



# PRETZELS & BREAD



## **F** Fresh, oven-baked PRETZEL

Try one or four pieces of "Heimat"!

One piece + butter .....\$5.50

Four pieces + butter on a special pretzel tree to share .....\$22

## **F** BAVARIAN BREAD BASKET

Selection of mini rolls: dark rye, pretzel roll and artisan baguette, served with butter .....\$15

## **F** "OBAZDA" WITH PRETZEL

The Bavarian cheese delicacy made with Brie, fresh butter, various spices, garnished with red onion rings and chives, served with a pretzel .....\$18

## **F** "GRIEBENSCHMALZ" WITH PRETZEL

Traditional pork spread .....\$19

**"Schmankerl"**  
[ˈʃmankəl]

Typical Bavarian treat from Paulaner's kitchen. A mouth-watering delicacy!

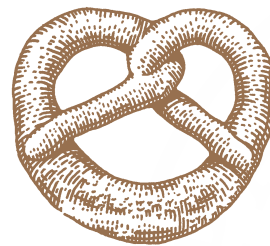
## **F** TRIO MUNICH SPREADS

"Obazda", herbal cream cheese and liver pate, served with Bavarian bread basket .....\$18



## Lovin' from the oven

### ORIGINAL MUNICH BRÄUHAUS-BREZN



This is THE traditional symbol for the Bavarian cuisine: yeast dough shaped into the pretzel loop, dipped in lye solution, salted and oven-baked – a great complement to Paulaner beer, "Brotzeit" (snacks, beer-bites) and our sausages!

According to legend, the pretzel was invented by a baker who lost his life to his lord by committing a crime. However, since the baker previously served the lord well, he decided to give the baker a second chance: "Bake a cake my dear friend, through which the sun shines times three, and you shall not be hanged but set free."

The baker went to work and invented the pretzel.





# STARTERS & SOUPS



**F ROAST PORK CARPACCIO**   
Thinly sliced pork shoulder with red onions  
vinaigrette and fresh horseradish \_\_\_\_\_ \$24



**F SAUSAGE SALAD MUNICH-STYLE**   
Thinly sliced Bavarian meatloaf with Emmen-  
tal cheese, gherkins, red onions, fresh chives  
and Paulaner house dressing, served with  
German dark rye bread  
Small portion (120g) \_\_\_\_\_ \$19  
Big portion (240g) \_\_\_\_\_ \$26

**F ROAST BEEF**   
Thinly sliced, homemade Australian roast beef  
from Huber's Butchery with sautéed roasted  
potatoes and homemade Tartare Sauce  
\_\_\_\_\_ \$25



**F BRÄUHAUS GOULASH SOUP**   
Spicy soup with beef, onions, bell peppers,  
potatoes, seasoned with Paulaner dark beer  
and hot paprika  
\_\_\_\_\_ \$16

**F MUSHROOM SOUP**   
With white button and shitake mushrooms,  
tossed in white wine, topped with a touch  
of cream, garnished with pretzel chips  
\_\_\_\_\_ \$14




# SALADS



**(F) PAULA'S SALAD BOWL**   
 Selected mixed greens, cherry tomatoes, cucumber, pretzel chips, vegetable julienne, hard-boiled egg, red radish, tossed in Paulaner house dressing

\$18

**(F) CAESAR SALAD BOWL**   
 Romaine lettuce, bacon, hard-boiled egg, pretzel chips, tossed in Caesar dressing, topped with parmesan flakes


\$20



**(F) "BACKHENDL" SALAD**   
 Selected mixed greens with slices of chicken Schnitzel, pretzel chips, hard boiled egg, potato salad, cherry tomatoes, cucumber, vegetable julienne, tossed in Paulaner house dressing

\$24



**(F) BUTCHER'S SALAD BOWL**   
 Selected mixed greens, slices of Australian roast beef, hard boiled egg, cherry tomatoes, cucumber, pretzel chips, vegetable julienne, tossed in Paulaner house dressing

\$24

**(F) FISH SALAD**  
 Fresh lettuce with avocado, cucumber, cherry tomatoes, smoked salmon, pretzel chips and Paulaner house dressing

\$24

## **(F) ADDITIONAL TOPPINGS**

- Strips of chicken Schnitzel ..... \$8
- Roasted bacon ..... \$8
- Boiled egg ..... \$2
- Parmesan cheese ..... \$3
- Smoked salmon ..... \$10





# SIGNATURE STARTERS



Image for illustration purposes only.

