



Cover

Bread from the bakery “Kunstmühle”

seasonal butter & spread

Starters

White and green asparagus from Schrobhausen

21

hollandaise ice cream | champagne-mint-infusion | parsley foam

Flamed yellowtail mackerel

25

courgette | cucumber foam | lime | walnut

Our recommendation

25

baeri-sturgeon caviar 10g

Beef tartare

27

truffle | egg yolk cream | braised tomato | capers

Soup

Wild garlic foam soup

15

baked quail egg

Asparagus cream soup

16

cured turbot | brioche | lime | bacon



Entremets & Vegetarian

Grilled scallops	29
safron vanilla risotto romanesco yuzu foam	
Wild garlic risotto	25
grilled white asparagus parmesan brown butter	
Organic egg	25
truffle potato variation spinach	

Fish

Sturgeon from fish farm Birnbaum	41
cauliflower chimichurri pine nuts dijon mustard sauce	
Char fillet from Epfenhausen	39
potato and truffle ravioli asparagus panko	

Meat

Lamb	44
chop & sausage dauphine potato artichoke creme	
Veal from Gutshof Polting	43
loin sweetbreads wild garlic crust potato and morel ragout broccoli	
Filet of ox 180g	40
bonemarrow crust sauce of shallots	
Our recommendation	125
chateaubriand, 450g & 4 obsibblue prawns for two	

Side dish of your choice

truffled mashed potatoes	12
wild garlic risotto	8
beans with bacon	7
grilled asparagus	9
barolo jus	6
sauce bernaïse	5



Dessert

Passionfruit and mango mousse

17

coconut yuzu ice cream | yoghurt sponge | lime

Rhubarb & peanut

16

rhubarb sorbet | peanut creme | raspberry gel

Cheese variation from “Tölzer Kasladen”

18

”Leitzachtaler” organic goat cheese | “Hubaner Uralt” | “Bleu d’Auvergne”
“Epoisses” | black walnut | apricot mustard

Homemade sorbet variation

12

three scoops by availability | fresh marinated berries

Our suppliers

We source our cheese from the Tölzer Kasladen, which has only been using artisanal cheeses of the highest quality since 1972, maturing them to perfection in its own ripening rooms.

These are all high-quality, artisanal cheeses, without chemical additives or genetic modification, sourced from carefully selected farm and village dairies, alpine farms and monasteries, some of which the Tölzer Kasladen has been working with since its foundation.

The Hofbräuhaus-Kunstmühle is a family business that is guided by ecological and social responsibility in everything it does and stands for environmentally conscious, enjoyable and healthy food using regional raw materials wherever possible.

At Hofbräuhaus Kunstmühle, machines from all eras of the last 100 years come together like an orchestra. The oldest machines in particular are among the most durable in Munich’s last mill.

If you have any food allergies or intolerances, please contact our service staff. We will be happy to assist and provide you with an appropriate menu.

We would also like to point out that you can take away our meals in your own containers. We would like to draw your attention to the ‘Mehrweg ist der Weg’ (Reusable is the way) campaign of the Bavarian State Ministry for the Environment and Consumer Protection.



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