GASTHAUS
zum
ERDINGER Weißbräu
ERDING

A warm welcome to the Gasthaus zum ERDINGER Weißbräu!

Here at ERDINGER, we know that:

For fans of wheat beer, a fresh ERDINGER Weißbier is synonymous with the ultimate in enjoyment – and the Bavarian zest for life. Together with an unerring sense of cosiness, this is what defines the famous Bavarian hospitality that we have always made our hallmark. We hope you have a lovely time at the Gasthaus zum ERDINGER Weißbräu in Erding.

Your ERDINGER Weißbräu – private brewery since 1886.

ERDINGER Weißbräu
A tradition of enjoying life.

The origins of the ERDINGER Weißbräu private brewery lie right here with us at the Hotel & Gasthaus zum ERDINGER Weißbräu. In 1886, the 'Weisse Bräuhaus' was founded in the heart of Erding; in 1935, Franz Brombach renamed it ERDINGER Weißbräu.

The private brewery has remained true to the motto 'Beer needs a home' to this day: every single bottle is brewed exclusively in Erding. Until 1983, brewing even took place right here at the historic original premises. With foresight and a policy of taking small steps, Werner Brombach subsequently built the brewery up steadily to become the market leader.

A new brewery site was later built on the outskirts of Erding for this purpose. The historic headquarters in the old town now houses the brewery's administration as well as the Hotel & Gasthaus zum ERDINGER Weißbräu.

Joy of Life & Indulgence

Bavarian joie de vivre in over 100 countries with ERDINGER premium beer specialities.

Home

Beer from Bavaria since 1866, brewed at the brewery in Erding.

Quality & Taste

The finest Bavarian brewing tradition in accordance with the German Purity Law, using top-quality ingredients.

Reliability

For our staff, customers, the environment and society

ERDINGER Weißbräu
Scan for more information:

Quality is our greatest asset

Water

Beer is 90 per cent water!
Our brewing water comes from two brewery-owned wells, each 160 metres deep.



Malt

Malt gives beer its body and colour. Our experienced master brewers select very specific varieties of wheat and barley that are particularly well suited to brewing.



Hops

The soul of beer. Here, the ERDINGER master brewers rely on select hop varieties that give our beers a well-balanced bitterness.



Yeast

Top-fermenting yeast gives Weißbier its characteristic fruity aroma. The ERDINGER brewing yeast, unique in the world, is cultivated in-house at the brewery. For our light beer specialities, we use the finest bottom-fermenting yeast.



The Bavarian Purity Law

The most famous brewing ordinance is the decree issued by William IV in 1516 for the whole of the Duchy of Bavaria. He decreed:

"We particularly wish that, from now on, nowhere in our towns and market towns, nor in the countryside, shall any ingredients other than barley, hops and water be used in the brewing of beer."

Since 1906, the law in Germany has stipulated that only water, hops, malt and yeast may be used in the production of beer.

Our ERDINGER Weißbier
The original since 1886

This classic Weißbier combines delicately spiced malt aromas with a mild hoppy bitterness. Its secret lies in the unique ERDINGER brewing yeasts.

These impart the fruity notes and the unmistakably fresh taste. An ERDINGER Weißbier gets its finishing touch thanks to another special feature: we allow it time to mature. Thanks to the Bavarian 'Edelreifung' maturing process, our beer can develop its wonderful effervescence and the harmonious interplay of flavours at its own pace.

Our ingredients – uncompromising quality

The recipe for the classic ERDINGER Weißbier is as old as the private brewery itself – over 130 years. It has remained unchanged ever since. The master brewers guard this treasure as a precious secret.

Alcohol 5,3 % vol

Original wort 12,6 °P

Weißbier or *wheat beer?*

Put simply: it's the same thing! Wheat beer is made using at least 50 percent malted wheat – hence the name (also shortened to "a Weizen please" when ordering).

