



HIRSCHAU

BANQUETING

2024

1804 RESTAURANT – BIERGARTEN – FESTSAAL

## 1804 RESTAURANT – BIERGARTEN – FESTSAAL

We look forward to your visit.  
The Hirschau Team

### OPENING HOURS:

#### 1804 RESTAURANT

Wednesday to Saturday from 18.00 until 23.00

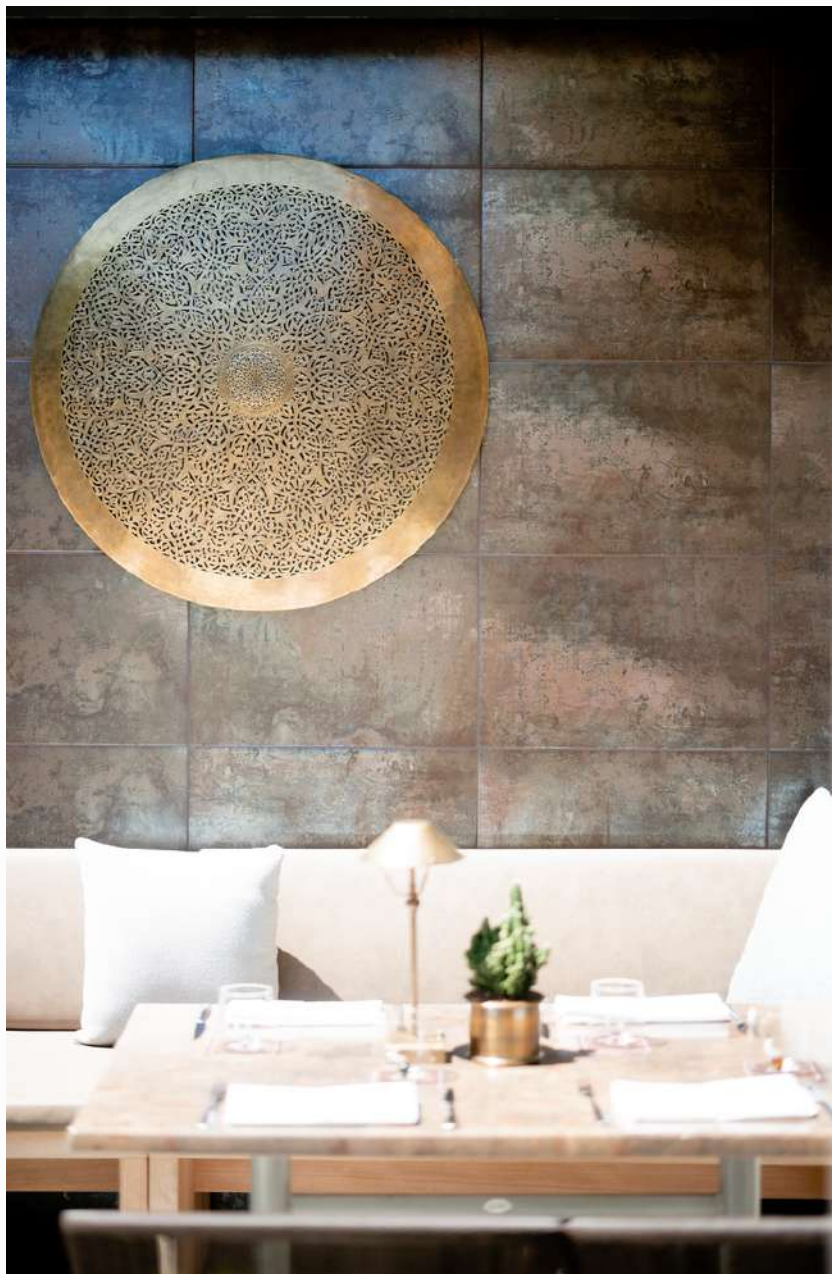
 **MICHELIN 2024**

#### HIRSCHAU BEERGARDEN

Depending on the weather

Daily from 12.00 noon

Sundays and Bank Holidays from 11.00 am



## DEAR GUESTS

We are very pleased that you are considering the Hirschau in the English Garden for the planning of your event.

The following suggestions are intended to help you prepare your event and to give you an overview of which menus our chef, Lukas Adebahr and his team could prepare for you and your guests.

