

Armbrustschützenzelt – English menu 2026

SOUPS

Pressed Cheese Dumpling Soup A B G P	Kaspressknödelsuppe	9,90
Noodle soup with boiled beef Aa B P 4	 Nudelsuppe Ochse	9,90
Thick vegetable lentil soup P 2 4	... Böhmischer Suppeneintopf	9,30

SAUSAGES

Two white sausages with pretzel(to 3 pm) Aa G L 3 4 6	Weißwürste	11,90
Two pair of pork sausages	 Schweinswürstl	15,20
with "Sauerkraut" A G L P 1 2 3 4 6 8		
Bavarian Currywurst"	 Scharfer Bayer	19,90
with "french fries" Aa L 2 3 4 6		

FROM THE COLD KITCHEN

Obatzter	 Obatzter	16,50
Bavarian special cheese with onions G 2		
Starter platter serves 8 to 10	 Brotzeitbrettl	89,00
with radish and cucumber Aa A B G L 2 3 4 5 8 9		
Sausage salad with oil and vinegar dressing	 Wurstsalat	16,50
and onions G 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		
Paulaner Beer-Battered Trout Fillet. Forelle im Bierteig	 Forelle im Bierteig	24,90
served with Remoulade Sauce and Potato-Cucumber Salad 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	 BIO Käsespätzle	23,90
onions and salad Aa B G L 1 3 4 9		
Seitan goulash	 Seitangulasch	27,50
with potato dumplings (vegan) Aa F R 2 3 5		
Baked potato with grilled vegetables	 Ofenkartoffel	18,90
and vegan herb sour cream A		
Fresh mushrooms in cream	 Rahm Schwammerl	25,50
and bread dumpling B P 2 4		
Portion of French fries	 Pommes frites	9,90

GARNITURES (only with main course)

All other garnitures	 sonstige Beilagen	5,80
Red cabbage, mixed salad, coleslaw, potato salad, bread or potato dumpling		
Aa A B G L P 1 2 3 4 5 9		

Beer

Mass Paulaner Oktoberfest beer Ac	 1 l	15,90
Mass Radler Ac 9	 1 l	15,90
Mass Paulaner Original Münchner Alkoholfrei Ac	... 1 l	15,90
Non-alcoholic beer		

Non-alcoholic Drinks & Coffee

Non-alcoholic drinks 1 2 3 8 9 10	 0,5 l	6,90
Sparkling water	 0,5 l	5,75
Cup of coffee or hot chocolate (Gift mug to go) G		8,75

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
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		
Venison burger	 Hirschburger	24,90
Mixed venison and pork patty with red cabbage coleslaw, lettuce, homemade barbecue sauce, mustard pickles, pear chutney, and crispy fried onions in a pretzel bun, served with Franconian potato and onion chips.		
Ox loin with creamy mushrooms	 Ochsenlende	37,50
and potatoes, sour cream Aa G L P 1		
1/2 fried chicken	 Hendl	17,00
Roast knuckle of pork	 Schweinshaxe	28,90
with potato dumpling Aa B G P R 1 3		

SWEETS

"Apple Strudel" with hot custard Aa B G Ha 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	 Nachspeisenvariation	59,00
Selection of dessert slices, chocolate and pistachio cube with raspberries, egg liqueur flowerpot dessert (contains alcohol), lemon shandy Gugelhupf cake, chocolate mousse, cream puff, and quark dumpling served with stewed plums. A B C F G H K M 1 2 3 4		

Drinks

2025 BIO-Müller Thurgau Weingut Hemberger, im Krügerl 0,4 l	20,90
(Franconian, white wine,) R	
Zweigelt, Weingut Überacker (red wine) im Krügerl R	 0,4 l 20,90
Weinschorle white or red R	 0,5 l 13,90
BIO-Grauer Burgunder, Bio Weingut Benzinger	 0,75 l 49,00
(Pfalz, weiß, QbA) R	
Grüner Veltiner „Gärtling“ Weingut Martin Nigl	 0,75 l 59,00
(Niederösterreich-AT, white, dry) R	
Sauvignon Blanc, Weingut Polz (Steiermarkt-AT, white, dry) R	0,75 l 65,00
BIO-Chiaretto Rosé Bio-Weingut Roberta Gorgo	 0,75 l ... 49,90
(Südtirol-IT, DOCG) R	
Unplugged Zweigelt Hannes Reeh	 0,75 l ... 69,00
(Burgenland-AT, red) R	
Vivace Secco trocken (Weingut zur Schwane, dry) R	.. 0,75 l 49,90
Champagne Moët & Chandon Impérial R	 0,75 l .. 159,00
Champagne Moët & Chandon Impérial R	 1,5 l .. 330,00
Champagne Moët & Chandon Rosé Impérial R	.. 0,75 l .. 179,00
Champagne Moët & Chandon Rosé Impérial R	 1,5 l .. 390,00
Ruinart Rosé R	 0,75 l .. 215,00
Schützengeist (Obstler 38% vol.)	 3 cl 8,10
Williams Christ Birnenbrand (38% vol.)	 3 cl 8,90
Jägermeister (35% vol.)	 2 cl 7,50
Erdbeer Limes 1 5 (25% vol.)	 3 cl 8,10
Weinberg-Pfirsich Likör 1 5 (25% vol.)	 3 cl 8,10
Haselnuss Schnapserl H	 3 cl 8,10

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 molluscan	M sesame	4 flavor enhancer	

All prices in €, service and tax included

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