Wheat beer is what this top-fermenting specialty is called everywhere, except in its native Bavaria. Here it's referred to as weissbeer or "white beer".

Although only the foam is actually white, the name refers to its much lighter, golden color – as opposed to the brown ales drunk for many centuries in Germany.



Soups

Homemade cheese dumpling soup 6.90
beef bouillon with cheese dumplings,
chives and fried onions

BEER SUGGESTION
ERDINGER Pikantus
in a connoisseur's glass



Pancake soup 5.70
homemade beef bouillon with strips of pancake and chives

Bavarian pretzel soup 5.90
beef bouillon with melted pretzels, onions and chives

Homemade liver dumpling soup 6.70
beef bouillon with fresh chives

Snacks

"Grilled Spicy Ox" [1,7,8] 14.90
spicy beef sausages with potato and
gherkin salad and fresh horseradish

BEER SUGGESTION
ERDINGER
Brauhaus Helles



Bavarian sausage salad [2,4,7] 12.90
made with Regensburg sausages, onions, egg, gherkins and radishes
served with a pretzel or a basket of bread

– or **Swiss sausage salad** [2,4,7] 13.90
with Emmental cheese

Milzwurst [1,4,5,7] 14.50
baked or fried in butter with a dark beer sauce and potato and gherkin salad

Browned wool sausages [1,7,8] 14.50
with dark beer sauce and potato and gherkin salad

3 Bratwurst sausages [2,3] 14.50
served with dark beer sauce, sauerkraut
and homemade bread

Slice of homemade bread 0.50

Pretzel 1.50

Vegetarian

ERDINGER Beer Tray

Enjoy the variety, discover your favourite beer.

Discover the fascinating variety of ERDINGER's brewing art – sip by sip. With our beer tasting tray, you can put together your own personal selection of various ERDINGER beer specialities, tailored entirely to your taste.

From crisp and fresh wheat beer to malty, full-bodied classics and distinctive specialities: each variety delights with its very own aroma and unmistakable character.

Ideal for tasting, comparing and enjoying together: whether for beer lovers, the curious or anyone looking to discover new favourites. A special taste experience in good company.

9.40 € per beer tray

Choose two varieties for your beer tray:



- ERDINGER Weißbier
- ERDINGER Urweisse
- ERDINGER Dunkel
- ERDINGER Pikantus
- ERDINGER Kristall
- ERDINGER Leicht
- ERDINGER Alkoholfrei
- ERDINGER Brauhaus Helles
- ERDINGER Brauhaus NaturRadler
- ERDINGER Brauhaus Helles Alkoholfrei

+ seasonal specialities

ERDINGER "Pfand'l" Pan Dishes

Allgäu Pfand'l [5] — 20.90

pork fillet from the Swabian-Hällisch regional pig and meatballs, served on cheese spaetzle with creamed mushrooms & fried onions

Kraut Pfand'l [5,8] — 22.90

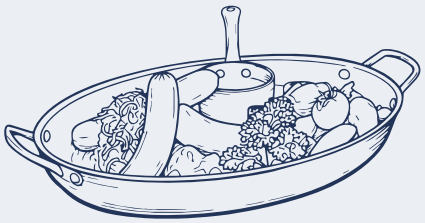
roast pork and meatballs on sauerkraut with homemade liver and bread dumplings, served with fresh horseradish and a dark beer sauce

Sausage Pfand'l [1,2,3,5,7,8] — 18.90

spicy roast beef sausages, wool sausage, bratwurst, sauerkraut, fried potatoes, dark beer sauce and fresh horseradish

BEER SUGGESTION
ERDINGER
Urweisse





Sportler-Pfand'l [5] — 18.90

with homemade cheese dumplings, bread dumplings and vegetable patties served on a tomato ragout, with rocket and Parmesan

