

# Welcome and "Grüss Gott"



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

**HERE YOU CAN FIND DETAILED INFORMATION ABOUT ALLERGENS**



Vegetarian dish Vegan dish

Side dishes changes will be charged with 1,30 Euro in addition. **All prices in Euro** incl. Service and VAT.

For information on current wine vintages, allergens and additives, our service team will be happy to assist you.

We kindly ask for your understanding that our service staff may collect payment immediately after serving. Thank you very much!

Please do not accept handwritten bills.

Status: June 2026

## Beer garden cuisine

**Only available when the beer garden cuisine is open!**

<b>444</b>	Large Bretzel from the Piller Bakery	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	5,60

## Steak Delicacies

### Starters from US Beef & Salads

<b>374</b>	Classic Beef Tartare with fried egg and toasted country bread	16,90	<b>781</b>	Caesar Salad with Salmon Fillet parmesan dressing and garlic bread	20,50
<b>313</b>	Beef Sashimi with yuzu vinaigrette and garlic bread	14,50	<b>684</b>	Caesar Salad with Flank Steak Strips parmesan dressing and garlic bread	21,50

### Our Steaks

#### Fine Cuts of US Beef

<b>1133</b>	Lady Steak – Round Flat (top round) 160 g, lean, with a small fat cap Well done not available.	21,50
<b>1127</b>	Trucker Steak – Chuck Roll (beef neck) 250 g, firm with a pleasant bite Well done not available.	27,50
<b>1128</b>	Checker Steak – Flap Meat 180 g, coarse muscle fibres finely marbled	32,00

#### Sauces to accompany our cuts

Chimichurri	2,00
Red Wine Sauce	2,00

All cuts are served with grilled vegetables, steakhouse potatoes and herb butter.

All weight indications refer to the raw weight of our meat.

#### Additional Beef Cuts

<b>761</b>	Rib-Eye 220 g from the german heifer beef	27,90
<b>748</b>	Beef Striploin 300 g, Paraguay	31,90
<b>618</b>	Beef Fillet 150 g New Zealand Available As Surf & Turf with king prawn per piece	25,50 3,90

#### Pork

<b>1129</b>	Iberico Pork Chop from Spain, medium well	25,50
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### Out Of The Water & Vegetarian

<b>357</b>	4 Black Tiger Prawns (saltwater)	19,50	Served with Pimientos de Padrón, oven-roasted tomatoes, salted lemon, spring onion and chili butter bread.
<b>1030</b>	Grilled Halloumi	17,50	

### Bavarian Snack Platter & Starters

<b>422</b>	Hirschgarten Sausage Salad with radish, pickled gherkins, red onions, mustard marinade and house bread	11,50
<b>421</b>	Swiss Sausage Salad with cheese, pickled gherkins, red onions, mustard marinade and house bread	11,80
<b>412</b>	Bavarian Cheese Spread „Obazda!“ creamy brie, red pepper, caraway, radish, red onions and brezel	12,50
<b>410</b>	Hirschgarten Snack Platter with cured bacon (Wurzelspeck) bavarian meat loaf, veal mini meatballs, spicy wild sausages, bavarian cheese spread „obazda“, mountain cheese, radish & radishes, garden tomatoes, pickled gherkins, butter, bread & pretzel	18,90
<b>358</b>	Watermelon Salad with feta, cucumber, tomato, mint and baguette	14,90
<b>384</b>	Freshly Baked Brezel	2,00
<b>380</b>	Slice of House Bread	1,40
<b>364</b>	Hirschgarten Salad 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>303</b>	with fried mushrooms	16,90
<b>360</b>	Mixed Salad	7,90
<b>937</b>	Coleslaw	4,10
<b>935</b>	Potato Salad	4,30
<b>928</b>	Side Salad	4,30

### Soups

<b>330</b>	Beef Broth with pancake strips and chives	6,50
<b>328</b>	Beef Broth with semolina dumplings and chives	6,50
<b>335</b>	Cold Andalusian Gazpacho with basil oil and toasted croutons	6,50

