



# Schmankerl aus dem Hocker-Festzelt



## Lunch treats Week 1

11:30 a.m. to 2:00 p.m.  
(while stocks last)

### Monday, 18.09.

**Veal cream goulash**  
with homemade  
spaetzle  
(Swabian egg noodles)  
<sup>4,a1,c,l</sup>  
**14,90 €**

### Tuesday, 19.09.

**Bavarian Kraut platter**  
with roast pork,  
smoked pork,  
bread dumplings and  
sauerkraut  
**14,90 €**

### Wednesday, 20.09.

**Beef roulades**  
with mashed potatoes  
and red cabbage  
<sup>5,a1,g,i,l</sup>  
**14,90 €**

### Thursday, 21.09.

**Bavarian cabbage**  
with roast pork,  
smoked meat,  
dumplings and  
sauerkraut<sup>a1,g,i,l</sup>  
**14,90 €**

### Friday, 22.09.

**Mildly salted ox breast**  
with horseradish,  
creamed savoy  
cabbage and  
fried potatoes<sup>1,5,a1,g,i,l</sup>  
**14,90 €**

## Menu English



**Starter platter** (two persons)  
beer radish, red radish, chives sandwich,  
O'gmachter (spread of cheese and butter),  
bacon, Regensburger (sausages), Fleischpflanzerl  
(meatballs), lard, pretzel breadsticks and two  
slices of farmer's bread<sup>1,2,5,a1,a2,a3,c,g,l</sup> **36,00 €**

**Tatar**, well-seasoned (with egg, capers, onions,  
cucumber), butter and 3 slices of farmer's bread  
<sup>4,a1,a3,c,i,j,g,l</sup> **20,50 €**

**(daily from 2:00 p.m.)**

**Bacon platter** with South Tyrolean bacon, hot-  
smoked farmer's ham, pepper bacon sausage,  
alpine cheese, horseradish, butter, cucumber  
and two slices of farmer's bread<sup>1,2,4,5,7,a1,a3,l,g</sup> **16,50 €**

**Beer radish platter**, beer radish and  
red radish with chive sandwich<sup>a1,a3,g</sup> **8,50 €**

## Our soup specialities

**Soup Hot pot** with noodles, vegetables,  
beef and chicken<sup>ij</sup> **11,80 €**

**Hearty goulash soup** with bread roll<sup>a1,i,g,f</sup> **10,50 €**

**Liver dumpling soup** with chives<sup>a1,a2,c,i,g,j</sup> **6,80 €**

**Pancake soup**<sup>a1,c,g,i,j</sup> **6,20 €**

**Hearty snack platter** with mixed brawn,  
liver sausage, hot-smoked farmer's ham,  
Leberkäs (type of meat loaf), Emmental  
cheese, butter, cucumber  
and two slices of farmer's bread<sup>1,4,5,a1,a3,g</sup> **15,80 €**

**Sausage salad**, Regensburger sausages  
in vinegar and oil and onions with  
farmer's bread<sup>1,5,a1,a3</sup> **10,90 €**

**Swiss sausage salad**, Regensburger sausages  
in vinegar and oil, with Emmental cheese,  
onions and farmer's bread<sup>1,5,a1,a3,g</sup> **12,50 €**

**2 pairs of spicy pork sausages**,  
roasted with sauerkraut<sup>1,a1,i,l</sup> **11,20 €**

**2 pairs of Franconian sausages**, roasted  
with homemade potato salad<sup>1,2,i,j</sup> **11,90 €**

**XXL curry sausage** (red) roasted with  
spicy sauce and fries<sup>1,2,3,4,5,a1,f,i,j</sup> **12,90 €**

**2 Münchner veal sausages**  
with **Bretzl**<sup>1,a1,a2</sup> (until 2 p.m.) **8,50 €**

## Ox meat prepared by our family-owned butchery

Munich **Sauerbraten** (marinated pot roast from beef shoulder)  
with homemade bread dumpling and cranberries<sup>a1,c,g,i,l</sup> **20,80 €**

**Portion of grilled ox meat** with natural sauce and  
homemade potato-cucumber salad<sup>a1,i,j,l</sup> **20,80 €**

Spicy **ox goulash** with homemade bread dumpling<sup>a1,c,g</sup> **18,80 €**

**Bavarian onion beef** with spicy onion sauce, crunchy fried  
onions and cheese spaetzle (Swabian egg noodles)<sup>a1,c,g,i,l</sup> **20,80 €**

Lean **boiled beef** with fresh creamed savoy cabbage, boiled  
potatoes and fresh horseradish<sup>1,a,g,i,j,l</sup> **18,50 €**

Braised **ox cheek** in red wine sauce with mashed potatoes  
and strips of vegetables<sup>a1,g,i,l</sup> **21,90 €**

**Our ox and young cattle meat is prepared by our family-owned  
butchery and produced by local farmers around Munich.  
The Kraus family from Ismaning supplies us with Sauerkraut,  
Blaukraut (red cabbage), potatoes and vegetables.  
As you can see, we attach great importance to quality and local  
products.  
Your host family Roiderer**

## Enjoy our delicious Octoberfest fried chicken!



Freshly prepared every day! From Bavarian farmers and producers  
running moderately-sized poultry-fattening farms. High-quality feeding  
and species-appropriate husbandry make for outstanding quality.