## **F** BROTZEIT PLATTER

Selection of fine cold cuts (smoked & cooked ham, salami, Emmental & Brie cheese) original Munich "Obazda", liver pate, butter, herbal cream cheese, original Munich sausage salad and "Fleischpflanzerl" pork and beef patties, served with Bavarian bread basket for 3-5 persons \_\_\_\_\_

**\$58**





# BEER BITES



## F PRETZEL CHIPS

Thinly sliced Bavarian pretzels, salted and double-baked, served with sour cream

\$12

## F SPICY CRISPY CHICKEN WINGS

With BBQ Sauce

\$19

## F FRENCH FRIES

With curry-flavored tomato dip

\$15



## F WAFFLE SWEET POTATO FRIES **NEW**

With truffle-aioli dip

\$19



## F PAULANER TRIO SAUSAGE BITES

Slices of grilled "Nürnberger", spicy chicken and "Weisswurst" sausages, served with hot mustard

\$19



## "FLAMMKUCHEN"

### CRISPY FLATBREAD WITH BACON

Flatbread with stripes of smoked bacon, sliced onions, herb sour cream and fried onions

\$24



## "FLAMMKUCHEN"

### CRISPY FLATBREAD WITH MUSHROOMS

Flatbread with sliced mushrooms, sliced onions, herb sour cream and fried onions

\$24



## F SALMON WRAP **NEW**

Smoked salmon slices, cucumber, avocado, cherry tomatoes, crispy roman lettuce, hard boiled egg, tossed with homemade Tartare Sauce and wrapped in a tortilla wrap

\$26

## F CHICKEN WRAP **NEW**

Grilled chicken stripes, cherry tomatoes, avocado, cucumber, crispy roman lettuce with Caesar dressing and boiled egg, wrapped in a tortilla wrap

\$26



# SIGNATURE PLATTER



Image for illustration purposes only. The pork knuckle comes with bone. Please let us know if you prefer the pork knuckle chopped.

## **F** PAULANER BRÄUHAUS PLATTER **ALL YOU NEED**

Crispy oven-roasted pork knuckle, grilled Paulaner signature sausages (German "Bratwurst") and Nürnberger sausages, chicken Schnitzel, grilled meatloaf and "Fleischpflanzerl" pork and beef patties, served with potato cucumber salad, "Sauerkraut", mashed potatoes, grilled bread dumpling slices and Paulaner dark beer sauce

for 2-3 persons \_\_\_\_\_ \$88

for 4-5 persons \_\_\_\_\_ \$138





## SIGNATURE CLASSICS

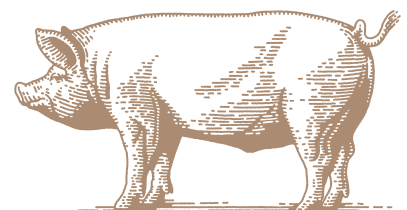


Image for illustration purposes only. The pork knuckle comes chopped. Please let us know if you prefer the whole knuckle with bones, unchopped.

### **F** BAVARIAN "SCHWEINSHAX'N"

Whole oven-roasted pork knuckle with crispy crackling skin, served with "Sauerkraut", grilled bread dumpling slices and Paulaner dark beer sauce

\$45





# CLASSICS




The most popular pet among Germans still remains the “halbes Hähnchen” or roasted half chicken.




**(F) ROASTED HALF CHICKEN**   
Seasoned with our authentic blend of spices, brushed with butter for a crispy skin, served with French fries and lemon

\$30




**(F) “FLEISCHPLANZERL”**   
Juicy, pan-fried pork and beef patties from Huber's Butchery in Paulaner dark beer sauce with mashed potatoes and crispy onion rings

\$25

**(F) “ZWIEBELROSTBRATEN”**   
Grilled Australian striploin steak (250g) from Huber's Butchery topped with fried onion rings, served with roasted potatoes, Paulaner dark beer sauce and side salad

\$46



**(F) BEER & BEEF GOULASH**   
Shin Shank beef cubes braised in Paulaner dark beer sauce, seasoned with our authentic blend of spices, served with “Spätzle” (homemade egg noodles)

\$36





# CLASSICS



## BRÄUHAUS DOUBLE **NEW** CHEESE BURGER

Double beef patty, grilled to perfection with double Gouda cheese, caramelized onions, lettuce and hot mustard on a pretzel bun, served with waffle sweet potato fries

\$29

## PAULANER'S "SCHWABENPFANDL"

Grilled Australian pork tenderloin from Huber's Butchery, served with creamy mushroom gravy and "Spaetzle" (homemade Bavarian egg noodles)

\$39



## **NORWEGIAN BAKED SALMON FILLET**

Served with crisp mixed lettuce, cherry tomatoes, cucumber and lemon garlic butter

