



at the  
**Spring Festival**  
Munich

**April 17th – May 3rd 2015**



daily from 11 am to 10.30 pm | Live music & free entry  
[www.hippodrom.de](http://www.hippodrom.de)



## Snacks

- Bavarian beer garden special** with radishes, bavarian bacon, bavarian style cream cheese made of camembert bread topped with lard, butter and chives<sup>4, Aw, G</sup> ..... 9,00 €
- Traditional salted radish** with bread, butter and chives<sup>Aw, G</sup> ..... 6,50 €
- Bavarian sausage salad**<sup>2, 4, 7</sup> ..... 8,50 €
- The popular Bavaria style cream cheese** – as famous as at the "Waldwirtschaft" – with radishes, bread with butter and chives<sup>4, Aw, G</sup> ..... 9,50 €

## Soup

- Bavarian beef bouillon** with Wagyu liver dumpling<sup>4, Aw, C, G</sup> ..... 5,50 €
- Spicy "Andechser" goulash soup**<sup>4, Aw</sup> ..... 5,50 €



## Sausages

- 2 original white sausages** according to Sepp Krätz's recipe with sweet mustard<sup>4, 7, J</sup> ..... 6,50 €
- 6 roast sausages** served with sauerkraut ..... 8,50 €
- 3 roasted sausages** from 100% Wagyu-Style Beef with potato-rocket-salad<sup>3, 4, 7, J, L, G</sup> ..... 13,50 €



## Vegetarian

- Cheese spaetzli** with onions and pear chutney<sup>Aw, C, G</sup> ..... 12,00 €
- Baked potato** with curd and spring onions and fresh salad hearts<sup>G</sup> ..... 12,00 €

## Vegan

- Tepid asparagus salad** with cherry tomatoes and potatoes<sup>G</sup> ..... 15,50 €

## For children

- Crispy fried potato patty** with fruity apple compote<sup>3, Aw, C, G</sup> ..... 5,00 €  
and one non alcoholic drink, 0,25 l

## Chicken

- ½ Roast chicken** made with Schuhbeck's roast chicken seasoning and butter from Andechs<sup>Aw, G</sup> ..... 9,50 €
- Warm potato salad**,<sup>4, G</sup> with cucumber and dill ..... 3,50 €

Our recommendation:

- Big pretzel**<sup>Aw, C, G</sup> ..... 3,80 €
- Small pretzel**<sup>Aw, C, G</sup> ..... 1,00 €



## Hippodrom Spring Festival Delicacy

<b>Wood smoked salmon</b> with chives and crispy fried potato patty <sup>3, Aw, C, D, G, L</sup> .....	13,00 €
<b>3 veal meat balls</b> with radish vinaigrette and warm potato-rocket-salad <sup>4, 11, Aw, C, G, J, G</sup> .....	13,00 €
<b>Juicy roast pork</b> with crackling, natural sauce and potato dumplings <sup>1, 3, 4, Aw, C, G, L</sup> .....	13,50 €
<b>Grilled knuckle</b> of suckling pig with coleslaw-bacon salad and potato dumplings <sup>1, 3, 4, Aw, C, G, L</sup> .....	15,50 €
<b>Prime boiled Bavarian beef</b> with horseradish, savoy cabbage and potatoes <sup>4, Aw, G</sup> .....	17,00 €
<b>Wiener Schnitzel</b> from veal, fried in butter with warm potato-rocket salad and cranberry sauce <sup>4, 11, Aw, C, G</sup> .....	18,50 €
<b>Hippodrom-delicacy dish</b> Wiener Schnitzel from veal fried in butter, <sup>4, 11, Aw, C, G</sup> crispy knuckle of suckling pig with potato dumplings <sup>1, 3, 4, Aw, C, G, L</sup> and roasted sausages from Wagyu beef with warm potato-rocket-salad <sup>3, 4, 7, 11, G</sup> .....	per person 19,00 €
<b>Half bavarian duck</b> – crispy and juicy with red cabbage and apples and potato dumplings <sup>1, 3, 4, G, L</sup> .....	19,00 €
<b>Grilled King Prawns</b> with fresh salad hearts marinated in the famous WaWi-dressing <sup>D, C, G, J</sup> .....	19,50 €
<b>Bavarian Dry-Age BBQ-Tenderloin Steak, 250 g</b> , with baked potato and curd <sup>G</sup> .....	22,00 €
<b>Asparagus from Schrobenhausen</b> with Annabelle-potatoes and butter <sup>G</sup> .....	15,50 €
and with one Wiener Schnitzel <sup>11, Aw, C, G</sup> .....	22,00 €



