

Der Hufnagel

À la carte menu

Bavarian-Austrian cuisine in the heart of Perlach

The small superscript numbers next to dishes refer to allergens and additives. The **complete legend** is available in the separate PDF or at der-hufnagel.de/speisekarte. Please ask our staff for English allergen information.

From our soup kitchen

Clear beef consommé with fresh herbs and choice of pancake strips or semolina dumplings ^{11, 17, 19}	6,90 €
Carrot and ginger soup with herb croutons ^{11, 17, 19}	7,90 €

Starters

Crispy garlic butter baguette ^{11, 17}	6,20 €
Colorful starter salad with house dressing of your choice	8,20 €
Wafer-thin beef carpaccio with olive oil, lemon, arugula, fresh Parmesan and baguette	16,90 €

Now we're in a pickle...

Ziegenpeter — Salad plate with grilled goat cheese, thyme honey and honey-mustard dressing ^{17, 20}	19,90 €
Hiatamadl — Colorful salad with grilled chicken strips, yogurt-herb dressing and sunflower seeds ¹⁷	19,90 €
Großer Nackerter — Large colorful salad plate with raw vegetables and dressing of your choice	13,90 €
Homemade dressings to choose from: Balsamic, honey-mustard, yogurt-herb or vinaigrette ²⁰	

Vegetarian and Vegan

Vegetable platter with fresh market vegetables, fried potatoes, creamed mushrooms and fried egg ^{13, 17}	17,90 €
Grandma's creamed mushroom ragout with hand-rolled bread dumplings and fresh herbs ^{11, 13, 17}	17,90 €
Allgäuer Kasspatzen with crispy onions and small mixed salad ^{11, 13, 17}	17,90 €
Vegan Thai curry with vegetables and basmati rice	18,90 €
Vegan Thai curry with grilled chicken breast strips	22,90 €

Homemade Flammkuchen

Elsass — with sour cream, cheese, bacon and onions ^{6, 7, 11, 13, 17} **15,90 €**

Baked potato

Baked potato filled with sour cream and salad garnish ^{17, 20} **16,90 €**

Baked potato with grilled chicken breast strips and salad garnish **19,90 €**

Baked potato with grilled beef tenderloin strips and salad garnish **21,90 €**

Baked potato with grilled chicken and beef tenderloin strips and salad garnish **22,90 €**

Baked potato with fresh grilled vegetables and salad garnish **18,90 €**

Our Steaks — succulent, aged Argentine steaks served on wooden boards with herb butter, BBQ sauce, onion-port wine sauce, pepper cream sauce and ketchup

Prime tender and lean beef tenderloin, approx. 225 g ^{11, 13, 17, 20} **39,90 €**

Beef tenderloin tender and lean (Ladies), approx. 125 g ^{11, 13, 17, 20} **28,90 €**

Hearty and marbled rump steak, approx. 220 g ^{11, 13, 17, 20} **25,90 €**

Hearty Rump Steak (Ladies), approx. 125 g ^{11, 13, 17, 20} **18,90 €**

Entrecote, beautifully marbled and juicy, approx. 300 g ^{11, 13, 17, 20} **36,90 €**

