



Beverages



GRÄFLICHES HOFBRAUHAUS FREISING
PRIVATBRAUEREI DER FAMILIE GRAF ZU TOERRING-JETTENBACH
Brautradition seit 1160

Hearty Snacks

2 Bavarian white sausages⁽⁶⁾ (Weißwürste from Dandl's butcher shop) with 1 pretzel 5,40

2 Wiener^(6,7) (Viennese sausages) with 1 slice of bread 4,25

1 portion of roasted Bavarian meatloaf (Leberkäse)^(3,6,7) with potato salad * additionally one fried egg 1,85 8,25

1 scoop of „Obazda“ (Bavarian cheese spread) and 1 scoop of Griebenschmalz (seasoned lard mixed with greaves)⁽⁴⁾ with 1 slice of bread or 1 pretzel, sliced onions 5,20

1 scoop of Griebenschmalz⁽⁴⁾ 3,45

Grilled sausages from Nuremberg (6 pcs) with gravy and sauerkraut served with 1 slice of bread or 1 pretzel 8,25

Bavarian style sausage salad made of „Lyoner“ (pork sausage) with onions and 1 slice of bread or 1 pretzel 7,90

Swiss style sausage salad with cheese and pickled gherkins,^(4,6,7) with 1 slice of bread or 1 pretzel 8,75

3 scoops of „Obazda“ (Bavarian cheese spread) with sliced onions and 1 pretzel 7,65

1 scoop € 3,45 2 scoops € 5,45

Freisinger cold cut platter

(smoked ham, ham, lard, Parma ham, Obazda (Bavarian cheese spread), cheese and slices of cold pork roast if available^(2,4,6,7) and 2 slices of bread + 1 pretzel) **large 14,85** **small 9,65**

Extra bread 0,90

Extra pretzel 1,00

Extra butter 0,90

extra cranberry sauce / extra cheese (small portion of Alpine cheese or small portion of Emmenthal cheese

extra creamed horseradish / extra freshly grated horseradish/ extra sliced onions each 1,75

Upon your request, we also serve mixed cold cut platter for two persons or larger groups!

1 dye, 2 preservatives, 3 anti-oxidants, 4 flavour enhancer,
5 sulphur dioxide, 6 phosphate, 7 nitrite curing salt

Soups

<i>Soup with liver dumplings (Leberknödelsuppe)</i>	4,25
<i>Soup with stripes of pancake (Frittatensuppe)</i>	4,25
<i>Creamy soup with garlic</i>	4,85
<i>Pretzel soup with slices of white sausages (Weißwurst)</i>	4,25

Salads

<i>Side salad</i>	3,65
<i>Potato salad</i>	3,45
<i>German coleslaw with bacon</i>	3,45
<i>Mixed salad - small</i>	5,65
<i>Mixed salad - large</i>	8,35
<i>Green salad dressed with shrimps fried in tomato-garlic-butter with Balsamic vinaigrette</i>	15,95
<i>small 10,35</i>	
<i>Fresh salad with roasted chicken stripes</i>	14,95

Steirischer Rindfleischsalat (cold)

Salad made of boiled beef

*with onions, pickled gherkins, tomatoes, balsamic vinegar (5),
pumpkin seed oil and bread*

large 14,95

small 9,35

<i>Salad with stripes of beef tenderloin (medium) dressed with mustard vinaigrette</i>	16,45
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<i>Salad with bacon (2), croutons and stripes of fried mushrooms</i>	13,45
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Starters

<i>Small portion of smoked salmon with hash browns, with a dill-mustard sauce and salad</i>	<i>8,25</i>
<i>Goat cheese flambé with glazed onions and salad</i>	<i>9,45</i>
<i>A variety of smoked Fish with salmon, trout fillet, shrimp cocktail and salmon tartar with hash browns and salad</i>	<i>12,45</i>
<i>Beef carpaccio with lemon pepper, baguette and grated Parmesan</i>	<i>12,45</i>

*Dear customers,
We also serve half size portions of our meals with a few exceptions only.*

Children's menu

Prices are valid for kids only.

Children below the age of 6 can get Spätzle (Bavarian style pasta) or dumplings with gravy or French fries for free

Small sized beverages (0,2l) are available for kids up to 13 years old for only 1,30

<i>* Small Schnitzel Viennese style with French fries</i>	<i>3,95</i>
<i>* Kids burger with French fries</i>	<i>2,95</i>
<i>*Spätzle (Bavarian style pasta) <u>or</u> dumplings with gravy</i>	<i>2,30</i>
<i>*French fries</i>	<i>2,30</i>
<i>*3 grilled sausages from Nuremberg with mashed potatoes</i>	<i>2,95</i>
<i>*2 Wiener (Viennese sausages) with potato salad</i>	<i>2,95</i>

