



We at ERDINGER know:

„With a fresh ERDINGER, wheat beer fans associate the highest level of enjoyment - and bavarian joie de vivre.

Together with the unmistakable sense of coziness, it makes up the famous bavarian hospitality that we have always been committed to. We wish you a good time at

Gasthaus zum ERDINGER Weißbräu in Erding.

Your ERDINGER Weißbräu - a private brewery since 1886.“





ERDINGER Weißbräu

The roots of the private brewery ERDINGER Weißbräu lie right here, in the Hotel & Gasthaus zum ERDINGER Weißbräu. In 1886, the „Weisse Bräuhaus“ was founded in the middle of Erding in upper Bavaria. In 1935, the new owner Franz Brombach, father of the current owner Werner Brombach, named the brewery ERDINGER Weißbräu.

The private brewery has always remained true to its motto „beer needs a home“. To this day, every single bottle is brewed exclusively at home in Erding. Until 1983, it was even brewed here at its historic headquarters. With entrepreneurial foresight and his policy of taking small steps, Werner Brombach continuously expanded the brewery to become the market leader.

A new brewery was built on the outskirts of Erding. The headquarters in the historic old town now houses the brewery administration and the Hotel & Gasthaus zum ERDINGER Weißbräu.





Quality is our highest asset

Beer consists of 90 percent water! Our brewing water rises in two brewery-owned wells of 160 meters depth.

water



Malt gives beer its body and colour. Our experienced brewmasters select very special wheat and barley varieties that are particularly suitable for brewing.

malt



The soul of the beer. Here, the ERDINGER brewmasters select hop varieties that give our beers a balanced bitterness.

hop



Top-fermenting yeast provides the typical fruity aroma of wheat beer. The globally unique ERDINGER ale yeast is specially cultivated at the brewery. For our light beer specialties, we rely on the finest bottom-fermenting yeast.

Hefe






Our seasonal recommendations

„for the cold season“

 **Homemade potato soup**
with fresh herbs and bread croutons 6.90

Hearty potato soup stew ^{1,7,8}
with grilled „Spicy Ox“ 11.90

Classic ham noodles ^{2,3,7}
with onions, egg, and fresh herbs 12.90

 **Winter salad**
with glazed goat cheese, pear slices, cranberries,
and freshly toasted garlic bread 17.90

Veal cream goulash
with colorful winter vegetables
and buttered spaetzle 21.50

Beef braised roast ^{2,3}
from the shoulder with red cabbage
and potato dumplings 22.90

Pan-seared pikeperch filet
on winter vegetables with mustard sauce
and buttered potatoes 23.90

 **Vegetarian**



Out of the soup pot

Pancake soup

homemade beef broth with pancake strips and chives 5.70

Bavarian pretzel soup

beef broth with melted pretzels , onions and chives 5.90

Homemade tomato cream soup

with bread crumbs and fresh herbs 6.20

From the butcher's shop

„Bavarian sausage salad“^{1,2,4,7}

from regensburgern with onions, pickles and radish
with pretzel or bread basket 10.90

- or „Swiss sausage salad“^{1,2,4,7}

with emmentaler cheese 11.90

3 pieces of grilled sausages

with beer sauce, sauerkraut and bread 12.50

Spleen sausage^{1,4,7}

baked or fried in butter with beer sauce
and potato salad 12.50

Grilled wool sausages^{1,7,8}

with beer sauce and potato salad 12.90

„Grilled spicy OX“^{1,7,8}

with potato salad and fresh horseradish 12.50

Change of insert 1.20

Our sausages from
regional butcher's,
for example
gassner from
munich



Classic bavarian from pork & beef

Pork roast „Classic“^{2,3}

with beer sauce and potato dumplings 12.90

with coleslaw 14.90

**Extra
side salad**
salad, tomato,
cucumber
4.50 €

Pork roast „Gäuboden“³

with beer sauce, sauerkraut, fried dumpling slices

and fresh horse radish 15.90

Oven fresh pork knuckle

with beer sauce and potato salad 17.50

2 pieces of homemade meat balls¹

with beer sauce and potato salad 14.50

2 pieces of homemade meatballs¹

on cheese spaetzle with beer sauce and mushroom sauce

and fried onions 16.90

Pork loin

with fresh creamy mushroom sauce and butter spaetzle 16.90

„Allgäuer Schmankerl“

pork loin and meatballs on cheese spaetzle

with creamy mushroom sauce and fried onions 18.90

Onion beef roast „Munich“

with red wine sauce, two onions and fried potatoes 24.90

Onion beef roast „Swabian“

with red wine sauce, two onions

and creamy cheese spaetzle 24.90



Golden brown breadcrumbs

fried in butter

**Extra
side salad**
salad, tomato,
cucumber
4.50 €

Vienna schnitzel of pork

with lemon, wild cranberries
and fried potatoes 16.50

Original vienna schnitzel of veal

with lemon, wild cranberries
and fried potatoes 23.90

Breaded fish filet ¹

with homemade tartar sauce,
lemon and potato salad 16.90

Chicken breast „Vienna style”

with lemon dip and potato salad 17.50

Salad „Vienna“

golden brown fried chicken breast on fresh salads
with lemon dip and roasted garlic bread 17.50

