Freisinger Augustiner

— est. 2021 —

Dear guests,
welcome to our bavarian restaurant
Freisinger Augustiner

Opening hours are from Monday to Sunday from 11:30 am to 11:00 pm,
food is available from 11:30 am until 21:30 pm

„Doch siehe, da im trauten Kreis
sitzt Jüngling, Mann und Jubelgreis,
und jeder hebt an seinen Mund
ein Hohlgefäß, das meistens rund,
um draus in ziemlich kurzer Zeit,
die drin enthaltne Flüssigkeit
mit Lust und freudigem Bemühn,
zu zuzeln und herauszuziehn.
Weil jeder dies mit Eifer tut,
so sieht man wohl es tut ihm gut.
Man setzt sich auch zu diesem Herrn.
Man tut es häufig tut es gern.

Poem from Wilhelm Busch for the Daurer Bräu Freising
now named Freisinger Augustiner
If you can read and understand this poem, prost. If not, please ask us!

Weekly changing seasonal menu.

In addition to the regular menu we
offer a weekly changing menu depending on
the season to spoil our guests with carefully prepared
and freshly made different dishes.

Please ask our staff for recommendations.

The explanation for the allergenics and the additives can be found on the last page

Menu

APPETIZER

Cream soup according to daily offer € 6,90
Freshly prepared for you, please ask our service staff

Homemade semolina dumpling soup in beef stock with julienne vegetables € 7,50
semolina dumpling I beef stock I vegetables [a1, c, g, l]

SNACKS

Portion“Obatzda“ with pretzel € 12,90
“Obatzda“ (savoury Bavarian cheese spread with camembert, brie and spices) I red onions I pretzel [a1, g]

Three types of spread served with farmhouse bread € 13,90
Pumpkin cream cheese I pork dripping I “Obatzda“ (savoury Bavarian cheese spread with camembert and spices) [a1, a4, g]

Oven fresh meat loaf and potato-cucumber salad with egg € 14,90
Meat loaf I egg I potato-cucumber salad [c, m, 1, 3, 5]

„Da kloa Toni" (snack board for one person) from the butcher's shop Magnus Bauch € 14,90
Cold roast I Juniper ham I Leberkäs I coarse liver sausage I Butter
Obatzda I Mountain cheese I Pfefferbeisser I Picklerl I Radieserl I red onions I bread [a1, a4, a5, a6, g, m, o, p, 1, 3, 5]

Anton´s snack board € 20,90
Cold roast pork I ham I meat loaf I pork dripping I coarse liver sausage I chive butter I “Obazda“
alpine cheese I polish sausage I pickled gherkin I tomato I radishes I red onions I bread [a1, a4, g, m, 1, 3, 5, 6]

ESCALOPES

Vienna stil pork escalope served with chips € 18,90
Pork I chips I breadcrums I egg [a1, c]

Freising pork escalope coated in breadcrumbs served with chips € 19,90
Pork I horse radish I breadcrumbs I egg I chips [a1, c, o, 3]

Original Vienna veal escalope with fried potatoes € 27,90
Veal I potatoes I egg I cranberries [a1, c]

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SALADS

Large salad bowl € 12,50
Mixed seasonal leaf salad I carrot I radishes I tomato I cucumber I bell pepper [m]

baked Goats cheese [g] € 7,50

deep fried chicken in pumpkin seed crust [a1, a5, c, f, 3] € 7,50

We offer two varieties of dressings:

Honey mustard dressing[m] or vinegar & oil

SAUSAGE-PARADE

Fresh sausages from butcher "Magnus Bauch"

Original Munich (white) veal sausage only until 17:00 o´clock € 3,50
1 serving [2, 5]

Pretzel [a1, a5, g] € 1,80

Grilled sausages with sauerkraut (from Barrel) and farmhouse bread
Sausages I sauerkraut I farmhouse bread [a1, a4]

Six Sausages € 11,90

Nine Sausages € 14,90

Every first Saturday of the month:

Munich duet of original Munich white sausage and stock sausage € 6.90
Weißwurst I Stockwurst I Hendlmaier sweet mustard [a, l, 2, 5]

BURGER and SNACKS

The burger meat is a 230 gram patty of Angus ox

Vegan Burger with sweet patato patty, onion chutney and chips € 19,90
Sweet potato I vegetables I red onions I tomato I cucumber I salad I chips with skin [a1, n, o]

"Brewing lads" burger with bacon and chips € 20,90
Beef I bacon I housemade BBQ sauce I tomato I cucumber I red onions I salad I chips with skin [a1, a5, g, m, n, o, 1, 3, 4]

"Shepherds" burger with alpine cheese and chips € 20,90
Beef I alpine cheese I housemade BBQ sauce I tomato I cucumber I red onions I salad I chips with skin [a1, a5, g, m, n, o, 1, 3, 4]

The „spicy shepherd" with Jalapeños and chips € 20,90
Beef I alpine cheese I Jalapeños I housemade BBQ sauce I tomato
cucumber I red onions I salad I chips with skin [a1, a5, g, m, n, o, 1, 3, 4]

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BAVARIAN DISHES….and more

Homemade Swabian noodles with cheese and fried onions served with pear chutney € 15,90
Swabian noodles I cheese from the „Kasdandlerin“ over the road I onions [a1, c, g]