Juicy Chicken Breast Fillet, approx. 180 g ^{11, 13, 17, 20} **18,90 €**

Steak Side Dishes of Your Choice

Green Beans with Bacon, sautéed in butter **6,20 €**

Garlic Baguette **6,20 €**

French Fries with Ketchup and Mayonnaise **6,20 €**

Home-fried Potatoes **6,20 €**

Baked Potato with Sour Cream **6,50 €**

Colorful Mixed Salad with Dressing of Your Choice **5,20 €**

Hufnagel Specialties

Small Colorful Side Salad (with main course)	5,20 €
Bavarian Roast Beef with Onion Gravy, home-fried potatoes and crispy fried onions — Argentine grass-fed beef ^{11, 13, 17}	29,90 €
Oven-fresh Young Pork Roast from the tender shoulder with crispy crackling, dark beer jus, two varieties of hand-rolled dumplings and bacon-sauerkraut salad ^{4, 11, 13, 17, 19}	19,90 €
"Brewmaster's Schnitzel" — Pan-fried natural pork loin cutlet filled with mountain cheese and smoked South Tyrolean ham, served on golden-brown roasted dumplings with dark beer gravy ^{11, 13, 17, 19}	22,90 €
A whole crispy pork knuckle, fresh from the oven, with hand-rolled potato dumplings, Löwenbräu dark beer sauce and bacon-sauerkraut salad ^{4, 11, 13, 17, 19}	22,90 €
Butter Schnitzel "Viennese Style" — tender pork loin, crinkle-cut and golden-fried, with home-fried potatoes, potato-cucumber salad or french fries, served with lingonberries ^{11, 13, 17}	21,90 €
Munich Schnitzel from pork loin in horseradish-mustard crust, freshly pan-fried, served with home-fried potatoes, potato-cucumber salad or french fries ^{11, 13, 17, 19, 20}	22,90 €
Plain Grilled Schnitzel, choice of chicken breast or pork loin, with creamy mushroom ragout and homemade egg spätzle sautéed in butter ^{11, 13, 17}	22,90 €
Allgäu Swabian Platter with grilled pork loin, Bavarian meatball, cheese spätzle, mushroom sauce and crispy fried onions ^{4, 11, 13, 17, 19, 20}	22,90 €
Bavarian Meatball — homemade and juicy, served with braising gravy and choice of potato salad, home-fried potatoes or dumpling hash ^{11, 13, 19, 20}	16,90 €
Salmon Trout Fillet from the grill in rosemary-garlic butter with market vegetables and rice ^{11, 14, 17}	28,90 €

Desserts

Gateau au Chocolat — warm chocolate cake with liquid center, vanilla ice cream and whipped cream ^{11, 13, 17}	9,90 €
Apple Fritters in cinnamon sugar with vanilla ice cream and whipped cream ^{11, 13, 17}	9,90 €
The Really Big Steamed Noodle Pudding with vanilla sauce ^{6, 11, 13, 17}	9,90 €
Smaller Portion Steamed Noodle Pudding with vanilla sauce ^{6, 11, 13, 17}	6,90 €
Imperator Nonsense — Caramelized Kaiserschmarrn (sweet shredded pancake) served in a pan, with almond slivers, apricot and plum compote, optional with raisins ^{11, 13, 17}	17,90 €
Dessert wine 5cl — Ramandolo DOCG, Colli Orientali del Friuli, Italy	7,90 €
<i>Dessert wine 5cl — Ramandolo DOCG, Colli Orientali del Friuli, Italy</i>	
Dessert wine 5cl — Rosenmuskateller (rosé Muscat) South Tyrol DOC "Abtei Muri"	7,90 €
<i>Dessert wine 5cl — Rosenmuskateller South Tyrol DOC "Abtei Muri"</i>	

Drinks

Spritzes (0.35l)

Alpensprizz	8,90 €
<i>Apricot syrup, soda, raspberry syrup, Prosecco, lime juice, lime, ice</i>	
Weißbier Sprizz	8,90 €
<i>Bavarian wheat beer, Aperol, soda, orange, ice</i>	
Kizz Sprizz	8,90 €
<i>Prosecco Rosé, elderflower syrup, mint, lime, soda, ice</i>	
Wildberry Sprizz	8,90 €
<i>Lillet Blanc, Schweppes Wildberry, berries, ice</i>	
Sundowner Sprizz	9,90 €
<i>Tanqueray Blackcurrant, Prosecco, Schweppes Wildberry, ice</i>	
Hufnagel Hugos	8,90 €
<i>Available in elderflower, strawberry, cherry, passion fruit, rhubarb, blackberry, raspberry, woodruff, peach, mango or melon flavour</i>	

Draft Beer

Franziskaner Kellerbier (0.33l)	4,40 €
Franziskaner Kellerbier (0.5l)	5,40 €
Löwenbräu Original Hell (0.33l)	4,40 €
Löwenbräu Original Hell (0.5l)	5,40 €
Franziskaner Weißbier Hell (0.33l)	4,40 €
Franziskaner Weißbier Hell (0.5l)	5,40 €
Radler Hell (0.33l)	4,40 €
Radler Hell (0.5l)	5,40 €
Rußn Hell (0.33l)	4,40 €
Rußn Hell (0.5l)	5,40 €

Bottled Beer

Löwenbräu Dark (0.5l)	5,40 €
Löwenbräu Alcohol-Free (0.5l)	5,40 €
Franziskaner Weißbier Dark (0.5l)	5,40 €
Franziskaner Weißbier Light (0.5l)	5,40 €
Franziskaner Weißbier Alcohol-Free (0.5l)	5,40 €
Franziskaner Weißbier Alcohol-Free Lemon (0.33l)	4,60 €
Franziskaner Weißbier Alcohol-Free Blood Orange (0.33l)	4,60 €
Becks Pils (0.33l)	4,80 €
Becks Green Lemon (0.33l)	4,80 €

