



APPETIZERS choice of...

REH CARPACCIO VENISON CARPACCIO (gf)

raw venison, horse radish cream, capers, pickled onions

LACHROLLEN SMOKED SALMON ROLLS

smoked salmon roll filled with cream cheese, dill, horseradish, haus bread

LANGOS FRIED GARLIC BREAD (v)

fried garlic flat bread, sour cream, Alpine cheese

MAIN COURSE choice of...

roast duck with rich gravy, red cabbage, and bread dumplings

SCHWEINS KOTELETT ROAST PORK RACK (gf)

succulent roast pork rack with apple sauce, braised witlof, potato gratin

RACLETTE MELTED ALPINE CHEESE | SHARING (vp) melted raclette cheese, potatoes, bacon, cornichons, onions, bubble Bier bread

TOMATE-ZUCCHINI RATATOUILLE TART (vg)

Haus made tart, vegan puff pastry, filled with tomatoes, zucchini, onions, eggplant

DESSERTS choice of...

APFELSTRUDEL APPLE STRUDEL(>)

our famous apple strudel, spiced rum, vanilla bean ice cream, currant puree

OFENSCHLUPFER BREAD & BUTTER PUDDING (v)

freshly baked bread & butter pudding, cherries, raisins, vanilla custard, ice cream

traditional Bavarian eggnog with vanilla bean ice cream (contains alcohol)

Please note that there is a 1.2% surcharge on all card transactions. A 10% surcharge on public holidays & sundays will apply. At Hofbräuhaus we love old-school, that means we cook with fresh food from scratch. Allergies are your responsibility, please inform our team before you order. GF - gluten free | GFP - gluten free possible | V- vegetarian | VP- vegetarian possible | VG- vegan | VGP- vegan possible

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