

Banquet portfolio

2020

Old Hackerhaus

Christine und Lorenz Stiftl OHG

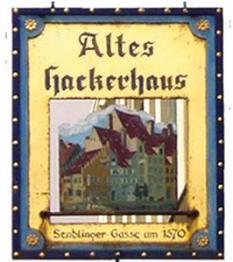
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Geschichtliches



The history of the Old Hackerhaus goes back to 15th century. Until the 18th century the brewhouse was known as the „Prew in the Hackerviertel“. On the 16th August 1738 the brewer Simon Hacker purchases the estate. He gives her the the name „Hacker Bräu“

Until 1793 Familie Hacker owns the parcels. Because of the wedding with Theresz Hacker the ownership is by Josef Pechorr. In may 1797 Josef Pechorr buys the brewery from his father in law Peter Paul Hacker, the son Simon Hacker.

In march 1825 the brewery burnt down except the private residence. In spring 1829 the family Pechorr buys two adjoining parcels. The construction of the today existing building begins. After two years the new Hackerbräuhaus is finished.

In march 1835 Mathias Pechorr sen., a son of Josef Pechorrs, buys the new house from his father.

From 1866 til 1885 it is in the ownership of Mathias jun., who ist he leader of the „Pechorr zum Hacker“. Mathias Pechorr dies 1900 childless. Elsz von Mendel and Theresz Brandl, nieces of Mathias Pechorr (geb. Mayr Strazhausen) rebuilt the house in 1901. Elsz von Mendel sells the house in 1946 to the Hacker brewery.

In november 1982 a leasehold-contract with Architekten G. Lehmann have been concluded. Subsequently the house was rebuilt in cooperation with Architekt W. Huller. In spring 1985 the traditional Wirtshaus is opened from Familie Pongratz again.

In january 2020 the couple Christing and Lorenz Stiftl transmit the Alte Hackerhaus as the new landlord family.

For the beginning



Beer

to self-tap

wooden barrel lager Hacker Psehorn

20 l 180,00

30 l 260,00

50 l 420,00

Aperitif

Prosecco	0,1 l	3,80	0,7 l	21,90
Champagner	0,1 l	12,00	0,7 l	98,00
Light Berry	0,3 l	6,90		
Wheat beer Flug	0,3 l	6,90		
Aperol Sprizz	0,3 l	7,80		

Culinary

served by flying service

Obazda pralings	2,20 /piece
Tartar appetizers	2,80 /piece
Mozzarella-tomato-spit	3,20 /piece

On the table

Light meal platter	14,90 / person
Threelfold spreads of the season	7,80
Pretzel	1,50 /piece

The prices include VAT in EUR and service charge

Spring

March April May



Menu I

Tomato-basil-soup with olive oil-cROUTONS 6,80

Pork fillet wrapped in bacon with asparagus and sauce hollandaise and parsley potatoes 24,50

Chocolate cake with liquid core and vanilla ice 8,50

39,80

Menu II

Colourful spring-wild herb salad with planzed parmesan and elder-dressing 11,50

Crispy fried pike-perch fillet with vegetable-asparagus mix with wild garlic sauce 24,50

Bavarian cream with raspberry puree and almond-crunch 7,50

43,50

Menu III

Asparagus cream soup with wild garlic pesto 6,90

Ox fillet with red wine-horseradish-glaze, young spinach and rosemary potatoes 33,00

Mousse au Chocolat in the spring 8,90

48,80

Menu IV

Stiftl's crab-asparagus-salad with curry-chili-dressing 13,80

Rohlrabi-wheat beer Cappuccino 6,80

Beef loin with pepper-mustard-crust and fried potatoes 29,50

Mascarpone cream with elder-rhubarb ragout 8,90

59,00

Fish: Isartaler char fillet with Bavarian potato ratatouille 22,00

Vegetarian: vegetable strudel with tomato-apricots ragout with marinated rocket and walnuts 11,90

mushrooms of the season with parsley cream and bread dumplings 14,50

Vegan: grilled Italian vegetables with coconut-curry-risotto 14,50

You are welcomed to choose your menu from the individual components.