Maß (1 Liter)

Light Beer or Radler	9,90 €
Wheat beer, dark wheat beer or dunkel	9,90 €
Radler dark or wheat beer dark	9,90 €
Goaßnmaß	13,90 €
Laterndlmaß	19,90 €

White wine by the glass

Grüner Veltliner Kabinett, Österreich (0,1l)	3,90 €
Grüner Veltliner Kabinett, Österreich (0,25l)	8,90 €
Bianco del Garda IGT, Italien (0,1l)	3,90 €
Bianco del Garda IGT, Italien (0,25l)	8,90 €
Pinot Grigio Garda DOC, Griwaldi, Italien (0,1l)	3,90 €
Pinot Grigio Garda DOC, Griwaldi, Italien (0,25l)	8,90 €
Sauvignon Blanc, Weingut Hufnagel, Österreich (0,1l)	4,30 €
Sauvignon Blanc, Weingut Hufnagel, Österreich (0,25l)	9,90 €
Chardonnay, Weingut Hufnagel, Österreich (0,1l)	4,30 €
Chardonnay, Weingut Hufnagel, Österreich (0,25l)	9,90 €
Ca dei Frati Lugana DOC, Italien (0,1l)	6,90 €
Ca dei Frati Lugana DOC, Italien (0,25l)	15,90 €

White wine 0.75l bottle

Pinot Grigio Garda DOC „Griwaldi", Italien	27,50 €
<i>Pale yellow with greenish tint, citrus fruit, harmonious finish</i>	
Chardonnay Weingut Hufnagel, Österreich	29,90 €
<i>Pale yellow color, apple and citrus notes, juicy, refreshing acidity</i>	
Sauvignon Blanc Weingut Hufnagel, Österreich	29,90 €
<i>Light yellow color, green reflections, citrus notes, fresh and elegant taste</i>	
Schräglage Grauburgunder Trocken, Rheinhessen	34,90 €
<i>Aromas of apples, pears and honey, slightly nutty notes, juicy flavor</i>	
Goldmuskateller Delle Dolomiti IGT „Pfefferer", Schreckbichl, Südtirol	33,50 €
<i>Brilliant straw yellow, intense, aromatic, elegant fruit and delicate spice notes, well-balanced acidity, long finish. Apples, pears and honey, with slightly nutty notes in the background, juicy.</i>	
Grauburgunder Faß 17 trocken, Weingut Thörle, Deutschland	33,90 €
<i>Radiant straw yellow, hint of spice, fresh and filigree</i>	
Riesling „Fass 111" Rheingau, Weingut Künstler, Deutschland	38,90 €
<i>Complex fruit aromas, elegant acidity</i>	
Ca dei Frati Lugana DOC, Azienda Agricola Ca' Dei Frati, Italien	48,50 €
<i>Apricot and almond notes, herbs and white flowers, powerful finish</i>	
Gewürztraminer Südtirol DOC „Tramin", Italien	59,90 €
<i>Light golden yellow, elegant aromatic, rose petals and cloves, slightly smoky</i>	

Red wine by the glass

Merlot Corvina IGT, Italien (0,1l)	3,90 €
Merlot Corvina IGT, Italien (0,25l)	8,90 €
Blauer Zweigelt, QbA, Austria (0.1 l)	3,90 €
Blauer Zweigelt, QbA, Austria (0.25 l)	8,90 €
Primitivo Puglia IGT "Luce del Sole", Italy (0.1 l)	4,20 €
Primitivo Puglia IGT "Luce del Sole", Italy (0.25 l)	9,30 €
Montepulciano d'Abruzzo, DOC Farnese, Italy (0.1 l)	4,20 €
Montepulciano d'Abruzzo, DOC Farnese, Italy (0.25 l)	9,30 €
Zweigelt Weingut Hufnagel, Austria (0.1 l)	4,30 €
Zweigelt Weingut Hufnagel, Austria (0.25 l)	9,90 €
Blaufränkisch Weingut Hufnagel, Austria (0.1 l)	4,30 €
Blaufränkisch Weingut Hufnagel, Austria (0.25 l)	9,90 €