\$37



## **"RUDI'S LEBERKÄS"**

### GRILLED BAVARIAN MEATLOAF

With homemade potato cucumber salad, egg sunny side up and sweet Bavarian mustard

\$24



# THE VEGETARIAN BUTCHER



## MEET THE NEW MEAT

Change only comes about through challenge and this vegetarian meat, with all of its flavour and similarities to the real deal, is bound to challenge the taste buds of any meat-lover. We don't use the words meat substitute, but rather, meat successors.  
**Get a taste for the future of meat!**



### NOCHICKEN WRAP **NEW**

Plant-based NoChicken nuggets with cherry tomatoes, cucumber, crispy romaine lettuce topped with Guacamole, perfectly wrapped up in a wholegrain tortilla

\$31



### NOCHICKEN NUGGETS **NEW**

Plant-based NoChicken nuggets (7pcs) served with Tartare Sauce  
Vegan option available: with BBQ sauce

\$26

### NOMEAT BALLS **NEW**

Plant-based NoMeat balls in spicy tomato sauce, served with pasta

\$29





# SIGNATURE SPECIAL

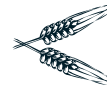


Image for illustration purposes only.

## **F BAVARIAN ROAST PORK** **NEW**

Crispy pork shoulder Bavarian style with crispy crackling skin from Huber's butchery served with Bavarian Krautsalat, potato and bread dumpling, Paulaner beer sauce

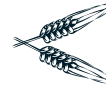
**\$40**

### **WEEKEND SPECIAL!**

Available on Saturday, Sunday and PH all day long, Friday and eve of PH from 6pm onwards, as long as stock lasts. Pre-ordering recommended.



# SAUSAGES



Our sausages are produced by our trusted supplier Rudi's Fine Food on behalf of Paulaner.

## HOW TO PAULANER "Eating Weißwurst"

### OPTION 1

#### CUT INTO PIECES

Cut in the "Weißwurst" length-wise, open the sausage halves – using a knife and fork - and lift the sausage out of the skin by rotating the utensils. Enjoy bite by bite with sweet mustard, a "Brezn" and fresh cold beer.

### OPTION 2

#### "ZUZELN"

Sucking, the traditional Bavarian way of eating a "Weißwurst". How do you do it?

*The only true way*



### STEP 1 "From hand to mouth"

Pick up the sausage with your fingers. Dip the sausage in (sweet) mustard and take a bite.

### STEP 2 "Suckle"

Bite a hole in the sausage skin. Suckle the sausage stuffing out of the skin (zuzeln). The filling is best removed from the skin using your teeth. The traditional way to enjoy it is with a "Brezn" and a refreshing beer.

**"Enjoy!"**

*Enjoy bite by bite with sweet mustard, a "Brezn" and fresh cold beer.*



### F ORIGINAL "WEISSWURST"

THE traditional Munich sausage, made of minced veal and pork, flavored with fresh parsley and lemon. Two sausages simmered in slightly salted water, with original "Weißwurst" mustard from Munich and an oven-baked pretzel

\$19

### F GRILLED "NÜRNBERGER"

Half a dozen grilled pork sausages on "Sauerkraut" and mashed potatoes

\$25

### F GERMAN "CURRYWURST"

Grilled red pork sausage in homemade curry-flavored tomato sauce, served with French fries

\$25



# SAUSAGES



**F PAULANER SIGNATURE SAUSAGE PAN**  

Two grilled “Nürnberger” sausages, a Bavarian white “Bratwurst” sausage and our Paulaner signature sausage (smoked German Bockwurst) on "Sauerkraut", with mashed potatoes and Paulaner dark beer sauce

\$30



**F SPICY CHICKEN SAUSAGE** 

With potato cucumber salad and horseradish dip

\$23

**F PORK CHEESE “KNACKER”** 

Half dozen pork cheese 'Knacker' sausages served with homemade Munich potato salad

\$25

*All Sausages from Rudi's Butchery, specially prepared after our own recipes!*







# SCHNITZEL





## Schnitzel. The German Classic Escalope.

We only use tender and juicy cuts that are pounded until thin, dipped into bread crumbs, then fried golden brown in butter.