We will be happy to advise you on the compilation of the menu and the selection of the table decoration. You can create your own menu from the individual courses. We are also happy to respond to special requests and prepare - depending on the season - special seasonal dishes, in accordance to our Green Michelin Star.

For a successful event, we are also happy to assist you in arranging DJs, bands or solo entertainers and give you our contacts to florists for special flower decorations.

We look forward to welcoming you and your guests soon.



## THE “GREEN STAR” OF THE ENGLISH GARDEN



In order to meet the increasingly important trends of sustainability and regionality, we have opted for a “farm-to-table” concept in the Hirschau. The vast majority of our products come from regional suppliers. In addition, the herbs as well as some fruits and vegetables grow on the Hirschau property in the English Garden. This not only allows a drastic reduction of supply chains, it also guarantees the freshness and quality of the products. Due to this location advantage, we are the only restaurant in Munich that can bring home-grown products to the plate. Our commitment was awarded with a Green Michelin Star in the Guide Michelin 2024.

Our dishes are sophisticated in their production and require a lot of handling in their design. In the Hirschau, the harmony of enjoyment for all the senses and the presentation of the dishes is paramount. Bavarian dishes with a modern touch await you, but always with traditional roots and regional components. The concise formulation of the menus allows us to make better use of the seasonality of the ingredients and thus to pursue the theme of sustainability in a targeted manner. As a guest in the Hirschau you benefit from market-fresh, seasonal products that impress with their “fresh harvest”.

Our top priority is to create an unforgettable time in the Hirschau for you and your guests.



## OUR SPACES

In our banquet hall with approx. 150 seats, which can be separated from the restaurant and Ludwigsstüberl (40 people) by a sliding door, we create a cozy and elegant atmosphere for any kind of event: wedding, birthday, family or company party, we provide the right ambience for you and your guests to have an unforgettable day or event. Experience the evening with us. The Ludwigsstüberl with approx. 40 seats, offers a stylish setting for any kind of event.



## 1804 RESTAURANT

For up to 40 Persons | 5.5m x 10.5m | 57.75m<sup>2</sup>

Our restaurant is the ideal place for an upscale event in a pleasant atmosphere. With benches and leather chairs you have the option of several tables or a banquet setup. In addition, the large stammtisch is ideal for product presentations or receptions.



## 1804 TERRACE

For up to 45 Persons | 6m x 11m | 66m<sup>2</sup>

Do you prefer a Mediterranean ambience and do not want to miss out on the greenery of the English Garden? Then our new terrace is the ideal place for your event. Ideal for receptions, exuberant parties on warm summer evenings or cozy cocktail dinners. The highlight: our 30 year old olive tree.



## 1804 HERBAL GARDEN

For up to 30 Persons | 5.5m x 10.5m | 57.75m<sup>2</sup>

Our newest jewel and at the same time the proudest part of the 1804 concept offers a unique backdrop for your event. Especially ideal for cocktail receptions or private dining events in the countryside. Ask about our signature experience, where the chef will take you personally into the world of herbal medicine.







## BALLROOM

For up to 150 Persons | 12m x 10.5m | 126m<sup>2</sup>

In our banquet hall with 150 seats, which can be separated from the restaurant, we create a cozy and elegant atmosphere for all kinds of events: wedding, birthday, family or company celebrations. We provide the right ambience for you and your guests to experience an unforgettable evening with us. Thanks to sliding elements, the ballroom can be combined with the Ludwigsstüberl and the restaurant and offers space for 240 people at the same time.



## LUDWIGSSTÜBERL

For up to 40 Persons | 5.5m x 10.5m | 57.75m<sup>2</sup>

Our cozy Ludwigsstüberl offers the ideal conditions for a more intimate celebration or small company events. Thanks to the many windows and the direct influence of light, this room is very popular with groups for meetings and seminars. Thanks to glass sliding elements, this room can also be combined with the ballroom.

## OUR BEERGARDEN

The beer garden of the Hirschau with approx. 1800 seats is located in the heart of the English Garden and is very popular with walkers, cyclists and families.

On our colourful adventure playground with different climbing possibilities, a pirate ship and much more, our little guests feel welcome and happy alike.

In addition, we offer you a large selection of Bavarian delicacies or you can stop by at the new Steckerlfisch stand by our street food artist Alberto. From Thursday to Sunday we entertain you with a varied music program on our beer garden stage. In addition to typical Bavarian music, rock n roll music events take place and great themed evenings, exciting events await you.

