, romain lettuce and french fries	17,50

## Wirtshaus Classic Dishes

<b>663</b>	<b>Fried Meat Loaf</b> with fried egg and potato salad	11,80
<b>655</b>	<b>Homemade Meatballs</b> with potato salad and gravy	12,90
<b>670</b>	<b>Pork Roast</b> fresh from the oven with gravy, potato dumpling and coleslaw	14,90
<b>675</b>	<b>½ Crispy Pork Knuckle</b> with gravy and potato dumpling	16,50
<b>669</b>	<b>¼ Farmers Duck</b> breast and leg with potato dumpling and apple red cabbage	17,90
<b>372</b>	<b>Pan-Fried Dish</b> with duck, pork knuckle, roast pork with hearty gravy and potato dumplings	17,90
<b>601</b>	<b>Boiled Tafelspitz</b> with boiled potatoes, root vegetables, and horseradish sauce	21,50
<b>1057</b>	<b>Ox Ribs</b> with beer barbecue sauce, mashed potatoes and coleslaw	23,50

## For Kids

<b>505</b>	<b>Kinderschnitzel</b> pork schnitzel, french fries	9,90
<b>506</b>	<b>Roast Pork</b> (children's portion) with potato dumpling	9,90
<b>504</b>	<b>2 Viennese Sausages</b> with french fries	7,90
<b>951</b>	<b>Portion of French Fries</b> with ketchup or mayonnaise	4,50
<b>993</b>	<b>Noodles</b> with tomato sauce	5,90
<b>961</b>	<b>Potato Dumpling</b> and gravy	4,50
<b>963</b>	<b>Bread Dumpling</b> and gravy	4,50
	<b>Pirate's Plate</b> swipe from mom's or dad's plate	0,00

Vegetarian dish Vegan dish

Side dishes changes will be charged with 1,30 Euro in addition.  
All prices in Euro incl. Service and VAT.  
Please do not accept handwritten bills. Status: February 2026  
Our employees are equipped with clothing from the companies Almwelt and Wirtes.



## Draft Beers

	0,5 l	1 l
Augustiner Lager	<b>236</b> 4,40	<b>233</b> 8,80
Radler	<b>232</b> 4,40	<b>231</b> 8,80
Augustiner non-alcoholic Lager (bottle)	<b>230</b> 4,40	<b>219</b> 8,80
Augustiner Edelstoff Export	<b>215</b> 4,50	<b>216</b> 9,00
Tegernseer Spezial Export	<b>200</b> 4,70	<b>201</b> 9,40
König Ludwig Dark Beer	<b>214</b> 5,40	<b>212</b> 10,80
König Ludwig Wheat Beer Pale	<b>229</b> 5,40	<b>227</b> 10,80
König Ludwig Wheat Beer Dark	<b>209</b> 5,40	<b>208</b> 10,80
König Ludwig non-alcoholic Wheat Beer	<b>283</b> 5,40	<b>284</b> 10,80
König Ludwig Light Wheat Beer (bottle)	<b>242</b> 5,40	<b>223</b> 10,80
Wheat beer Mix	<b>226</b> 5,40	<b>225</b> 10,80
Wheat beer Mix non-alcoholic	<b>309</b> 5,40	<b>285</b> 10,80

## Beverages

<b>28</b>	Apple Juice Spritzer	0,4 l	4,20
<b>41</b>	Fanta	0,4 l	3,80
<b>21</b>	Lemonade	0,4 l	3,60
<b>15</b>	Black Currant Spritzer	0,4 l	4,70
<b>13</b>	Black Currant	0,4 l	4,70
<b>32</b>	Orange juice	0,4 l	4,70
<b>39</b>	Coca-Cola	0,4 l	3,90
<b>37</b>	Cola-Mix	0,4 l	3,90
<b>33</b>	Table Water	0,5 l	3,80
<b>34/35</b>	Adelholzener Mineral Water Classic/Naturell	0,2 l	3,10
<b>22/23</b>	Adelholzener Mineral Water Classic/Naturell	0,75 l	6,50