BEER SUGGESTION
ERDINGER
Weißbier Alkoholfrei



Happy without meat

Homemade cheese dumplings [5] — 17.90

served with sauerkraut and a small side salad

Homemade vegetable patties [5] *(vegan option available)* — 15.90

with creamed mushrooms and fresh herbs

Creamy cheese spaetzle 'Allgäu style' [5] — 14.90

with homemade fried onions

Fresh mushrooms [5,8] — 14.50

in a white wine and cream sauce with melted bread dumplings and herbs

Bavarian Obatzda [1,2] — 13.50

made from Brie and cream cheese with onions, egg, gherkins and radishes, served with a pretzel or a basket of bread

ERDINGER Urweisse

In good old Bavarian style



Our wheat beer for all who love strong Bavarian yeast notes! Its distinctive top-fermenting beer profile brings hints of ripe banana and clove typical of wheat beers. Our brew masters use caramel malt for Urweisse. Its slightly roasted flavour gives it a hearty character – a full-bodied and delicious enjoyment! And the slightly higher carbonic acid content makes it a sparkling taste sensation.

Fans of down-to-earth beers will love this rustic wheat beer treat. Brewed according to the Bavarian Purity Law.

Alcohol 4,9 % vol

Original wort 11,9 °P

Our own manufactory in Ringelsdorf

Made by hand, with time and care – for authentic food with character.

In our own manufacture, we create exquisite products that you can really taste, crafted with a great deal of manual skill and even more love.

We cook, braise, stir and bottle everything ourselves – no frills, just honest ingredients, clear provenance and meticulous preparation.

This makes every batch a little one-of-a-kind creation that fits perfectly with our cuisine.

pianka.

GASTRONOMIE, DIE BLEIBT.

Classic Bavarian

Dual oven-fresh pork dishes [5] 15.50
with crackling roast, roast pork,
dark beer sauce and potato dumplings
– with coleslaw [5] 18.50

Oven-fresh pork knuckle [1,5] 17.50
with dark beer sauce and potato and gherkin salad

Our pork knuckles are freshly prepared for you.
Serving time: approx. 25 minutes

BEER SUGGESTION
ERDINGER
Weißbier Dunkel



Roast beef with onions, made from premium beef loin 'Swabian style' [3,5] 28.90
served with red wine sauce, two types of onions and creamy cheese spaetzle

Pepper steak made from premium beef loin [5] 29.50
served with pepper sauce, fried potatoes and a side salad

Marinated roast beef from the shoulder [5] 24.50
tenderly braised in a rich red wine and cream sauce
served with buttered spaetzle and a side salad

Roast beef with onions, made from premium beef loin 'Munich-style' [3,5] 26.90
served with red wine sauce, two types of onions and pan-fried potatoes

Pork loin from the Swabian-Hällisch regional pig [5] 17.90
served with fresh cream mushrooms and buttered spaetzle

2 homemade meatballs [5] 18.50
with cheese spaetzle with dark beer sauce, mushroom sauce and fried onions

Roast suckling pig 'Gäuboden style' [5] 16.90
with dark beer sauce, sauerkraut, fresh horseradish
and browned bread dumplings

2 homemade meatballs [1,5] 16.50
with dark beer sauce and potato and gherkin salad

Extra
side salad
4.50

Side dish change 1.20

ERDINGER Alkoholfrei
The sporty thirst-quencher.

Our non-alcoholic beer is a true multi-talent. Spicy malt notes harmonize excellently with caramel-sweet nuances. Enjoyment is enhanced by the stimulating bitterness of our aroma hops and a hint of light, fruity acidity. This is rounded out by finely sparkling carbonic acid. Whether as a reward for hard work, or a pure desire for full-bodied refreshment – ERDINGER Alkoholfrei is the lively way to quench your thirst.

Brewed according to the Bavarian Purity Law. Natural. Sporty. Refreshing.