Cordon bleu ^{2,3}

Vienna schnitzel filled with ham and cheese, served with lemon,
wild cranberries and fried potatoes 19.50

Without meat

Bavarian obatzda ^{1,2}

from camembert and cream cheese with onions, pickles and radishes
with pretzel or bread basket 11.90

 **Fresh mushrooms** in creamy white wine sauce
with melted dumpling slices and fresh herbs 13.90

 **Creamy cheese spaetzle „allgäuer style“**
mit homemade fried onions 13.50

 **„Vegetable dumplings“**
with creamy mushrooms and fresh herbs 15.90
(vegan option possible)



A sweet conclusion

Kaiserschmarrn

mit almonds and raisins served
with cranberries and apple sauce 11.90

Apple strudel

with vanilla ice cream and whipped cream 7.90

Steamed dumpling¹³

with vanilla sauce 7.90

Mixed ice cream 5.90

with whipped cream 6.90

A shot?

from the wooden barrel of the distillery prinz

Alte Marille / Alte Haselnuss / Alte Himbeere

2 cl 3.70

Clear fruit brands from the distillery schladerer

Obstler / Williams

2 cl 3.70

Jägermeister / Ramazotti

2 cl 3.70

Roasted from Dinzler

Cup of Coffee 3.70

Big cup of coffee 4.20

Latte Macchiato 4.50

Cappuccino 3.90

Big Cappuccino 4.50

Latte 4.90

Espresso 3.10

Espresso Macchiato 3.50

Cup of tea 4.30

**Our partner
for the best
coffee from
Irschenberg**





beer specialties



ERDINGER
Weissbier

0,3l 3.60
0,5l 4.40



ERDINGER *Urweisse*

0,3l 3.60
0,5l 4.40



ERDINGER
Dunkel

0,5l 4.40



ERDINGER
Pikantus

0,25l 3.80
0,5l 4.70



ERDINGER
Kristall

0,5l 4.40



ERDINGER
Leicht

0,5l 4.40



ERDINGER
ALKOHOLFREI

0,33l 3.60
0,5l 4.40



ERDINGER
BRAUHAUS
HELLES

0,3l 3.60
0,5l 4.40



ERDINGER
ALKOHOLFREI

ZITRONE
GRAPEFRUIT 0,33l 3.60
ZITRONE 0,5l 4.40



ERDINGER
BRAUHAUS
NaturRadler

0,5l 4.40

Trumer Pils

0,33l

4.00

Mariabrunn Dunkel

0,5l

4.40

From the grape

White

Grüner Veltliner 0,2l 6.70
dry / winery Überacker / Austria-Wagram

Chardonnay 0,2l 6.90
dry / Weingut 0,75l 24.90
Julia Schittler / Germany - Rheinland Pfalz

Sauvignon Blanc 0,2l 7.90
dry / winery J.J. 0,75l 26.90
Berizzi / Germany - Rheinland Pfalz

Lugana „Limne“ 0,2l 7.90
fruity / Tenuta Rovaglia / 0,75l 26.90
Italy - Lake Garda

Red

Merlot 0,2l 6.90
dry / winery 0,75l 24.90
Julia Schittler / Germany - Rheinland Pfalz

Purpur 0,2l 7.90
dry / winery J.J. 0,75l 26.90
Berizzi / Germany - Rheinland Pfalz

Rosé

Lola 0,2l 6.90
Feinherb / winery 0,75l 24.90
J.J. Bischoffinger / Germany - Rheinland Pfalz

wine spritzer white / red / rose 0,4l 6.90

Non alcoholic drinks



Vegetarian

Additives

- 1) with coloring 2) with preservatives
3) with antioxidant 4) with flavor enhancer 5) sulfurized
6) blackened 7) with phosphate 8) with milk protein
9) caffeinated 10) containing quinine 11) with sweetener
12) nectar 13) vanilla aroma

Get information about allergens from our service staff.

All prices in EURO incl. statutory VAT.

Tap water 0,4l 3.40
Lemonade 0,4l 4.20
Orange lemonade ² 0,4l 4.20
Apple juice with water 0,4l 4.20
Spezi ^{1,3,9} 0,4l 4.20

Coca Cola ^{1,3,9} /
Coca Cola Light ^{1,3,11} 0,4l 4.80

Wolfra juices from Erding 0,4l 5.20
apple naturally, currant,
passionfruit ⁶, rhubarb

juice with sparkling water 0,4l 4.80

Adelholzener mineral water, still or sparkling 0,25l 3.50
0,75l 6.90