## Aperitif

<b>1018</b>	Aperol Spritz ,Nocciola, Soda, Orange slice	0,2 l	7,50
<b>1019</b>	Aperol Spritz ,Secco, Soda, Orange slice	0,4 l	14,80
<b>1040</b>	Psenner Limoncello Spritz	0,2 l	7,50
<b>1020</b>	Psenner Limoncello Spritz	0,4 l	14,80
<b>301</b>	Hirschgarten Secco White	0,2 l	6,90
<b>179</b>	Hirschgarten Secco White	0,75 l	29,90
<b>124</b>	Munig Gin with tonic water	0,2 l	9,50

## Champagne 0,75 l

<b>173</b>	Laurent-Perrier „La Cuvée“ brut	89,00
<b>174</b>	Laurent-Perrier „La Cuvée“ brut	1,5 l 160,00
<b>190</b>	Laurent-Perrier Héritage	109,00
<b>175</b>	Laurent-Perrier Cuvée Rosé	119,00
<b>172</b>	Laurent-Perrier Grand Siècle Numéro 26	259,00



## Beer garden cuisine

Only available when the beer garden cuisine is open!

<b>444</b>	Large Bretzel	5,90
<b>397</b>	4 Pork Sausages with sauerkraut	9,80
<b>429</b>	Currywurst with french fries	11,80
<b>441</b>	Hirschgarten Spareribs 400 g with barbecue sauce	13,90
<b>442</b>	½ Grilled Chicken	11,90
<b>447</b>	½ Grilled Chicken with french fries	16,40
<b>433</b>	Giant Bavarian Doughnut made from yeast dough	5,60

## Out Of The Water ..

<b>357</b>	4 King Prawns with pasta and shellfish sauce	18,50
<b>781</b>	Grilled Salmon Fillet with caesar salad a piece of herb butter	20,50
<b>778</b>	Pan-fried pike-perch fillet potato and spinach hash and wheat beer curry sauce	21,50

## .. And Out Of The Woods

<b>1058</b>	Bell Peppers Stuffed With Minced Game Meat with mashed potatoes and juniper creamsauce	17,90
<b>629</b>	Deer Goulash with figs, braised root vegetables and butter spaetzle	20,90
<b>656</b>	Venison Schnitzel on spinach and potato vegetables, game sauce and lingonberries	22,90

## From The Pan

<b>673</b>	Schnitzel Viennese Style pork schnitzel with french fries	14,90
<b>728</b>	Bavarian Wagyu Beef Burger 180 g Wagyu patty and brioche bun, special sauce, romain salad, cheddar cheese, tomato and french fries	18,90
<b>728</b>	make it double, 360 g	26,90
	<b>Additionally You can choose:</b>	
	fried bacon, jalapeños, a fried egg,	each 1,50
<b>1242</b>	Pork Neck Lumberjack Steak 250 g with herb butter, whiskey onions and fried potatoes	18,50
<b>1287</b>	Swabian Plate: 2 pieces of pork fillet (medium) with creamed mushrooms, cheese spaetzle and roasted onions	18,90
<b>682</b>	Grilled Beef Slices with burgundy shalott sauce and roasted potatoes	23,90
<b>667</b>	Roast Beef with Onions 200 g beef striploin (medium) with roasted onions and fried potatoes	26,90
<b>665</b>	Beef Sirloin 200 g (medium) with herb butter and fried potatoes	26,90
<b>664</b>	or mixed salad	26,90
<b>646</b>	Wiener Schnitzel veal schnitzel with roasted potatoes and cranberries	27,50



## Dessert

<b>534</b>	Agnes Bernauer Cake	6,20
<b>541</b>	Semolina Pudding with raspberry sauce	6,90
<b>549</b>	Apple Strudel, fresh from the oven, with vanilla ice cream	7,90
<b>550</b>	3 Apple Fritters fried in beer better, with cinnamon & sugar and vanilla ice cream	8,50
<b>537</b>	„Hirschgarten Kaiserschmarrn“ with apple puree	13,50
<b>537</b>	„Hirschgarten Kaiserschmarrn“ with plum compote	13,50
<b>582</b>	Home Made Ice Cream, per scoop	2,20
	Vanilla, Strawberry, Chocolate, Stracciatella	
<b>554</b>	Portion of Whipped Cream	1,80

<b>1026</b>	Espresso Martini	12,00
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## Coffee & Tea

