

Armbrustschützenzelt – English menu 2025

SOUPS

Beef broth with noodles and ox meat Aa B P 4	Nudels. Ochse	9.90
Thick vegetable lentil soup	Linseneintopf	9.30
with potatoes (vegan) P 2 4		
Cheese dumpling soup	Kaspressknödelsuppe	9.90
with fresh chives Aa B G P		

SAUSAGES

Two white sausages with pretzel (until 3 pm) Aa G L 3 4 6	Weißw.	11.90
Two pair of pork sausages	Schweinswürstl	15.20
with "Sauerkraut" Aa L P 4 6		
Sharp Bavarian Aa L 2 3 4 6	Scharfer Bayer	19.90
Red bratwurst with Bavarian curry sauce and French fries		

FROM THE COLD KITCHEN

Obazda	Obazda	16.50
Bavarian special cheese with onions G 2		
Starter platter serves 8 to 10	Bratzeitbrettl	89.00
with cold Bavarian specialties Aa B F G H L P 2 3 4 6 9		
Sausage salad suisse receipt with cheese	S-Wurstsalat	16.50
in oil and vinegar dressing with bell peppers and onions 2 3 4 8		
Radish and Radishes	Radi, Radieserl	9.90

FISH

Smoked salmon	Räucherlachs	23.50
and jacket potatoes with sour cream D G		
Matjes herring garnished with apples	Matjes	19.50
onions, sour cream sauce and boiled potatoes Aa B D G L 2 3 9		

VEGETARIAN AND VEGAN DISHES

Colorful salad plate A B G L 1 3 4 9	Viktualienmarkt	21.90
with cheese dumplings and grains		
BIO-"Spätzle" with cheese,	Käsespätzle	23.90
onions and salad Aa B G L 1 3 4 9		
Seitan goulash	Seitangulasch	27.50
with potato dumplings (vegan) Aa FR 2 3 5		
Baked potato with grilled vegetables	Ofenkartoffel	18.90
and vegan herb sour cream, ABFGKLP1349		
Fresh mushrooms in creamy sauce .Schwammerl in Rahm		25.50
and bread dumpling Aa B G R		
Portion of French fries	Pommes frites	9.90

GARNITURES (only with main course)

All garnitures (also salad, also fries)	alle Beilagen	5.80
Red cabbage, mixed salad, coleslaw, potato salad, French fries, bread or potato dumplings		

Beer

Mass Paulaner Oktoberfest beer Ac	1 l	15.50
Mass Radler Ac	1 l	15.50
Mass Paulaner Original Münchner Alkoholfrei Ac ...	1 l	15.50
Non-alcoholic beer		

Non-alcoholic Drinks & Coffee

Non-alcoholic drinks 1 2 3 10	0,5 l	6.45
Sparkling water	0,5 l	5.75
Cup of coffee or hot chocolate (Gift mug to go) G		8.75

A grain	F soja	N lupin	5 sulfurized
Aa wheat	G milk / lactose	P celery	6 phosphate
Ac barley	H nuts	R sulfite	8 nitrate
B eggs	Ha almond	1 artificial colourin	9 sweetener
C shellfish	K peanuts	2 preservatives	10 coffeine
D fish	L mustard	3 antioxidant	11 chinin
E molluskan	M sesame	4 flavor enhancer	

Dear guest, we hope you will understand that cross-contamination cannot be completely ruled out!

BOILED AND ROASTED

1/2 duck grilled	1/2 Ente	37.00
with red cabbage and potato dumpling Aa P R 1 2 3 5		
1/4 duck grilled	1/4 Ente	28.50
with red cabbage and potato dumpling Aa P R 1 2 3 5		
Pork roast with potato dumpling	Schweinebraten	24.50
and cabbage salad Aa P R 1 2 3 5		
Boiled beef with horseradish	Tellerfleisch	27.90
and potato salad L P 1 2 3 4		
Braised beef	Sauerbraten	27.90
previously marinated in vinegar with "Spätzle" Aa B G P 1		
Bavarian beer roast of pork, potato salad Aa L P 1 2 4	Bierbratl	22.90
Roast knuckle of pork	Schweinshaxe	28.90
with potato dumpling Aa P R 1 2 3 5		
Escalope of pork in the pretzel crust.....	Schützenschnitzel	29.50
with potato salad Aa B L P 1 2 4		
Roast suckling pig	Spanferkel	32.50
with potato dumpling and cabbage salad Aa P R 1 2 3 5		
Bavarian deer goulash	Hirschgulasch	29.90
with "Spätzle" and cranberries Aa B G P R 3		
Ox loin with creamy mushrooms	Ochsenlende	37.50
and potatoes, sour cream Aa G L P 1		
1/2 fried chicken	Hendl	17.00
Pulled venison burger	Pulled Hirschburger	24.90
with " Red cabbage, chili cranberries and chips A G P		

SWEETS

"Apple Strudel" with hot custard Aa B G Ha P 1	Apfelstrudel	12.50
"Kaiserschmarrn" Cut-up pancake	Kaiserschmarrn	19.50
with raisins, applesauce and stewed plums Aa B G 3		
Dessert variation serves 4 to 5	Nachspeisvariation	59.00
Two types of petit fours, Lemon Beer Gugelhupf, chocolate mousse, cream puffs, and sweet pretzel A B F G H K M 1 2 3 4 7		

Drinks

BIO-Müller Thurgau, Weingut Helmut Christ, im Krügerl R	0,4 l	19.90
Franken, white wine		
Zweigelt, Weingut Überacker, im Krügerl R	0,4 l	19.90
Niederösterreich-AT, red wine		
Weinschorle white or red R	0,5 l	13.10
BIO-Grauburgunder, Bio Weingut Benzinger	0,75 l	44.90
Pfalz, white wine, QbA R		
Grüner Veltliner „Gärtling“, Weingut Martin Nigl ...	0,75 l	59.00
Niederösterreich-AT, white wine, dry R		
Sauvignon Blanc, Weingut Polz	0,75 l	69.00
Steiermark-AT, white wine, dry R		
BIO-Chiaretto Rosé, Bio-Weingut Roberta Gorgo	0,75l	49.90
Südtirol-IT, DOCG		
Unplugged Zweigelt, Weingut Hannes Reeh	0,75l	69.00
Burgenland-AT, red wine		
Champagne Moët & Chandon Impérial R	0,75 l ..	149.00
Champagne Moët & Chandon Impérial R	1,5 l ..	290.00
Champagne Moët & Chandon Rosé Impérial R ..	0,75 l ..	169.00
Champagne Moët & Chandon Rosé Impérial R	1,5 l ..	320.00
Fraenzi, bavarian secco (Franken, dry) R	0,75 l	49.80

Schützengeist (Obstler 38% vol.)	3 cl	8.10
Williams Christ Birnenbrand (35% vol.)	3 cl	8.90
Haselnuss Schnapslerl (38% vol.)	3 cl	8.10
Kirsche Rum Likör (30% vol.)	3 cl	8.10
Jägermeister 2cl bottle (35% vol.)	2 cl	7.50

All prices in €, service and tax included