Red wines 0.75 l bottle

Primitivo Puglia IGT "Luce del Sole", Fossalta di Piave, Italy	27,90 €
<i>Deep ruby red, ripe forest fruits, clove, cinnamon</i>	
Montepulciano d'Abruzzo DOC Farnese, Italy	27,90 €
<i>Deep ruby red, abundant fruity aroma, well-balanced acidity</i>	
Zweigelt Weingut Hufnagel, Austria	29,90 €
<i>Ruby red, pleasant fruit, very harmonious</i>	
Blaufränkisch Weingut Hufnagel, Austria	29,90 €
<i>Ruby red hue, very fruity with ripe berries, spicy, mild</i>	
Syrah, Paladin, Veneto	36,90 €
<i>Structure and harmony, soft yet characterful, perfect balance between sweetness, acidity and tannins, fruity, lingering finish</i>	
Brunello Di Montalcino DOCG Cacciata, Italy	45,90 €
<i>Sangiovese, intense ruby red with violet reflexes, red fruits, full body, juicy acidity with long lingering finish</i>	
Chianti Classico DOCG "La Ghirlanda", Tuscany, Italy	49,90 €
<i>Ruby red, complex aroma of red fruits, flowers and spice notes. Silky, elegant and with well-structured body.</i>	

Rosé wine

Stahl Nachschlag Drinkpink! Dry QbA, Weingut Stahl, Franconia (0.1 l)	4,00 €
<i>Fragrant, pleasantly dry, elegant, light berry notes</i>	
Stahl Nachschlag Drinkpink! Dry QbA, Weingut Stahl, Franconia (0.25 l)	9,30 €
Stahl Nachschlag Drinkpink! Dry QbA, Weingut Stahl, Franconia (0.75 l)	27,90 €
Bardolino Chiaretto D.O.C. Sartori, Italy (0.1 l)	4,00 €
<i>Fine cherry note, red berries and citrus, light and fresh</i>	
Bardolino Chiaretto D.O.C. Sartori, Italy (0.25 l)	9,30 €
Bardolino Chiaretto D.O.C. Sartori, Italy (0.75 l)	27,90 €
Miraval Cotes de Provence Rosé, dry (0.75 l), by Angelina Jolie, Brad Pitt & Perrin	59,00 €
<i>Grape varieties: Cinsault, Grenache, Syrah, Rolle. Strawberries, raspberries and melon, powerful, fruity-juicy, refreshing citrus notes, fine minerality.</i>	

Wine spritzer white / rosé / red

Wine spritzer (0.25 l)	4,60 €
Wine spritzer (0.5 l)	7,90 €

Sparkling wines and Champagne

Prosecco „Bertoldi" Spumante, Italien (0,1l)	5,20 €
Prosecco „Bertoldi" Spumante, Italien (0,75l)	35,90 €
Prosecco Rosé Le Contesse Frizzante, Italien (0,75l)	38,50 €
Ca Del Bosco Franciacorta DOCG, Italien (0,75l)	99,00 €
Ruinart Brut, Reims, Champagne (0,75l)	149,00 €
Ruinart Rosé Brut, Reims, Champagne (0,75l)	149,00 €
Moët & Chandon Brut Imperial, Champagne (0,75l)	149,00 €

Non-Alcoholic Drinks

House-made Lemonade (0.5l) — Elderflower, blackberry, melon, rhubarb, passion fruit, peach, woodruff, raspberry, cherry, mango, strawberry, rosemary-ginger	6,90 €
Hufnagel Specialty Spritzers (0.5l) — Apple-Lime, Orange-Ginger, Grapefruit-Cranberry	6,90 €
Juice Spritzers (0.33l) — Cloudy apple or orange, grapefruit, rhubarb, blackcurrant, passion fruit, peach, mango, raspberry, cherry, pineapple or cranberry	4,40 €
Juice Spritzers (0.5l)	5,40 €
Cloudy apple or orange juice (0.33l)	4,50 €
Cloudy apple or orange juice (0.5l)	6,90 €
Grapefruit, pineapple or cranberry juice (0.33l)	4,50 €
Grapefruit, pineapple or cranberry juice (0.5l)	6,90 €
Passion fruit, blackcurrant, peach, raspberry, cherry, mango or rhubarb nectar (0.33l)	4,50 €
Passion fruit, blackcurrant, peach, raspberry, cherry, mango or rhubarb nectar (0.5l)	6,90 €
Coca-Cola, Coca-Cola Zero, Cola Mix, white or yellow lemonade (0.33l) ^{1,3}	4,40 €
Coca-Cola, Coca-Cola Zero, Cola Mix, white or yellow lemonade (0.5l) ^{1,3}	5,40 €
Coca-Cola / Coca-Cola Zero (bottle, 0.2l) ^{1,3}	3,20 €
Hufnagel Table Water still or sparkling (0.7l) — osmosis-filtered, revitalized from our own system	6,90 €
Table Water (0.33l)	3,60 €
Table Water (0.5l)	4,80 €
Gerolsteiner Gourmet Mineral Water Classic, carbonated (0.25l)	4,10 €
Gerolsteiner Gourmet Mineral Water Classic, carbonated (0.75l)	7,90 €
Gerolsteiner Gourmet Mineral Water Naturell, still (0.25l)	4,10 €
Gerolsteiner Gourmet Mineral Water Naturell, still (0.75l)	7,90 €
Almdudler (0,35l)	4,50 €
Thomas Henry (0,2l) — Bitter Lemon, Tonic Water, Ginger Ale, Spicy Ginger ^{2,3}	4,20 €
<i>Bitter Lemon, Tonic Water, Ginger Ale, Spicy Ginger</i>	
Red Bull Energy Drink (0,25l Dose) ^{1,3,5}	4,20 €