The prices include VAT, in EUR and service charge.

Summer

June July August



Menu I

Boiled fillet of beef bouillon with herb galette 5,80

Crispy sucking pig loin with wheat beer jus, warm cabbage salad and potato dumplings 22,80

Fruit jelly with yoghurt icecream 8,00

36,60

Menu II

Toscan bread salad with melon and Parma ham strips 12,50

Corn poulard breast with thyme sauce and Mediterranean grilled vegetable 21,50

Marinated strawberries with vanilla icecream and lemonfoam 8,80

42,80

Menu III

Tomato-mango-soup with chili cream 6,80

Boiled fillet of veal in horseradish-mustard-velouté with almond spinach, wheat beer carrots and fried potatoes 21,50

Curd strudel with vanilla foam and apricots 8,50

36,80

Menu IV

Roasted chanterelles on rocket salad 12,50

Grit dumpling soup 5,50

Pike-perch fillet in Chardonnay sauce with glazed vegetables and basmati rice 22,50

Caramelized kaiserschmarrn with vanilla berries 10,80

51,30

Fish: Isartalcr char fillet with Bavarian potato ratatouille 22,00

Vegetarian: vegetable strudel with tomato-apricots ragout with marinated rocket and walnuts
11,90

mushrooms of the season with parsley cream and bread dumplings 14,50

Vegan: grilled Italian vegetables with coconut-curry-risotto 14,50

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Autumn

September October November



Menu I

Mushroom cream soup with little dumpling 7,90

Munich roast pork in natural sauce, potato dumplings, cabbage salad and red cabbage 17,90

Fried apple rings on fruit brandy cream 8,80

34,60

Menü II

Munich wedding soup 6,00

Chicken breast in herb sauce with ginger pumpkin and potato-apple puree 19,50

Cream brûlée 7,50

33,00

Menu III

Smoked salmon with melon and horseradish-potato pancakes 13,50

Pork medallions in mustard seed sauce and orange noodles 22,00

Walnut ice with Williams pear and cappuccino sauce 8,00

43,50

Menu IV

Browned sheep cheese with lamb's lettuce 11,00

Boiled fillet soup with sausage meat dumplings 5,90

Stewed fawn leg of veal with juniper berry cream with roasted mushroom-cranberry, red cabbage and curd spätzle 23,00

Vanilla ice with hot raspberries and pastry 8,50

48,40

Fish: Isartalcr char fillet with Bavarian potato ratatouille 22,00

Vegetarian: vegetable strudel with tomato-apricots ragout with marinated rocket and walnuts 11,90

mushrooms of the season with parsley cream and bread dumplings 14,50

Vegan: grilled Italian vegetables with coconut-curry-risotto 14,50

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Winter

December January February



Menu I

Pumpkin-ginger soup with browned almonds 6,90

¼ Bavarian duck with mulled wine red cabbage salad and filled potato dumpling 21,00

Winter fruit ragout with cassis sorbet 8,00

35,90

Menu II

Chestnut soup with one shot port 7,90

Ox roasting „Beautiful Munich“ with bread dumpling and small salad 22,00

Apple strudel with vanillaicecream 7,50

37,40

Menu III

Colourful winter salad with oranges and grilled shrimps 14,80

Old bavarian creamy roast veal and cranberries, root vegetable and bread dumpling 19,80

„Mohr im Hemd“ 8,50

43,10

Menu IV

Mayor soup with veal sausage 5,90

Beef olive with Burgundy sauce, preserved pear and mashed potatoes with browned butter onions 21,80

Curd-pancakes with punch sauce 7,90

35,60

Fish: Isartaler char filled with Bavarian potato ratatouille 22,00

Vegetarian: vegetable strudel with tomato-apricots ragout with marinated rocket and walnuts mushrooms of the season with parsley cream and bread dumplings 14,50
11,90

mushrooms of the season with parsley cream and bread dumplings 14,50

Vegan: grilled Italian vegetables with coconut-curry-risotto 14,50

You are welcomed to choose your menu from the individual components.