SUPPORTS RECOVERY

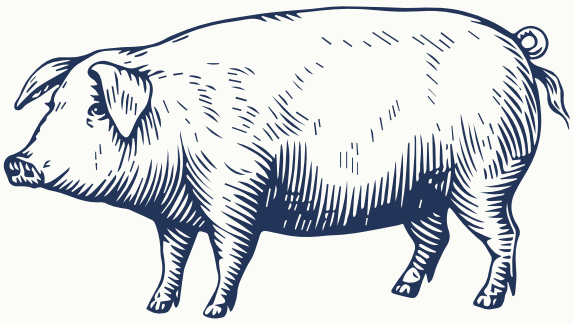
JUST 25 KCAL PER 100 ML

ISOTONIC & VITAMIN-RICH

Schwäbisch Hall Farmers' Cooperative from Hohenlohe: production, slaughter and distribution all under one roof

"Help yourself, and God will help you". The farmers of Hohenlohe have taken this proverb to heart and, in 1988, founded the Schwäbisch Hall Farmers' Association.

They work according to the principle of farmers' self-help and are committed to regional agricultural development in Hohenlohe. Using old, local landraces, they produce meat that can be prepared, served and eaten with a clear conscience.



Breaded until golden brown

Our schnitzel dishes and the Brauhaus Cordon Bleu are served with a choice of fries or fried potatoes.

Brauhaus Cordon Bleu [5,14] 19.90

from the Swabian-Hällisch regional pig, stuffed with cheese, coleslaw and ham, in a crispy spent grain coating, served with a mustard and horseradish dip

BEER SUGGESTION
ERDINGER
Weißbier



Original Viennese veal schnitzel [11] 26.90

with a slice of lemon and wild cranberries

Schnitzel 'Viennese style' [11] 17.90

from the Swabian-Hällisch regional pig
with a slice of lemon and wild cranberries

Extra side salad 4.50

Chicken breast 'Viennese style' [1,2,3,5,11] 17.90

with lime dip and potato and cucumber salad

Vienna salad [5,11] 18.90

with breaded chicken breast on a bed of mixed salad leaves
served with a lime dip and freshly toasted garlic bread

Golden perch fillet [1,5] 16.90

served with homemade remoulade sauce,
a slice of lemon and potato and cucumber salad

Desserts

Kaiserschmarrn in a Pfand'l [11] 13.50

with caramelised almonds and raisins,
served with wild cranberries and apple sauce

Appel strudel [13] 7.90

served with vanilla ice cream and cream

Steamed dumpling [13] 7.90

with vanilla-flavoured sauce

Cup of mixed ice cream [13] 5.90

with cream

ERDINGER Pikantus
Stimulates the taste buds.



Complex and intensive – Pikantus is an outstanding example of Bavarian brewing skills. The dark chocolate colour of our wheat bock already gives connoisseurs a first hint of what to expect: a rich symphony of aromas. The well-rounded body and rich malt flavour of the Pikantus that develops on the palate includes notes of plum and dark chocolate, as well as a hint of liquorice. Sparkling carbonic acid sets a refreshing counterpoint. Its silky-smooth character lingers on the palate – as an aperitif it provides a wonderful start to a festive meal.

Our tip: For a Bavarian aperitif, divide a bottle of Pikantus between two connoisseur glasses or larger wine glasses.

Alcohol 7,3 % vol

Original wort 16,7 °P

Kaffee Romanicum from Rosenheim
Chiemgau roasting expertise since 2003.

Our Romanicum coffee comes from the renowned Rosenheim Chiemgau coffee roastery – a masterpiece of regional roasting tradition for over 20 years. The finest organic Arabica and Robusta beans, slowly roasted according to tried-and-tested recipes, reveal aromas of caramel and berries, with a velvety body. Ideal as an espresso, filter coffee or with homemade cake – a piece of the Chiemgau spirit in every cup.