<b>277</b>	Cup of Coffee	3,80
<b>275</b>	Cup of Cappuccino	3,90
<b>276</b>	Espresso	2,60
<b>263</b>	Double Espresso	4,90
<b>268</b>	Latte Macchiato	4,90
<b>274</b>	Mug of Tea	4,20
	Peppermint Tea, Camomile Tea, Wild Berry Tea, English Breakfast, Green Tea, Alpine Herbs Tea	
<b>272</b>	Mug of Hot Chocolate	4,60
<b>146</b>	additional 2 cl Amaretto	2,00



HERE YOU CAN FIND DETAILED INFORMATION ABOUT ALLERGENS



## Wine By The Glass

<b>105</b>	Grüner Veltliner, Austria	0,2 l	5,90
<b>27</b>	Wine Spritzer White	0,5 l	7,60
<b>103</b>	Hirschgarten Pinot Gris	0,2 l	8,10
<b>100</b>	Hirschgarten Rosé	0,2 l	8,10
<b>93</b>	Rioja Alavesa, El Buscador, Spain	0,2 l	8,90



## Wine By The Bottle White 0,75 l

<b>71</b>	Hirschgarten Cuvée White	<b>MARKUS MEIER</b>	29,90
<b>72</b>	Hirschgarten Edition Riesling	<b>DAS WEINUT AUS BEURBANNEN</b>	32,90
<b>77</b>	Riesling Kiedrich Gräfenberg GG, Robert Weil, Rheingau, G		79,00
<b>114</b>	Wiener Gemischter Satz, Vinery Fritz Wieninger, Wien, A		39,00
<b>79</b>	Grüner Veltliner Dürnstein, F.X.Pichler, Wachau, A		68,00
<b>80</b>	Grüner Veltliner Dürnstein, F.X.Pichler, Wachau, A	1,5 l	139,00
<b>62</b>	Sauvignon Blanc Turmhof, Tiefenbrunner, South Tyrol, I		39,00
<b>78</b>	Chardonnay Barrique IGP, Masetto Doré, Trentino, I		49,00
<b>75</b>	Chablis 1er Cru Montmains AC, Jean Collet, Burgund, F		59,00

## Wine By The Bottle Rosé 0,75 l

<b>63</b>	Hirschgarten Rosé	<b>MARKUS MEIER</b>	29,90
<b>94</b>	M de Minuty Rosé, Provence, F		39,00
<b>95</b>	M de Minuty Rosé, Provence, F		1,5 l 72,00

## Wine By The Bottle Red 0,75 l

<b>58</b>	Hirschgarten Cuvée Red	<b>MARKUS MEIER</b>	29,90
<b>61</b>	Hirschgarten Edition Pinot Noir	<b>DAS WEINUT AUS BEURBANNEN</b>	32,90
<b>87</b>	LAN Crianza Rioja, Spain		36,00
<b>91</b>	100 Days Zweigelt DAC, Neusiedlersee, DAC, Kehringer, A		45,00
<b>52</b>	Primitivo di Manduria Sessantanni DOC, Apulien, I		49,00
<b>89</b>	Château Sacre Cœur, Jean-Philippe Janoeix, Pomerol, F		79,00

Please don't hesitate to ask for the current vintage.

## Digestif 2 cl

	<b>Psenner Southern Tyrolian Spirits</b>	
<b>144</b>	Grappa Adorata	4,20
<b>120</b>	„Nocciola“ Hazelnut Liqueur	5,30
<b>127</b>	„Gold Williams“, Pear Brandy Riserva	5,60
<b>249</b>	„Gold Marille“, Apricot Brandy Riserva	5,60
<b>2159</b>	Lantenhammer Red Williams Pear Brandy, unfiltered	6,90
<b>2161</b>	Lantenhammer Wild Raspberry Brandy, unfiltered	6,90
<b>158</b>	Apricot Brandy Hochstrasser Tyrol	3,80
<b>147</b>	Obstler „Goldbergler“	4,10
<b>148</b>	Flotter Willi – Pear Brandy „Goldbergler“ with pear	4,20
<b>156</b>	Averna	3,90
<b>154</b>	Ramazzotti Amaro	3,90
<b>139</b>	Jägermeister	3,90