The prices include VAT, in EUR and service charge.



Bavarian Buffet „King Ludwig“

On the table

Pretzel, portion butter 3,00 / person

Cold starter

Lemon stained salmon with veal sausage-mustard sauce, delicate young herring with apple-onion yoghurt, „Tölzer Bauerng'räucherts“, Munich sausage salad from the Regensburger, Andy's little meatballs with mustard cream, radish coil and radish

12,00 / person

Salads

Bacon cabbage salad, old Munich potato salad, tomato salad with red onions, dill-cucumber salad with sour cream, lettuces of the season, our salad sauce, horseradish dressing and vinegar-oil purg

6,00 / person

Warm dishes

Sausage variation from the in house butchery with miscellaneous mustards, crispy suckling pig with darkbeer sauce, roast chicken knuckle roasted with rosemary butter, cheese spätzle with brown onions and pear (veget.), potato pancake with spicy horseradish quark (veget.), pickled cabbage, apple red cabbage, small potato dumplings

18,00 / person

Cheese

Bavarian cheese potpourri with Obazda with sweet and sour company, small pastries selection, fig mustard, grapes, dried fruit, radish, gherkins, pearl onions

6,00 / person

Bread

Various types of bread 2,00 / person

Dessert „sweet sin“

Caramelized Kaiserschmarrn with one compote-potpourri: pear apple, cranberries, plum

9,00 / person

56,00

We are happy to serve you this buffet from 60 people

The prices include VAT. in EUR and service charge.

Buffet

Munich International



On the table

Various types of bread, threefold spreads 3,00 / person

Cold starter

Vitello Tonnato with capture-cherries and cherry tomatoes, honeydew melon with Milanese salami, chicken salad with curry-yoghurt and pineapple, tomatoes and mozzarella with basil pesto and balsamic, vegetables antipasti with date-vinaigrette, spicy shrimps with wasabi humus, smoked salmon-roses with horseradish-apple salad

15,00 / person

Salads

Couscous Salad with cucumber and coriander, tomato-apple salad, potato salad „Bavaria“, lettuces of the season, our salad dressing, horseradish dressing, vinegar-oil puree

7,00 / person

Warm dishes

Crispy roasted duck with celery and oranges, pork fillet medaillon with mushroom-Chardonnay-cream sauce, beef fillet tips „Stroganoff“, „Bag-Thai-Vegi“-Bavarian-Thai vegetable curry (spicy, veggie.), baked shrimps with lime-mayonnaise, basmati rice, potato-pear gratin, small bread dumplings, Chianti red cabbage

22,00 / person

Cheese

Cheese selection, fig mustard, nuts, grapes, radish, small bread collection

6,00 / person

Dessert „sweet seduction“

Hot warm apple strudel with vanilla sauce, Mousse au Chocolat, fruit salad with a shot, Bavarian cream with raspberry puree

9,00 / person

62,00

We are happy to serve you this buffet from 80 people

The prices include VAT in EUR and service charge.

Common Bavarian Food like at home



All dishes are served table by table, everyone takes as much as he likes

Starters on the board

Salted and smoked meat, raw sausage, meat loaf, delicate liver sausage, "Griebsenschmalz",
Swiss cheese,

Obazda, suds radish, radish, gherkins, butter, farmers bread

15,00 / person

Delicacy pan

Roast pork, meatballs, fried sausages, vegetable strudel in the pan, twofold dumplings, pickled
cabbage and dark beer sauce

22,00 / person

Christing Stifl's irresistible dessert whatnot

Caramelized Kaiserschmarrn, plums and stewed cranberries, fried apple rings with cinnamon-
sugar and vanilla sauce, Bavarian cream with raspberry puree, Mousse au Chocolate
almond-crunch