**(F) PORK SCHNITZEL**   
Thinly flattened pork escalope, breaded and fried golden brown with butter, served with lemon and French fries  
\_\_\_\_\_ \$32

**(F) CHICKEN SCHNITZEL**   
Thinly flattened chicken escalope, breaded and fried golden brown with butter, served with lemon and French fries  
\_\_\_\_\_ \$32

**“WIENER SCHNITZEL”**   
Thinly flattened veal escalope, breaded and fried golden brown with butter, served with homemade potato cucumber salad, lemon and cranberry sauce  
\_\_\_\_\_ \$42

**(F) CHICKEN “CORDON BLEU”**    
Highest quality chicken breast escalope from our trusted Huber’s Butchery, breaded and fried golden brown, filled with Emmenthal cheese and pork leg ham, served with French fries and lemon wedges  
\_\_\_\_\_ \$37

**(F) ADDITIONAL**  
Mushroom sauce \_\_\_\_\_ \$8  
Cranberry sauce \_\_\_\_\_ \$4  
Side Salad \_\_\_\_\_ \$9






# VEGETARIAN




**F** **SPINACH DUMPLING**   
 In creamy mushroom gravy with fresh spinach, cherry tomatoes and Parmesan cheese

\$24

**F** **"SCHUPFNUDELN"**  **NEW**  
 German potato noodles, grilled till golden brown with Sauerkraut and chopped parsley

\$23



**BAVARIAN FUSION GYOZA**  **NEW**  
 Vegetarian Gyoza (7 pieces), crispy grilled, with homemade vegetable broth and fresh ginger-leek-chili julienne

\$25





# VEGETARIAN



## **F** PAULANER BRÄUHAUS PASTA

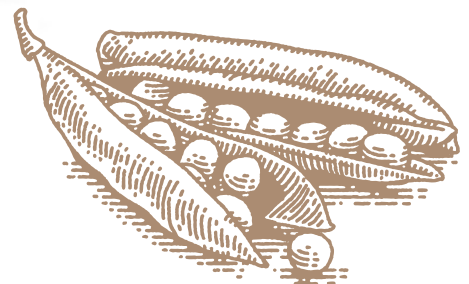
Penne tossed in spicy dark beer-infused tomato sauce, garlic and Parmesan cheese;  
Vegan option available.

\$23

## **F** GRILLED “MAULTASCHEN” **NEW**

Swabian vegetable-filled dumplings with pasta dough, sauteed in butter to golden brown, with Sauerkraut  
Non-vegetarian option:  
with Paulaner beer sauce

\$26



## **F** “KÄSESPÄTZLE”

Homemade Bavarian egg noodles tossed in cream and Emmental cheese, garnished with roasted onion rings

\$25





# SIDE DISHES



*many Bavarian delicacies!*



**F "SEMMELNÖDEL"**

Homemade Bavarian bread dumpling slices, grilled with Paulaner dark beer sauce, topped with buttered bread crumbs

\$9



**F "KARTOFFELNÖDEL"**

Homemade Bavarian potato dumplings with Paulaner dark beer sauce, topped with buttered bread crumbs

\$9

**F "SPÄTZLE"**

Homemade Bavarian egg noodles, sautéed in butter

\$9



**F "SAUERKRAUT"**

Finely sliced cabbage, fermented and slowly simmered, with juniper berries, bay leaves and caraway seeds. A mildly sour taste.

\$9






# SIDE DISHES



**(F) SIDE SALAD**   
 Selected mixed greens, cherry tomatoes, cucumber, vegetable julienne, tossed in Paulaner house dressing

\$9

**(F) POTATO CUCUMBER SALAD**   
 A Bavarian classic - soft boiled potatoes, onions, thinly sliced cucumbers, tossed with herbs and vinegar

\$9



**(F) FRESH SUMMER VEGGIES**   
 Pan-seared mixed vegetables

\$11



**(F) FRENCH FRIES**   
 With curry-flavored tomato dip

\$11

**(F) "BRATKARTOFFELN"**   
 Roasted Potatoes, pan-fried with butter and herbs

\$9

**(F) MASHED POTATOES**   
 Cooked and mashed potatoes mixed with butter and milk, topped with roasted onions

\$9





# DESSERTS



## F “KAISERSCHMARR'N”

Thick caramelized pancakes, served with Vanilla ice-cream, red berries and apple compote

\$23

*THE Bavarian dessert delicacy!*



## F BREWMASTER'S CHOCOLATE MOUSSE

Dark Lager beer infused chocolate mousse, served with red berries compote and topped with crispy nuts

\$16



## F SWEET DUMPLING DUO **NEW**

Breaded and golden fried sweet assorted dumplings with red berry compote

\$20

## F APPLE STRUDEL

Bavarian pastry filled with thinly sliced apples, caramelized almonds and raisins, served with vanilla ice cream and vanilla sauce

\$19



==  
THE PERFECT  
SWEET ENDING.  
==

## “APFEL KIACHERL”

Apple rings coated in sweet pastry made with Paulaner wheat beer, deep fried, sprinkled with sugar and cinnamon, served with Vanilla ice cream and red berries compote

\$22

## F MÖVENPICK ICE CREAM TRIO

Vanilla, strawberry and chocolate

\$18