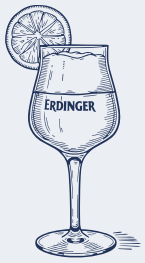
Additives Vegetarian

1) Colourings 2) Preservatives 3) Antioxidants 4) Flavour enhancers 5) Sulphited 6) Blackened 7) Phosphates
8) Milk protein 9) Contains caffeine 10) Contains quinine 11) Sweeteners 12) Nectar 13) Flavouring 14) Curing salt

Please ask our service staff for an allergen information card. All prices are in EUR and include VAT.

Aperitif

Weißbier Sprizz [1,2,3,10] ERDINGER Weißbier, Sarti Rosa, soda and orange	0,3 l 0,4 l	5.50 6.90
Non-alcoholic Weißbier Sprizz [1,2,3,10] ERDINGER Weißbier Alkoholfrei, elderflower and ginger syrup, soda and lemon	0,4 l	6.90



Aperol Sprizz [1,2,3,10] Aperol, sparkling wine, soda and orange	0,4 l	7.90
Sarti Sprizz [1,2,3,10] Sarti Rosa, sparkling wine, soda and orange	0,4 l	7.90

How about a schnapps?

ERDINGER Stammhaus schnapps chocolate and chilli liqueur from the Anleitner Erlebnis distillery	2 cl	3.90
Old Apricot / Old Hazelnut / Old Raspberry from the Prinz distillery's wooden cask	2 cl	3.90
Obstler / Williams clear fruit brandies from the Schladerer distillery	2 cl	3.90
Jägermeister / Ramazzotti	2 cl	3.90

Coffee & Tea

Cup of coffee [9]	3.80
Large cup of coffee [9]	4.30
Coffee with milk [9]	5.00
Latte macchiato [9]	4.60
Cup of tea [9]	4.40
Cappuccino [9]	4.00
Large Cappuccino [9]	4.60
Espresso [9]	3.20
Espresso Doppio [9]	4.90
Espresso Macchiato [9]	3.60


ERDINGER
WEISSBRÄU
AUS BAYERN

Beer specialities



ERDINGER Weißbier

0,3 l 3.90
0,5 l 4.70

The original since 1886.
Our classic – the pinnacle of Bavarian brewing. Delicately spicy, crisp and well-balanced. Every sip leaves you wanting more!



ERDINGER Dunkel

0,3 l 3.90
0,5 l 4.70

A specialty for connoisseurs.
A harmoniously balanced speciality for anyone who likes a smooth drink. A full-bodied wheat beer with a strong character.



ERDINGER Kristall

0,5 l 4.70

Sparkling enjoyment.
Crystal-clear with a lively fizz – for sparkling moments.



ERDINGER ALKOHOLFREI

0,33 l 3.90
0,5 l 4.70

The sporty thirst-quencher.
Our non-alcoholic drink is a real all-rounder: it's isotonic and quenches your thirst in a refreshing way.



ERDINGER ALKOHOLFREI ZITRONE GRAPEFRUIT

0,33 l 4.10

The natural refreshment. [11,13]
A slightly tart non-alcoholic drink meets fruity lemon and juicy grapefruit – pure, full-bodied refreshment and a perfect treat. Made exclusively from natural ingredients!

Trumer Pils 0,33 l 4.50
Mariabrunn Dunkel 0,5 l 4.70



ERDINGER Urweisse

0,5 l 4.70

In good old Bavarian style.
Our down-to-earth treat: hearty, spicy and with typical Bavarian yeast notes.



ERDINGER Pikantus

0,33 l 4.50

Stimulates the taste buds.
Complex and intense – Pikantus is a fine masterpiece of Bavarian brewing. Also ideal as an aperitif.



ERDINGER Leicht

0,5 l 4.70

For calorie-conscious beer lovers.
Our 'Light' range is the right choice for anyone who appreciates a lower alcohol and calorie intake.



ERDINGER BRAUHAUS HELLES

0,3 l 3.90
0,5 l 4.70

For the love of beer.
ERDINGER Brauhaus has everything a genuine Bavarian lager needs: It's easy to drink and wonderfully fresh.