Oven fresh roast pork with crackling, potato dumpling, dark beer gravy € 15,16
Pork I cracklings I patato dumplings I Augustiner dark beer gravy [a1, a4, a5, c, g, l, o, 1, 3]
with cabbage salad € 17,90

extra potato dumpling € 4,50

extra homemade bread dumpling € 4,50

“Saures Lüngerl“ Ragout of finely sliced lungs served with bread dumpling € 17,90
Lungs I bread dumpling I vinegar [a1, c]

Vegetarian “Maultaschen“ (swabian filled pasta) served with caramelized onions and side salad € 17,90
Homemade swabian ravoilies I onions [a1, c, l, m]

Deep fried chicken breast in pumpkin seed crust with potato cucumber salad € 17,90
Chicken breast I crust I pumpkin seed I patato-cucumber salad [a1, a4, c, f, m, 3]

Homemade tomato spaetzle with caramelized pear slices, goat cheese and roasted walnuts € 18,50
Swabian noodles I goat cheese I walnuts I caramelized pear [a1, c, g, h]

Farmer’s “Gröstl“ € 18,50
Fried diced roast pork mixed with sliced potato dumplings, egg, red onions and dark beer gravy
Roast pork I potato dumpling I Augustiner dark beer gravy I red onions I egg I majoran [a1, a4 a5, c, l, o, 1, 3]

Master brewers beergoulash served with homemade bread dumpling € 18,90
Beef I Augustiner dark beer I bread dumpling [1a, c]

Grilled pikeperch with white wine sauce, mashed potatoes and fresh market vegetables € 25,90
Pikeperch I white wine I cream I vegetables [a1, d, g, l, 1]

Homemade Braised beef shoulder with mashed potatoes, and fresh market vegetables € 25,90
Beef shoulder I red wine I mustard seeds I vegetables [a1, g, l, m]

(220g) Bavarian roast beef topped with roasted onions served with fried potatos and gravy € 28,90
Beef tenderloin I onions I potatoes I vegetables I gravy [a1, g, l]

LAST BUT NOT LEAST…..

Peanut crème brûlée with fresh fruit € 5,90
Peanut butter I Cream I eggs [a1, c, g, h]

Oven fresh applestrudel with vanilla sauce € 8,50
Applestrudel I vanilla sauce [a1, c, g]

Port wine pears with crumble, walnut ice cream and fresh fruits € 8,50
Port wine pears I walnut I seasonal berries [a1, c, g, h3]

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AUGUSTINER KIDS MENU

	Kids	Adult
Thief`s plate (plate for sharing)	€ 0,00	
Potato dumpling with gravy Potato dumpling I gravy a1, a4	€ 3,50	€ 5,50
Homemade bread dumpling with gravy Homemade bread dumpling I gravy a1, c, g, l	€ 4,50	€ 5,50
Homemade butter swabian noodels Swabian noodels I butter a1, c, g	€ 4,50	€ 5,50
Homemade butter swabian noodels with gravy Swabian noodels I butter I gravy a1, c, g	€ 4,90	€ 5,50
Kids Vienna stil pork escalope served with chips pork I chips a1, a4, a5, c	€ 5,90	€ 11,00
Homemade swabian noodels with cheese Homemade swabian noodels I cheese from the „Kasdandlerin“ over the road a1, c, g	€ 6,90	€ 11,50
4 grilled sausages served with chips sausages I chips a1, a4	€ 5,90	
Kids burger served with chips Beef I chips a1	€ 9,90	

SIDE DISHES

Portion of butter g	€ 1,20
One slice of farmer´s bread a1, a4	€ 1,40
Bread basket a1, a4	€ 5,50
Three slices of baguette a1	€ 1,40
One pretzel a1	€ 1,80
Cabbage salad	€ 5,50
Patato-cucumber salad m	€ 5,50
Small side salad	€ 5,50
Portion of Sauerkraut from the barrel	€ 5,50
Homemade butter swabian noodles a1, c, g	€ 5,50
Homemade butter swabian noodles with gravy a1, c, g	€ 5,50
Patato dumpling with gravy a1, a4	€ 5,50
Homemade bread dumpling with gravy a1, c, g, l	€ 5,50
Portion of chips	€ 5,50

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Traditional bavarian dancing at the Freisinger Augustiner for beginners and experienced dancer´s that just want to have fun.



List of Allergenics

a) Gluten grains (wheat[1], spelt[2], Khorasan wheat[3], rye[4], barley[5], oates[6])
b) Shellfish and products containing this
c) Eggs and products containing this
d) Fish and products containing this
f) Soja beans and products containing this
g) Milk und milk products including lactose and products containing this
h) Nuts and products containing this (almonds[1], hazelnuts[2], walnuts[3], cashew nuts[4], pecan nuts[5], brazil nuts[6], pistachio nuts[7],macadamia nuts or Queensland nuts[8])
I) Celleriac and products containing this
m) Mustard and products containing this
n) Sesame seeds and products containing this
o) Sulfits
p) Lupines and products containing this
r) Seafood and products containing this

List of Additives

1. Preseratives
2. Flavour enhancers
3. Antioxidants
4. Colourants
5. Phosphates
6. Sweetners
7. Containing caffein
8. Containing quinine
9. Charred
10. Containing a source of phenylalanine

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