Reservations in the beergarden are only available when ordering the Brotzeitbrett (17 € per person), tablecloths (11 € per table) and cutlery mugs (11 € per table). We kindly ask for your understanding that no food may be brought with you when making beer garden reservations, with the exception of cakes brought with you (dinner fee 2.5 € per guest).





## GENERAL EVENT INFORMATION

For groups of 8 or more people, we ask you to choose one menu for the entire group. We recommend that you choose a common menu, as serving the dishes at the same time will certainly provide a more festive setting and leave a better impression on the event.

If you choose a menu from this banquet folder, please let us know the exact number of people ten days before your event, which is the basis for the price calculation. We ask for your understanding that this is decisive for invoicing. If a reduction in the number of persons is not notified at least 48 hours before the event, we reserve the right to charge the originally agreed number of menus or persons. The conditions mentioned here are an integral part of the reservation.

You will find an extensive selection of our menu suggestions on the following pages.

If your menu ideas are not included in our selection, we will be happy to advise you with our chef and find a suitable solution for you.

Please also take a look at our wine list, in which we have put together a wide range of different wines from Germany, Austria, Italy and France.



## ADDITIONAL COSTS AND INFORMATION

Festive Interior Lighting		170 €
Festive Outdoor Lighting		170 €
Data Projector		90 €
Screen		50 €
TV-Connection		80 €
Microphone and loudspeaker system		100 €
Linen Napkins	PER NAPKIN	3.5 €
Linen Napkins Special Décoration	PER NAPKIN	7.0 €
White linen Tablecloth (8-10 persons per table)	PER TABLE	10.0 €
Black linen Tablecloth	PER TABLE	12.0 €
Standing Tables including Linen	PER TABLE	20 €
Chair Covers limited to 120 pieces	PER CHAIR	10 €
Beertable and beerbench with covers 3-piece	PER SET	30 €
Beerbench cover	PER COVER	15 €
Red Carpet		100 €
Fire Bowl		80 €
Corkage Fee	PER BOTTLE	35 €

## DECORATION

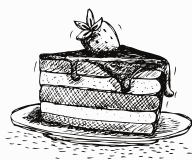
Covering of Brought Decoration	PER TABLE	30 €
Torches	PER PIECE	15 €
Small Decoration	PER PERSON	5.5 €
Large Decoration	PER PERSON	9 €



### MENU CARDS

minimum 10 pieces

4 € PER MENU



### FEE FOR BROUGHT FOOD

Guests are welcome to bring their own cakes to the event. For this a plate fee per guest is charged.

3.5 €  
PER GUEST

## HIRSCHAU FLOWER ARRANGEMENTS

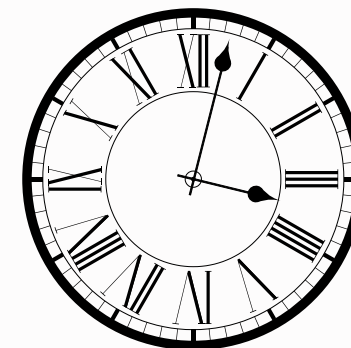
If you order the flowers directly from our Hirschau team, we will be happy to take care of runners, candles and flowers in different vases. Prices are agreed with our partners and can only be confirmed upon availability.

From € 60,00 per table (each 10 persons)



## TEST DINNER

We ask for your understanding that the test dinner is charged separately and cannot be booked to the total invoice of the event.



## EXTENSION FEE from midnight

250 €  
PER HOUR



## DOWN PAYMENT

A deposit of 10% of the menu price must be made within 7 days of booking confirmation. After confirmation you will receive an invoice for the deposit.

## PRICES AND CONDITIONS OF PAYMENT

All prices are inclusive of the statutory VAT. The payment mode is defined when the menu is agreed. Unfortunately, we do not accept credit cards for events.

## PRICE DIFFERENCES

Please understand that indicated menu prices may vary by up to 10% over a longer period of time due to seasonality and rising costs.

## PARKING FACILITIES

On the Hirschau area we have about 60 parking spaces. For events of approx. 50 people or more, we reserve two parking bays with 4 - 5 parking spaces each, and from approx. 80 people three parking bays. Our parking space (chargeable per hour) is secured and offers Tesla chargers.