## Bavarian Wagyu Style Beef

from Sepp Krätz' Wagyu farm

A High End meat delicacy, excellent taste,  
juicy, tender and very healthy.



<b>3 roasted sausages from 100% Wagyu Style Beef</b> , with potato-rocket-salad <sup>3, 4, 7, 11, J, L, G</sup> .....	13,50 €
<b>180g, Bavarian Wagyu Burger in a pretzel bun</b> with cherry tomatoes, red wine shallots, iceberg lettuce and wedges <sup>3, 11, Aw, C, G, I, K, L</sup> .....	16,50 €



## Desserts

<b>Apricot ice cream dumpling</b> with fresh strawberries <sup>C, G</sup> .....	6,50 €
<b>Bavarian shredded pancake</b> with fruity apple compote <sup>3, Aw, C, G, H</sup> .....	9,50 €
<b>The Hippodrom dessert dream</b> apple compote and fresh strawberries for 2 or more persons <sup>3, Aw, C, G</sup> .....	per person 11,00 €
<b>Coffee Intención Bio, fair trade</b> in a big mug .....	4,00 €
<b>Large Cappuccino Intención Bio, fair trade</b> in a big mug <sup>G</sup> .....	4,00 €
<b>Eilles Tea</b> , ceylon, peppermint or berry .....	4,00 €



1 = with dye stuffs, 2 = with nitrite, 3 = with antioxidant, 4= with flavor enhancer, 7 = with phosphate, 9 = caffeinated, 11 = with sweetener, Aw = contains gluten (wheat), Ar = contains gluten (rye), Ag = contains gluten (barley), Ah = contains gluten (oat), Ad = contains gluten (spelt), Ak = contains gluten (kamut), B = contains traces of crustaceans, C = contains egg, D = contains fish, E = contains peanuts, F = contains soy-beans, G = contains milk or lactose, H = contains edible nuts, I = contains celery, J = contains mustard, K = contains sesame seed, L = contains sulfur dioxide and sulphites, M = contains lupine

## Beer

<b>"Frühlingswiesn" SPATEN Beer<sup>Ag</sup></b>	1,0 l	8,90 €
<b>Shandy (beer mixed with lemonade) SPATEN<sup>Ag</sup></b>	1,0 l	8,90 €
<b>Schnitt Beer<sup>Ag</sup></b>	ca. 0,7 l	6,50 €
<b>Franziskaner Beer<sup>Ag</sup></b>	0,5 l	4,80 €
<b>Hippo Fit, alcoholfree</b> alcoholfree beer "all nature", low calories	0,5 l 1,0 l	4,60 € 8,90 €