Hot Drinks

Cup of Coffee Crème	4,00 €
Mug of Caffe Latte	5,00 €
<i>Allergen 17</i>	
Cup of Cappuccino	4,40 €
<i>Allergen 17</i>	
Latte Macchiato	5,00 €
<i>Allergen 17</i>	
Latte Macchiato XXL	8,50 €
<i>Allergen 17</i>	
Latte Macchiato with Almond, Coconut, or Caramel Flavoring	6,50 €
<i>Allergen 17</i>	
Espresso	2,60 €
Double Espresso	4,20 €
Mug of Hot Chocolate with Whipped Cream	4,90 €
<i>Allergen 17</i>	
Mug of Caotina — Hot Cocoa Powder with Fine Swiss Hot Chocolate, White or Dark	5,90 €
Cappuccino for Kids (Hot Milk)	2,90 €
<i>Allergen 17</i>	
Chai Latte — Elephant Vanilla, Tiger Spice, or Tortoise Green Tea	5,20 €
<i>Allergen 17</i>	
Organic Ronnefeldt Tea — Darjeeling, Earl Grey, Assam Bari, Irish Breakfast, Green, Herbal, Peppermint, Fruit, Rooibos Vanilla, Vanilla-Orange, Ginger-Herb, or Chamomile	4,30 €

Hufnagel's House Spirits, 2cl

Hufnagel's Willi with Honey	4,50 €
House Spirit Willi with Honey — Wooden Barrel Edition	4,50 €
Hufnagel's Wild Raspberry Spirit	4,50 €

Clear Spirits, 2cl

Grappa di Vinacce Bianca	4,50 €
Tequila White or Brown, Absolut Vodka	4,50 €
Asbach Brandy, 4cl	4,50 €

Carinthian Tauern Schnapps Specialties, 2cl

Our very special selection!	5,90 €
<i>Hazelnut, Williams Pear, Black Currant, Apricot, Fruit Schnaps · Stone Pine Schnaps, Stone Pine Spirit, Raspberry</i>	
Roasted Apple Liqueur, Alpine Herbs	5,90 €

Herbal Spirits, 2cl

Fernet Branca, Jägermeister	4,50 €
Averna oder Ramazzotti, Hirschkuss Kräuter	4,50 €
Ursberger Herbal Bitters	4,50 €

Cognac and Brandy 4cl

Remy Martin V.S.O.P.	9,80 €
Osborne Veterano	8,40 €
Hennessy VS	9,80 €

Rum 4cl

Bacardi	5,90 €
Havana Club 3 Jahre oder Myers's	5,90 €
Havana Club 7 Jahre	6,90 €

Liqueurs 2cl

Frangelico, Kahlua, Baileys, Amaretto, Sambuca ¹⁷	4,20 €
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Whiskey 4cl

Old Paddy Irish, Jim Beam Bourbon	6,90 €
Jack Daniels, Johnnie Walker Red, Southern Comfort	6,90 €
Johnnie Walker Black 12 Jahre, Chivas Regal 12 Jahre oder Glenfiddich Single Malt 12 years	9,80 €
Glenmorangie Single Malt 10 years	9,80 €

Cocktails, Sprizz, Hugos, Longdrinks

Unsere Cocktails, Sprizz, Hugos, Longdrinks und sonstige Leckereien ersehen Sie bitte in unserer separaten Cocktailkarte.

Please consult our separate cocktail menu for our cocktails, sprizz, hugos, longdrinks and other delicious specialties.