## CLEANING FEE

We would like to ask you not to add party items, e. g. shooter with confetti, rose petals, foil hearts etc. If they are used at an event, we charge a cleaning fee of 10 € per guest for an event of 50 or more people.

## ROOM FEES

Whether and to what extent a room rent incurs depends on the expected turnover of your event. We will be glad to provide you with an individual cost estimate. A minimum turnover applies.

## SERVICE CHARGE

Finding employees is a challenge, keeping them a supreme discipline. Therefore, at the end of the event, we take the liberty to charge 8% of the total turnover as a service fee. If you were very satisfied with the service, you are free to increase this amount voluntarily.

## CANCELLATION FEES

90 to 30 days before the event	10% of the deposit
29 to 7 days before the event	50% of the deposit
less than 7 days before the event	100% of the deposit



## IT'S ABOUT THE FIRST IMPRESSION

### APERITIVE

Hugo | Aperol Spritz  
Rosa Rocks | Sarti Spritz

0.1l - 7.5 €  
0.2l - 11 €

### ALCOHOL-FREE APERITIVE

Hugo Light | Crodino  
Estragon-Apfel Cocktail

0.1l - 7 €  
0.2l - 9 €

We are pleased to create a special cocktail for  
your event  
one-time-fee - 100 €



### FINGER FOOD

umamitarar  
vegetable quiche  
fresh oysters  
celery / bbq / pumpkin seed  
tartelette of green peas  
blini / N25 caviar / creme fraiche  
arancini with vegetables of the day  
salmon trout / horseradish  
piece - from 4 € to 9 €

### THREE KINDS OF SPREADS

Spreads depending on the season and  
herbal oil with freshly baked bread  
selection from our in-house bakery  
per person - 6.5 €





## STARTERS

baked seasonal mushrooms / coloured tomatoes / basil vinaigrette	17.5 €
smoked salmon trout / colorful tomatoes / horseradish	21.0 €
cattle loin / mountain lentils / arugula	20.0 €
fried feta / bitter salads / pear	16.5 €

## INTERMEDIATE VEGETARIAN COURSES

Beetroot / goat cheese / young spinach	19.0 €
forest mushroom ragout / napkin dumplings	27.0 €
potato spinach flan / herbal cream	18.5 €
cabbage / hazelnut / celery	18.0 €

## INTERMEDIATE FISH COURSES

salmon trout / pea puree / glazed carrots	29.5 €
pikeperch / curry cabbage / mashed potatoes	32.0 €
fish ravioli / bavarian soup / vegetables	25.5 €

## INTERMEDIATE MEAT COURSES

ravioli with seasonal filling	22.0 €
cannelloni with market vegetables	22.0 €
tenderloin beef / fried rice / kohlrabi	29.0 €

In order to follow our philosophy as well as possible and to cook as sustainably as possible, we need the exact number of people per dish.  
We are happy to consider intolerances and allergies.

## MAIN COURSES VEGETARIAN & VEGAN

tortello / jerusalem artichoke / young spinach	27.0 €
risotto / peas / feta / coriander / green chilli	28.0 €

## MEAT COURSES

chicken breast / dill cabbage / carrot puree	30.0 €
boiled beef / mashed potatoes with chives / carrots	32.0 €
calf cheeks / braised vegetables / tomato polenta	29.0 €
saddle of venison / pointed cabbage / celery	41.0 €
beef fillet / beetroot / leek puree	39.0 €
lamb / olive puree / ratatouille vegetables	38.0 €

## DESSERTS

Lemon curd cream / cherries	12 €
lukewarm chocolate flan / raspberries / sour cream	15 €
vanilla cream / blueberries	12 €
marinated wild berries / chocolate earth / sour cream ice cream	14 €
semolina dumplings / apricot / caramel ice cream	14 €
1804 citrus sorbet (with champagne + 8 €)	9 €