## Wines

<b>White wine spritzer<sup>L</sup></b> (white wine mixed with table water) from 2014 Grüner Veltliner served in the Hippodrom jug	0,5 l	6,70 €
<b>Aperol Sprizz<sup>1, L</sup></b> with Prosecco served in the Hippodrom jug	0,25 l	6,50 €
<b>Hugo<sup>L</sup></b> made with Vino spumante, elderflower and fresh mint served in the Hippodrom jug	0,25 l	6,50 €
<b>2014 Grüner Veltliner<sup>L</sup></b> quality wine served in the Hippodrom jug	0,25 l	5,50 €
<b>2014 St.Veit, Cuvée dry<sup>L</sup></b> Hans Wirsching, Iphofen	0,75 l	24,00 €
<b>2014 Cà dei Frati, Lugana D. O. C.<sup>L</sup></b> I Frati, Lombardei	0,75 l	28,00 €
<b>2014 Cà dei Frati Rosé, D. O. C.<sup>L</sup></b> I Frati, Lombardei	0,75 l	32,00 €
<i>Selection AlexandervonEssen</i>		
<b>2004 Baron de Ley Gran Reserva<sup>L</sup></b> D.O.Ca., Rioja, Viña Imas, Spain	0,75 l	48,00 €



## Champagne

<b>Moët &amp; Chandon</b> Imperial Brut <sup>L</sup>	0,75 l	85,00 €	<b>MOËT</b>
Magnum <sup>L</sup>	1,5 l	175,00 €	
<b>Moët &amp; Chandon</b> Brut Rosé <sup>L</sup>	0,75 l	97,00 €	<b>MOËT ROSÉ</b>
Magnum <sup>L</sup>	1,5 l	220,00 €	
<b>Laurent-Perrier</b> Brut <sup>L</sup>	0,75 l	95,00 €	
Rosé Brut <sup>L</sup>	0,75 l	140,00 €	
<b>Ruinart</b> Blanc De Blancs <sup>L</sup>	0,75 l	150,00 €	
Ruinart Rosé <sup>L</sup>	0,75 l	150,00 €	
<b>2004 Dom Pérignon<sup>L</sup></b>	0,75 l	240,00 €	<b>Dom Pérignon</b>
2004 Dom Pérignon Rosé <sup>L</sup>	0,75 l	750,00 €	
<b>Ferrari Maximum Brut<sup>L</sup></b> Italien, Metodo Classico	0,75 l	38,00 €	

## Liquors

<b>Ziegler KVL T Pear</b> in a mini Ziegler bottle with a sling!	5 cl	12,50 €	
<b>Monastery-herbs from Heiligen Berg Andechs</b> herb liqueur	2 cl	3,50 €	
<b>Gansloser Strawberry Limes</b> made from very sweet strawberries	4 cl	4,50 €	<b>GANSLOSER</b> <i>Destillerie</i>
<b>The good fruit brandy from Siegfried Herzog</b> made from apples and pears	2 cl	4,50 €	<b>SIEGFRIEDHERZOG</b> DESTILLATE
apricot	2 cl	5,50 €	
<b>Sissis Haselnussrausch</b> Perfect for the entire group	0,20 l	33,00 €	

## Non-alcoholic drinks

<b>Munich table water</b>	0,5 l	3,00 €
<b>Libella Lemonade</b>	0,5 l	4,20 €
<b>Apple juice</b> mixed with soda water	0,5 l	4,20 €
<b>Schwip-Schwap Spezi<sup>1,9</sup></b>	0,5 l	4,20 €
<b>Pepsi-Cola<sup>1,9</sup></b>	0,5 l	4,20 €
<b>Bio Mineral water sparkling</b>	0,75 l	6,50 €
<b>Bio Mineral water still</b>	0,75 l	6,50 €



**Tuesday is the family day at the Hippodrom.**  
Pay 1/2 for all non alcoholic drinks on Tuesdays  
and Sundays from 11 am to 6 pm!



LONGDRINKS ARE  
AVAILABLE AT THE

Wilberer  
Wein Bar

We look forward to welcoming you!



**SW/M**

**A saubere Sach – im Hippodrom fließt M / Ökostrom!**

Die SWM und das Hippodrom sind ein starkes Team: Das traditionsreiche Festzelt bezieht von den Stadtwerken München M-Ökostrom aktiv – und unterstützt damit die Ausbauoffensive Erneuerbare Energien der SWM. Mehr Infos: [www.swm.de](http://www.swm.de)