### Sausage Kitchen

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

### From The Pan & The Grill

<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>798</b>	make it double, 360 g Additionally you can choose: fried bacon, jalapeños, a fried egg, each	26,90 1,50
<b>1287</b>	Swabian Plate: 2 pieces of pork fillet (medium) with fried 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>646</b>	Wiener Schnitzel veal schnitzel with roasted potatoes and cranberries	27,50

### For Kids

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

Pirate's Plate swipe from mom's or dad's plate 0,00

### Wirtshaus Vegetarian Dishes & Vegan Dishes

<b>652</b>	Cheese Spaetzle from the Allgäu with roasted onions	13,50
<b>648</b>	Oven-Roasted Pointed Cabbage Scherzl with potato pancakes and watercress dip	15,90
<b>621</b>	Red Thai Curry with vegetables and fragrant rice	16,90
<b>616</b>	Creamy Muschrooms with bread dumpling and fresh herbs	15,90
<b>1153</b>	Melted Garlic Pretzel Pieces with a savory and fruity vegetable ragout	16,50
<b>1174</b>	Veggie-Burger vegetable patty with relish, tomato, romain lettuce and french fries	17,50

### Wirtshaus Classic Dishes

<b>663</b>	Fried Meat Loaf with fried egg and potato salad	11,80
<b>655</b>	Homemade Meatballs with potato salad and gravy	12,90
<b>670</b>	Pork Roast fresh from the oven with gravy, potato dumpling and coleslaw	14,90
<b>675</b>	½ Crispy Pork Knuckle with gravy and potato dumpling	16,50
<b>669</b>	¼ Farmers Duck breast and leg with potato dumpling and apple red cabbage	17,90

### Out Of The Water ..

<b>778</b>	Pan-fried pike-perch fillet potato and spinach hash and wheat beer curry sauce	21,50
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### .. And Out Of The Woods

<b>1167</b>	Savoy Cabbage Rolls Filled With Game Meat mashed potatoes and cream sauce	18,90
<b>629</b>	Deer Goulash with figs, braised root vegetables and butter spaetzle	20,90
<b>668</b>	Venison Roast with creamy mushrooms and butter spaetzle	22,90

### Dessert

<b>534</b>	Agnes Bernauer Cake	6,20
<b>532</b>	Dark Chocolate Mousse with green apple	7,50
<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	13,90
<b>582</b>	Home Made Ice Cream, per scoop Vanilla, Strawberry, Chocolate, Stracciatella	2,20
<b>583</b>	Portion of Whipped Cream	1,80

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

<b>280</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
<b>Peppermint Tea, Camomile Tea, Wild Berry Tea, English Breakfast, Green Tea, Alpine Herbs Tea</b>		
<b>272</b>	Mug Of Hot Chocolate	4,60
<b>146</b>	additional 2 cl Amaretto	2,00



### 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 Bascador, Spain	0,2 l	8,90

### Wine By The Bottle White 0,75 l

<b>71</b>	Hirschgarten Cuvée White	MARKUS MEIER	29,90
<b>72</b>	Hirschgarten Edition Riesling		32,90
<b>77</b>	Wiesler Giedrich Gräfenberg GG, Robert Weil, Rheingau, G		79,00
<b>114</b>	Riesler 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	MARKUS MEIER	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	MARKUS MEIER	29,90
<b>61</b>	„Gold Williams“, Pear Brandy Reserva		36,00
<b>87</b>	LAN Crianza Rioja, Spain		32,00
<b>66</b>	Cabernet Sauvignon Turmhof, Tiefenbrunner, South Tyrol		42,00
<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>144</b>	Grappa Adorata	4,20
<b>120</b>	„Nocciola“ Hazelnut Liqueur	5,30
<b>127</b>	„Gold Williams“, Pear Brandy Reserva	5,60
<b>249</b>	„Gold Marille“, Apricot Brandy Reserva	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>156</b>	Averna	3,90
<b>154</b>	Ramazzotti Amaro	3,90
<b>139</b>	Jägermeister	3,90



### 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
Tegutseer 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	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>35/34</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 „Secco, Soda, Orange slice	0,2 l	7,50
<b>1019</b>	Aperol Spritz „La Cuvée“, 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	MARKUS MEIER	0,2 l 8,10
<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