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## VEGETARIAN

Ash Cheese  
vegetables / rocket / whey

Fennel  
potatoes / olives

Sweet Potato  
ravioli / mustard cabbage

Risotto  
mushrooms / artichokes / egg yolks

Lukewarm Chocolate Cake  
raspberries / sour cream

5 Courses 82 €

4 Courses 71 €

3 Courses 57 €

## SUMMER IN THE GREEN

Tomatoes  
mushrooms / basil

Turbot  
boullabaisse / artichokes

Veal Fillet  
leek puree / morel cream / carrot

Chocolate  
caramel / apricots

86 €

## HIRSCHAU CLASSIC

Beef Essence  
ravioli

Saddle of Lamb  
bean vegetables / potato gratin

Semolina Dumplings  
rum potted raspberries / banana cream ice

65 €



## HIRSCHAU SEASONAL MENUS

### LUNCH IN BILBAO

Spring Vegetables  
parsley / buttermilk / sheep's cheese

Fillet of the Duroc Pig  
asparagus ragout / semolina dumplings

Rhubarb  
sour cream / caramel

62 €

### CIAO MILANO

Braised Pumpkin  
ash cheese / apple

Pike Pearch  
dill-savoy cabbage / olive puree

Poppy Slice  
cherry / coconut ice cream

62 €

### MORNINGS IN PORTO

Coloured Tomatoes  
smoked salmon / red onions

Corn Chicken  
pea-chanterelles-vegetables / chives puree

Marinated Strawberries  
almond / vanilla ice cream

62 €

### MIDNIGHT IN PARIS

Leaf Chicory  
baked egg / winter truffles

Saddle of Venison  
red cabbage / celery puree / mushrooms

Lemon Pot Cream  
marinated blueberries

68 €





## HIRSCHAU THEME MENUS

### TRUFFLE

Jerusalem Artichokes Soup  
shrimp / truffle

Artichoke  
egg / risotto / truffle-madeira-jus

Turbot  
mustard cabbage / sweet potato / truffle

Fillet of Beef  
cheese-truffle-puree / chicory

Rum-Potted Fruits

145 €

### ASPARAGUS

Beef Tatar  
asparagus / anchovies

Asparagus Flan  
wild garlic / spring herbs

Belly of Swabian-Hallic Pig  
morels / green asparagus

Corn-Fed Chicken  
asparagus vegetables / chives puree

Braised Rhubarb  
caramel ice cream

91 €



## HIRSCHAU THEME MENUS

### MUSHROOMS

Loin of Beef  
pickled mushrooms / parsley cream

Baked Chanterelles  
garden tomatoes / BBQ-savory sauce

Salmon Trout  
leek / shiitake

Calf's Back  
cabbage / porcini mushrooms / semolina  
dumplings

Marinated Strawberries  
macadamia ice / vanilla crumble

93 €

### PUMPKIN

Pumpkin Soup  
shrimp / curry leaf

Radicchio  
pickled muscat pumpkin / feta / dates

Curd-Pumpkin-Dumplings  
winter truffles

Duck Breast  
pumpkin puree / tarragon

Dark Chocolate Ice Cream  
cold stirred cranberries / butternut honey

93 €





## HIRSCHAU CHRISTMAS MENUS

### ELEGANCE

Salmon Variation  
pumpkin / apple

Chestnut Soup  
prawn / chives

Risotto  
artichoke / truffle

Saddle of Venison  
savoy cabbage / celery / mushrooms

Curd Dumplings  
blueberries / caramel ice

5 Gänge 112 €  
4 Gänge 92 €  
3 Gänge 81 €

### SINNAL

Pickled Salmon Trout  
curry-cauliflower / quinoa

Pumpkin Soup  
poultry ravioli / tarragon

Chicory  
orange / goat cheese

Duck Breast  
sprouts / crossne / curd

Chocolate Crème-Brûlée  
plus / red wine ice cream

5 Courses 99 €  
4 Courses 90 €  
3 Courses 72 €

### TRADITIONAL

Loin of Beef  
mountain lentils / parmesan cheese

Spinach Flan  
bavarian blue cheese

Potato Gnocchi  
pumpkin / black truffle

Veal Cheeks  
braised vegetables / tomato polenta

Frying Apple  
vanilla sauce

5 Courses 79 €  
4 Courses 68 €  
3 Courses 58 €

## SNACKS & EXTRAS

### BROTZEITBRETT KLASSIK

Obazda, herbal cream cheese, grieve lard, butter, radishes, tomatoes, liver sausage, small land hunters and mixed bread basket with fresh pretzels

17 €  
per person

### FLYING MENU

Pink beef loin / lentils / parmesan  
Vegetable quiche  
Gazpacho

Meatballs / mashed potatoes / onions  
Risotto or gnocchi / chanterelles / leeks  
Salmon trout / peas / carrots