11,00 / person

48,00

After eating



Spirits

Obstler	2 cl	4,90
Hazelnut schnaps	2 cl	5,90
Ramazotti	4 cl	6,40
Himbeergeist	2 cl	5,90
Williamsbirne	2 cl	6,90
Apricot schnaps	2 cl	6,90
Plum brandy	2 cl	6,90
Grappa	2 cl	5,90
Jägermeister	2 cl	5,90
Rachengurgler	4 cl	6,50
Wodka	2 cl	4,90
	0,7l	68,00
Scotch Whiskey	4 cl	5,90

Longdrinks

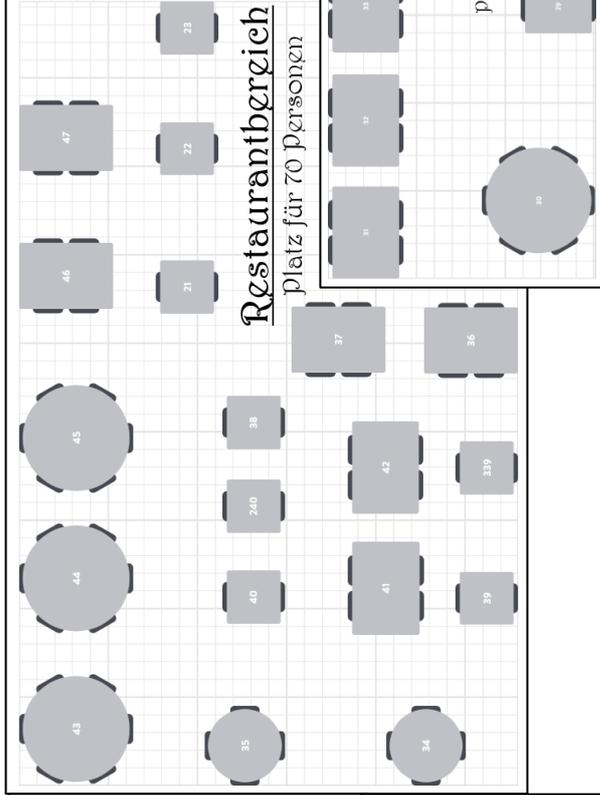
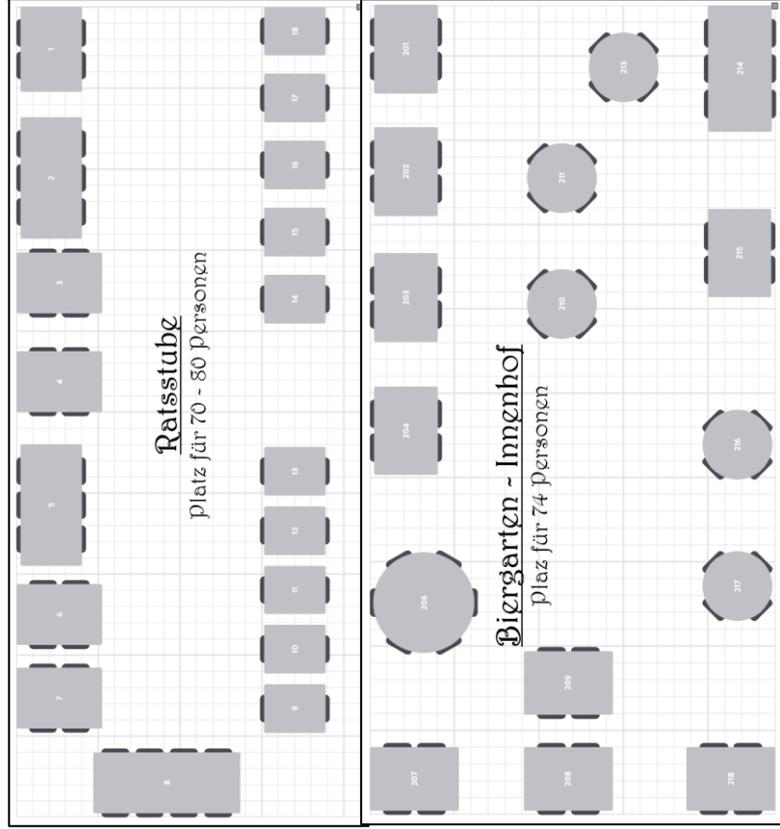
Gin Tonic	0,5l	7,80
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Warm drinks