½ grilled **Octoberfest fried chicken**  
(half of 1200 gram chicken)  
filled with butter<sup>g</sup> and parsley, extra meaty and tender **14,80 €**

simply delicious with our  
**homemade potato salad**<sup>ij</sup> **4,90 €**

**Tuesday is family day** - from noon to 5 p.m.  
Just for children/kids:

Baked pork cutlet with french fries<sup>a1,c,g</sup> **11,00 €**

## The Chef recommends

Grilled **roast pork** and crispy **Grillwammerl** (grilled pork belly)  
with potato dumpling<sup>4,a1,g,i,l</sup> **18,20 €**

Lean, **filled breast** of pork with crackling  
and homemade potato-cucumber salad<sup>a1,c,g,i,j</sup> **17,90 €**

½ crispy grilled **pork knuckle** with potato dumpling<sup>4,a1,g,i,l</sup> **21,50 €**

Succulent **Cordon bleu** from pork loin,  
filled with ham and spicy alpine cheese,  
served with french fries and cranberries<sup>1,4,5,a1,c,g,l</sup> **21,50 €**

Zweierlei vom knusprig gegrillten **Spanferkel**  
mit Kartoffelknödel<sup>4,a1,g,i,l</sup> **24,50 €**

**2 grilled meatballs** with our homemade potato salad<sup>1,a1,c,g,i,j</sup> **13,90 €**

¼ grilled **Lugeder duck** und crispy **knuckle of piglet**  
with potato dumpling<sup>4,a1,g,i,l</sup> **29,50 €**

**Fine deer goulash** with homemade spaetzle (Swabian egg noodles)  
and cranberries<sup>4,a1,c</sup> **26,80 €**

**Shredded beef tenderloin**  
in pepper cream sauce with  
roast potatoes<sup>a1,i,g,l</sup> **29,50 €**

**Wiener Schnitzel** (Kaiserschnitzel of  
top-round calf meat) with roast potatoes  
and cranberries<sup>4,a1,c,g,i,l</sup> **26,80 €**



½ crispy grilled Bavarian **Lugeder duck**  
with potato dumpling **30,50 €**

## Freshly prepared, several times a day!

**homemade spaetzle**<sup>a1,c,g</sup>  
(Swabian egg noodles) each portion **4,90 €**

**and as usual our tasty**

**homemade potato salad**<sup>ij</sup>  
each portion **4,90 €**

(no preservatives, no flavour enhancers)

## Vegetarian/Vegan

**Cheese spaetzle** (Swabian egg noodles) with  
Emmental cheese and spicy alpine cheese,  
fried onions and green salad<sup>a1,c,g,j</sup> **15,40 €**

**Ricotta-spinach-bread dumplings**  
roasted with tomato ragout<sup>a1,c,g</sup> **14,90 €**

**Fresh mushrooms** in herb cream sauce  
with homemade bread dumpling<sup>a1,c,g,i,j</sup> **16,50 €**

**Cesar Salad**, roman salad with spicy  
dressing, roasted white bread croutons  
and grated parmesan<sup>a1,c,g,i,j,l</sup> **11,90 €**

Vitamin salad with fruity dressing,  
roasted grains and various berries **14,50 €**

**Braised eggplant** with peperonata, polenta  
and basil oil **16,50 €**

## Sweet treats

Homemade caramelized **Kaiserschmarrn**  
(sliced pancake) with applesauce<sup>3,4,7,a1,c,g</sup> **14,50 €**

Big **Dampfnudel** (steamed yeast dumpling)  
with honey crust and vanilla sauce<sup>a1,c,g,l</sup> **10,80 €**

Granny's **apple strudel**  
with vanilla sauce<sup>a1,c,e,g,l</sup> **10,80 €**

## Cheese

**Portion of O'bazda**  
(regional spread consisting of brie with 50% fat  
and cream cheese with 70% fat)<sup>g</sup> **12,50 €**

**Mild Emmental cheese** (45% fat)  
in cubes, garnished with grapes<sup>g</sup> **12,50 €**

**Cheese platter** with Bavarian cheese  
specialties with butter and farmer's bread,  
garnished with grapes<sup>a1,a2,g</sup> **17,90 €**

Bretzla<sup>a1,a2</sup> (until 2:00 p.m.) **1,70 €**

Slice of farmer's bread<sup>1,a3</sup> **0,80 €**

Single bread dumpling  
or potato dumpling (side dish)<sup>a1,c,g,l</sup> **3,00 €**

Portion of homemade spaetzle  
(Swabian egg noodles)<sup>a1,c,g</sup> **4,90 €**

Roast potatoes (side dish)<sup>a1,c,g</sup> **4,50 €**

Blaukraut (red cabbage),  
Sauerkraut, colesla<sup>a1,f</sup> **4,00 €**

Mixed green salad<sup>j</sup> **6,50 €**

## Lunch treats Week 2

11:30 a.m. to 2:00 p.m.  
(while stocks last)

### Monday, 25.09.

**2 front pork  
knuckles  
from pigling**  
with Sauerkraut  
and potato mash<sup>1,5,a1,g</sup>  
**14,90 €**

### Tuesday, 26.09.

¼ **grilled  
Lugeder duck**  
with  
potato dumpling<sup>4,a1,c,l</sup>

**14,90 €**

### Wednesday, 27.09.

**Pork tenderloin tips**  
in brandy-cream  
sauce with homemade  
spaetzle<sup>a1,c,g,l</sup>

**14,90 €**

### Thursday, 28.09.

Juicy, crispy **rolled  
roast pork**  
with spicy onion  
filling and  
potato-cucumber  
salad<sup>a1,j</sup>

**14,90 €**

### Friday, 29.09.

**lamb shoulder**  
(bone-in) with bacon  
beans and fried po-  
tatoes<sup>5,7,a1,l</sup>

**14,90 €**

## Menu Italian