Bavarian cream / raspberries  
1804 Citrus sorbet

all dishes served as small portions

6 course 65 €  
8 course 85 €

### BROTZEITBRETT DELUXE

Obazda, herbal cream cheese, grieve lard, butter, radishes, tomatoes, liver sausage, small land hunter, smoked fish from the fish farm Birnbaum, char caviar, crayfish and mixed bread basket with fresh pretzels

25 €  
per person

### ADD-ONS

freshly baked pretzels

1804 Hot Dog

Goulash soup with bread basket

Cheese board

1804 Tarte  
seasonal toppings







## SPARKLING WINES

### FRANCE

Grand Cru Rosé Brut  
Henriet-Bazin, Champagne  
0.75l - 130 €

Cuvée Selection de Parcelles  
Henriet-Bazin, Champagne  
0.75l - 105 €

Moët & Chandon Grand Vintage  
2015  
0.75l - 150 €  
1.5l - 350 €

### ROSÉ WINES

2021 Rosa Kalk  
Ebner-Ebenauer, Weinviertel  
0.75l - 66 €

### GERMANY

Winzersekt Feuer & Flamme Rosé  
Laura Weber, Nahe

0.75l - 50 €



### GERMANY

Rosé "Signora Rosa"  
Laura Weber, Nahe / 35

0.75l - 40 €

1.5l - 70 €

3.0l - 140 €





## WHITE WINES

Riesling Signor Bianco, Laura Weber, Nahe	40 €
Riesling Halenberg, Laura Weber, Nahe	65 €
Grauburgunder, Laura Weber, Nahe	48 €
Triple G Grauburgunder, Von Der Mark Walter, Baden	70 €
Weißburgunder Chardonnay Westhofen, Wittmann, Rheinhessen	70 €
Riesling Gaisböhl G.C., Bürklin-Wolf, Pfalz	130 €
Weißburgunder Kirchberg GG, Wittmann, Rheinhessen	95 €
Grüner Veltliner Alte Reben, Ebner-Ebenauer, Weinviertel	70 €
Grüner Veltliner Ried Lamm, Bründlmayer, Kamptal	100 €
Sauvignon Blanc Jakobi, Gross, Steiermark	50 €
Sauvignon Blanc Ried Moarfeitl, Neumeister, Steiermark	85 €
Chardonnay, Alois Lageder, Südtirol	57 €

## MAGNUM BOTTLES

Riesling Signor Bianco, Laura Weber, Nahe	1.5L / 70 €
	3.0L / 140 €
Rosé Signora Rosa, Laura Weber, Nahe	1.5L / 70 €
	3.0L / 140 €
Sauvignon Blanc, Tement, Südsteiermark	1.5L / 120 €
Blaufränkisch Hochäcker, Franz Weninger, Burgenland	1.5L / 110 €

## SWEET WINES

Riesling Röttgen, Kabinett, Knebel, Mosel	70 €
Riesling Goldgrube, Kabinett, Daniel Vollenweider, Mosel	60 €



## RED WINES

Spätburgunder Frühlingsplätzchen, Laura Weber, Nahe	50 €
Spätburgunder Handwerk, Bertram-Baltes, Ahr	57 €
Spätburgunder Eichberg GG, Franz Keller, Baden	100 €
Pinot Noir Triple G, Von Der Mark Walter, Baden	65 €
Zweigelt Reserve, Bründlmayer, Kamptal	70 €
Pannobile, Heinrich, Neusiedlersee	75 €
Salzberg, Heinrich, Neusiedlersee	150 €
Blaufränkisch Kirchholz, Weninger, Mittelburgenland	55 €
Bela Rex, Gesellmann, Mittelburgenland	90 €
Chianti Classico Lamole, I Fabri, Toskana	55 €
Amarone della Valpolicella, Falezze, Venezien	150 €

## DRINKS

Espresso
Espresso Doppio / Cappuccino / Americano / Latte Macchiato
TWG Tea
M(eau)naco water still or sparkling 0.7l
Eizbach lemonade 0.33l / fruit drink 0.5l
Löwenbräu or Franziskaner beer 0.5l
Longdrinks (inkl. Gin Tonic)
Lantenhammer spirits 2cl

Please inform us in good time if your guests are not allowed to order any further alcoholic beverages. You are also welcome to inform before the event which drinks you will allow during the event.

