



BEVERAGE LIST

AUGUSTINER BEER 0,5L

Augustiner Original	3,95
Augustiner wheat beer	4,30
Augustiner dark beer	4,10
Erdinger non-alcoholic wheat beer	4,30
Radler – beer with lemonade	3,95
Russ`n – wheat beer with lemonade	4,30

NON-ALCOHOLIC DRINKS

Orangeade 0,5L	3,60
Lemonade 0,5L	3,60
Table Water 0,5L	3,30
Cola Mix 0,5L	3,80
Cola or Cola light 0,33L	3,30
Apple juice 0,2L	3,20
Apfelsaftschorle – apple juice with sparkling mineral water 0,4L	4,10

WINES 0,2L

White Wines	
Green Veltliner	5,20
Cuveè of Rivaner & Riesling	5,20
Red Wines	
Zweigelt Selection	6,20
Merlot	6,70
Rosè Wine	
Esprit de Serame Syrah Rosè	6,20
Wine Cooler / Spritzer – Green Veltliner with sparkling mineral water 0,4L	7,40

SPIRITS

Obstler – fruit brandy 38% vol.	4,00
Williams Pear Brandy 38% vol.	4,10
Jägermeister 35% vol.	4,20
Fine Mirabel 40% vol.	7,50

HOT DRINKS

Espresso	2,50
Double espresso	4,20
Cup of coffee	3,10
Mug of coffee	4,30
Cup of white coffee	3,90
Cappuccino	3,60
Mug of tea – black, peppermint, fruit or chamomile	3,20



MENU

BROTZEITEN...

Munich sausage salad in vinegar and oil with onions - <i>Wurstsalat</i> -	8,90
Obazda – traditional Bavarian savory cheese spread with onions - <i>Obazda</i> -	8,80
Obazda, cream cheese with apricot, rosemary, liver sausage with bread – <i>3 Gläser</i> -	6,90

FRESH SALADS...

Mixed salad with balsamic dressing - <i>Haderner Salat</i> -	
small 4,00	large 7,80
Mixed Salad with balsamic dressing and roasted chicken breast – <i>Hendlburst Salat</i> -	12,80
Cornsalad with balsamic dressing, hazelnuts, beerys & roasted goat cheese – <i>Feldsalat</i>	12,50

SAUSAGE SPECIALTIES

6 pieces of grilled pork sausages with sauerkraut - <i>Nürnberger</i> -	9,80
Mixed sausages with sauerkraut and horse radish – <i>Würstteller</i> -	9,80
“Currywurst” with special sauce and french fries - <i>Currywurst</i> -	9,90

VEGETARIAN...

Spaetzle with fried onions and grated cheese - <i>Käsespätzle</i> -	11,50
Cheese dumplings with roasted mushrooms and parmesan sauce - <i>Kasknödel</i> -	11,60

FROM THE SOUP POT...

Beef broth with pancake-slices - <i>Pfannkuchensuppe</i> -	4,50
Big Soup pot with pancake-slices, vegetable and liver-dumpling - <i>Suppentopf</i> -	6,50

FRESHLY CAUGHT FISH...

Backed saithe with potato salad and remoulade – <i>Seelachs</i> -	12,40
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HADERNER AUGUSTINER SPECIALTIES...

Bavarian roast pork with crust in natural sauce - <i>Schweinsbraten</i> -	
served with two potato dumplings	12,90
1/4 duck, with red wine sauce, red cabbage, with potato & bread dumpling – <i>Ente</i> -	16,30
Boiled veal in broth, small roasted potatoes and vegetables – <i>Tafelspitz</i> -	16,20
Game ragout with cabbage, potato and pumpkin gnocchi – <i>Wildererbowl</i> -	16,80
Escalope “Vienna style” with small roasted potatoes - <i>Wiener Schnitzel</i> -	20,90

AND SOMETHING SWEET AT THE END...

“Bavarian Style” warm slices of apple with vanilla ice cream - <i>Apfelkücherl</i> -	6,60
Chocolate mousse with cheerys marinated in brandy and almonds – <i>Schokobatz</i> -	6,60