

# HOFBRÄU MÜNCHEN

WIRTSHAUS  
SPEERSORT



## MUNICH BUFFET

### Starters

#### The Snack Platter

juicy smoked bacon <sup>2,3</sup>, Leberkäse (Bavarian Meatlof) <sup>2</sup>, homemade roast pork <sup>i</sup> with horseradish cream <sup>3,9</sup>, Braunschweiger spreadable sausage <sup>2,3,8</sup>, smoked pork sticks <sup>2,3</sup>, flavorful Emmental <sup>9</sup>, creamy Obazda <sup>a,9</sup>, served with fresh rustic bread <sup>a</sup> and butter <sup>9</sup>

#### Munich Sausage Salad <sup>3,5,j,i</sup>

with pickled cucumber slices <sup>2,11</sup> and strips of marinated meatloaf in vinaigrette <sup>2,3,8</sup>

#### Sausages

Munich white sausage <sup>7</sup> and vegan white sausage <sup>f</sup> with sweet mustard <sup>i</sup>, served with freshly baked pretzels <sup>a</sup>

#### Vegetarian and vegan

grilled vegetables in herb oil

bavarian potato salad <sup>2,3,j</sup>, seasoned with onions and spices

crisp white cabbage salad <sup>3,11</sup>

cucumber salad <sup>2,3</sup> in a light onion and dill vinaigrette

tomato salad <sup>3</sup> marinated with dark balsamic, red onions and leek tips

### Main Courses

#### Homemade Roast Pork Neck

marinated with mustard <sup>i</sup> and herbs

#### Tender Mini Pork Knuckles

rustically seasoned with a fine beer sauce <sup>a,9,j,i</sup>

#### Pan-Seared Leberkäse <sup>2</sup>

served with sweet mustard <sup>i</sup>

#### Tyrolean Cheese Spaetzle (noodles) <sup>a,c,g</sup>

with a hint of nutmeg and flavorful mountain cheese <sup>9</sup>, served with homemade crispy onions

#### Homemade

#### Vegan Leberkäse <sup>2,5</sup>

with sweet mustard <sup>i</sup>

#### Side Dishes:

#### Vegetarisch und Vegan

Sauerkraut <sup>3,i</sup>, red cabbage, rosemary potatoes, potato dumplings <sup>2,3,5,a,g</sup>



### Dessert

#### Warm Fruit Crumble <sup>a,c</sup>

with vanilla sauce <sup>1,9</sup>

#### Bavarian Cream <sup>9</sup>

with wild berry sauce

 vegetarian

 vegan

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## BEVERAGES

So that you can toast together with your guests in advance and enjoy a lovely evening, we recommend a welcome drink with one of the following options.



### Welcome Drinks

#### Aperitif

pcs e.g. Aperol<sup>1</sup> Spritz

#### Sparkling wine, orange juice

pcs

#### Hofbräu Original<sup>a</sup>

pcs

#### Laternenmaß

pcs White wine, Sprite, Eckes Edelkirsch (cherry liqueur)

#### Goßmaß<sup>a</sup>

pcs Hofbräu dark beer<sup>a</sup>, Coca-Cola<sup>1,9</sup>, cherry liqueur

### Beverage Package\*

#### From 20 people\*\*

The package includes our Hofbräu specialty beers<sup>a</sup>, house wines (red, white and rosé), as well as common non-alcoholic beverages such as Coca-Cola<sup>1,9</sup>, Fanta<sup>1,3</sup>, apple juice, etc.

\* Minimum duration: 4 hours. After the minimum duration, the beverage package can be extended on site if desired. Only available with at least one main course.

\*\* During the Oktoberfest season, we serve Hofbräu Oktoberfest beer. This increases the beverage package by the Oktoberfest beer surcharge per hour. The minimum duration of the beverage package is also 4 hours.



## DECORATION

#### „O'zapft“ Oktoberfest

Table runners, balloon garlands, paper napkins with diamond pattern and pretzel decoration  
Optional with Sepselhut

#### Christmas

Christmas-themed table runners, decorations and napkins

#### Customized Menu

We are happy to design individual menu cards to suit your event, with your (company) logo if desired

Quantity:

pcs