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Main course

Schnitzel “Viennese style” (pork)	12,65
Viennese Schnitzel (veal cutlet)	19,75
Cordon bleu (pork schnitzel with ham and cheese filling)	15,35
...served with cranberry sauce, potato salad, French fries, fried potatoes or potatoes with parsley, and salad	
Roast beef with fried onions, roasted potatoes and fresh vegetables medium or well-done	21,35
Sauteéd strips of turkey “Stroganoff“ with Spätzle (Bavarian style pasta) and salad	14,35
Chicken breast filled with mozzarella cheese on tagliatelle with vegetables and tomatoes	15,85
Pork tenderloin with mushrooms in cream sauce, Spätzle (Bavarian style pasta) and salad	large 14,25 small 9,35
Slices of calf’s liver “Berlin style“ with onions in balsamic sauce (5), mashed potatoes and French beans (medium oder well-done)	large 21,85 small 14,25
HB-Burger (180g pure beef) with salad, special burger sauce, onions and French fries	9,85
½ of a fried chicken (breaded and skinless) with boiled potatoes and salad	13,35
Boiled beef fillet „Tafelspitz“ ...served with roasted potatoes, savoy cabbage in a cream sauce and horseradish	18,95
BBQ platter with spicy sauce, French fries and salad (small turkey steak, small pork chop, small Viennese Schnitzel, roasted sausages and Cevapcici)	13,65

* extra cranberry sauce € 1,85 / extra creamed horseradish, extra freshly grated horseradish € 1,95

* extra gravy € 2,30 / duck gravy € 2,45 / extra pepper gravy or Mushroom sauce € 2,45

* extra portion of Spätzle / roast potatoes / hashbrowns / potato gratin / boiled potatoes, small portion of
French fries / Country potatoes / rice / sauerkraut / red cabbage / mashed potatoes € 2,45

*1 add. dumpling € 1,30 / 2 add. dumplings € 2,50 / 1 add. piece of herbal butter 1,65

... fresh out of the oven!

Original Bavarian pork roast with crunchy skin
with dark beer gravy, 1 potato dumpling, 1 bread dumpling
and Bavarian coleslaw with Bacon (2,5)

Half portion 9,25

Full portion 13,85

Roasted duck with red cabbage, gravy
and potato dumpling⁽⁵⁾ (Time for preparation about 20 minutes)

Quarter of a duck 13,45

Half of a duck 20,65

Steaks

Sirloin steak from the Lower Bavarian grass-fed ox
with herbal butter, French fries and salad **19,85**

Roast beef* with pepper gravy, potatoes in cream sauce
and fresh vegetables (*medium or well-done) **23,15**

Surf & turf – grilled sirloin steak and prawns
with potato wedges, sour cream and a small fresh salad **27,35**

Fresh from “Baumgartner’s” **FISH** farm in Freising.

Char fillet fried in tomato lime butter on spinach leaves
with parsley potatoes and butter **18,85**

Pike-perch fillet on fried potatoes with vegetables and
chorizo **21,35**
(Time for preparation about 20 minutes)

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Vegetarian dishes

<i>Baked potato with sour cream and salad</i>	<i>7,85</i>
<i>German ravioli (Maultaschen) filled with porcini, roasted with tomato in olive oil, served with a salad</i>	<i>11,35</i>
<i>Fresh mushrooms in a herbal cream sauce, with a bread dumpling</i>	<i>9,35</i>
<i>Bavarian style Mac and Cheese (Käsespätzle) with salad and fried onions</i>	<i>9,85</i>
<i>Mozzarella and mango caprese with a small salad bouquet and fruity dressing</i>	<i>11,85</i>
<i>Also perfectly suited as a starter.</i>	<i>small 7,75</i>

Culinary delight for 2 and more...

<i>Royal Bavarian mixed platter</i>	
<i>“Ludwig II“</i>	<i>39,80</i>
<i>Freshly roasted duck, pork roast, sirloin steak, roasted sausages from Nuremberg (2) with 3 different gravies (gravy, mushroom sauce, duck gravy), roasted potatoes, dumplings (5), Sauerkraut, red cabbage, hash browns and apple sauce</i>	

<i>Lankesberg-Mixed BBQ platter</i>	<i>39,80</i>
<i>Ox sirloin steak, pork chop, turkey steak, Cevapcici, grilled sausages (6), small Schnitzel with 3 different sauces(mushroom sauce, pepper sauce, gravy) , baked potato, French fries, rice, grilled tomato and sautéed vegetables in butter</i>	

Time for preparation at least 25 minutes

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Desserts

Homemade Viennese apple strudel with vanilla ice cream and whipped cream 6,75

Apricot pancakes with whipped cream 6,75
(Homemade pancakes filled with apricot purée)

Assorted ice cream 4,50
A scoop of ice cream (vanilla, strawberry, chocolate) 1,50
whipped cream 0,75

Assorted ice cream with whipped cream 5,25

Creme brulée with fruit sauce, small 4,95
sorbet and whipped cream large 7,65

Apricot ice cream dumpling

The original Tichy brand from Vienna with brittle and vanilla sauce

1 dumpling 6,25 2 dumplings 9,45

Freshly prepared Kaiserschmarrn

(shredded pancake with sugar and dried fruit)

with apple sauce

of course homemade, flambéed with rum

9,45

Time for preparation about 25- 35 min.

In case of a full house the preparation time might be longer.

Thank you for your understanding.

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