ERDINGER BRAUHAUS NaturRadler

0,5 l 4.70

Fruity-fresh. [11,13]
ERDINGER Brauhaus NaturRadler has everything a proper natural shandy needs: it's tangy and not too sweet. Just a bit better.



ERDINGER BRAUHAUS HELLES ALKOHOLFREI

0,5 l 4.70

Smooth. Carefree. Bavarian.
Delicious and a real treat – without alcohol. Mild, full-bodied and with a fresh Bavarian flavour. No compromises. No alcohol.

White wines

Grüner Veltliner [3,5] dry / winery Überacker / Austria, Wagram	0,2 l	6.70
Chardonnay [3,5] dry / winery Julia Schittler / Germany, Rhineland-Palatinate	0,2 l 0,75 l	6.90 24.90
Sauvignon Blanc [3,5] dry / winery J.J. Berizzi / Germany, Rhineland-Palatinate	0,2 l 0,75 l	7.90 26.90
Lugana „Limne“ [3,5] fruity / Tenuta Roveglia / Italy, Lake Garda	0,2 l 0,75 l	7.90 26.90

Rosé & Red wines

Lola Rosé [3,5] semi-dry / winery J.J. Berizzi / Germany, Rhineland-Palatinate	0,2 l 0,75 l	6.90 24.90
Merlot [3,5] dry / winery Julia Schittler / Germany, Rhineland-Palatinate	0,2 l 0,75 l	6.90 24.90
Purpur [3,5] dry / winery J.J. Berizzi / Germany, Rhineland-Palatinate	0,2 l 0,75 l	7.90 26.90

Non-alcoholic drinks

“Magic water“ [2,3] table water with elderflower & ginger syrup, mint and lime	0,4 l	5.20
Table water	0,4 l	3.50
Libella lemonade / orange lemonade / apple spritzer	0,4 l	4.30
Spezi [1,3,9]	0,4 l	4.30
Coca-Cola [1,7,9,13] **/ Coca-Cola zero** [7,9,11,13]	0,4 l	4.80
Rauch juices clear apple, naturally cloudy apple, redcurrant, passion fruit [12], mango	0,4 l	5.50
– as a juice spritzer	0,4 l	4.90
Adelholzener mineral water (still or sparkling)	0,25 l 0,75 l	3.50 6.90

pianka.

GASTRONOMIE, DIE BLEIBT.

For over 45 years – now in its second generation – Pianka Gastronomie has stood for high-quality, regional cuisine, genuine hospitality and a strong sense of community. At our restaurants in Erding, Munich and Landshut, we combine quality, reliability and a personal touch to create a dining experience that will stay with you for a long time to come.



Each of our restaurants and hotels has its own distinctive character, whilst at the same time embodying the shared values of our hospitality family: loyalty, respect, honesty, team spirit and a sense of family. Our in-house production facilities and administrative centre in Walpertskirchen near Erding form the foundation for the highest standards – without ever losing sight of the individual charm and personality of each establishment.

365 days a year, serving more than 1,000 guests a day, we embody what makes us special: places of genuine hospitality where people enjoy coming together and are always happy to return. We're delighted to have you with us today!

Find out more about us here:

www.pianka-gastro.de

The world of ERDINGER Weißbräu

Scan the QR code for further information:

Gasthaus & Hotel zum ERDINGER Weißbräu

Further information on the historic original premises
of the world-famous wheat beer brewery.

ERDINGER Brewery Tours

Discover how tradition and craftsmanship come together
in every sip. Book a tour of the brewery now.

ERDINGER Fanshop

Beers, glasses, gift boxes and much more!
Have a browse through the world of the ERDINGER Fanshop.

ERDINGER Fanclub

The ERDINGER Fan Club brings together wheat beer enthusiasts
from all over the world. Start enjoying the member benefits now.

Thank you very much for visiting!

Your team at
ERDINGER Weißbräu