Latte Macchiato	4,20
Cappuccino	3,60
White coffee	4,20
Cup coffee	3,50
Mug coffee	3,90
Espresso	2,90

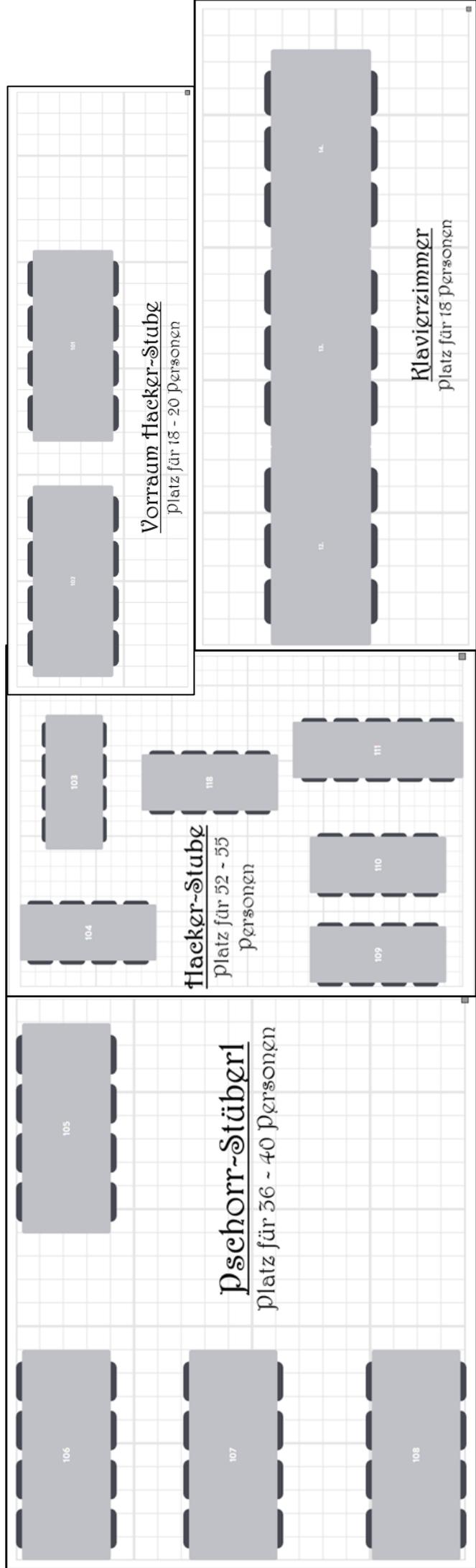
The prices include VAT, in EUR and service charge.

Flor plan Ground floor





Floor plan Basement



The rooms in the basement can all be connected. So you have space for 130 people.

General to your Event



Additional costs per item

Menu card 1,50

Cloth napkins 2,00

Cloth napkins (double compartment) 2,50

Tablecloths 3,00

High tables with cover 24,00

Floral decoration

On request

Christmas decoration

Fir branches, mandarins, nuts – free of charge

Further decoration requests on request

Cakes and pigs

We are happy to give you our contact

You are welcome to bring your own cake to the event.

Plate fee per guest 2.00

Corkage

You want to bring your favorite drink with you to the event: cork money

Per bottle of wine 15.00, per bottle of proseecco / sparkling wine 18.00, per bottle of champagne 22.00

Allergens and additives

Please inform us in advance of any allergies or food intolerances your guests may have

Extension fee

From 12pm 150.00 per hour or part thereof

Prices, payment modalities and cancellation periods

Please refer to our terms and conditions

The prices include VAT in EUR and service charge.