



Welcome TO THE HERBSTFEST

Welcome to the ERDINGER Weissbräu festival tent of your host family Christine and Lorenz Stiftl. In our beautiful festival tent, we invite you to enjoy fine, traditionally brewed ERDINGER wheat beers, as well as culinary specialities from our own EU-certified Stiftl butcher's shop. All our regional delicacies are prepared using the finest ingredients from Bavaria to offer you an authentic and high-quality taste experience.

The ERDINGER Weissbräu festival tent is the perfect place to experience the true Bavarian love of life. This is not only reflected in the beer and the food we serve, but also in the friendly service and the festive atmosphere. We are delighted that you are here to celebrate with us and our team and to experience true Bavarian hospitality.

We wish you a truly enjoyable Herbstfest 2025!



Christine & Lorenz Stiftl





FRIDAY, 29.08.2025	WEDNESDAY, 03.09.2025
approx. 16:30	19:00
19:00 TETRAPACK	THURSDAY, 04.09.2025
SATURDAY, 30.08.2025	13:30 Children's afternoon at the fairground
14:00 Weightlifting competition	19:00
19:00 Münchner G'schichten	FRIDAY, 05.09.2025
SUNDAY, 31.08.2025 - "BRASS SUNDAY"	19:00
ab 14:00 Loamsiada, Lenze & de Buam, D'HundskrippIn, DeSchoWieda	SATURDAY, 06.09.2025
In the vening:	19:00 Münchner G'schichten
MONDAY, 01.09.2025 - "BRICKLAYERS' MONDAY"	SUNDAY, 07.09.2025
19:00	10:00 Kickboxing
TUESDAY, 02.09.2025 - "DIRNDL-TUESDAY"	12.00Blaskapelle Isen19:00Blechblos'n
19:00 Original Alpencasanovas	





Enjoy a relaxing lunch break with our hearty lunch menu.

For just € 9.90, we offer a selection of delicious dishes between 11 am and 1 pm – freshly prepared with top-quality ingredients.

MONDAY

A traditional meat and onion dish from Munich, served with fried potatoes (i.g)

TUESDAY

Skinless veal and pork sausage speciality from Munich, served with potato-and-gherkin salad (a), i, 4, 5, 7)

WEDNESDAY

Beef roll with red cabbage and dumplings (a1, a2, c, g, i)

THURSDAY

2 pairs of grilled sausages with mashed potatoes (a), g, i, 4, 5, 7)

FRIDAY

Fried fish served with potato-and-gherkin salad and remoulade (al, d, c)

VEGETARIAN ALTERNATIVE

Thick potato noodle and vegetable stir-fry with creamy mushroom sauce (a), c, g, i)

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Our BEER SPECIALITIES

EDDINCED (
ERDINGER Festuveiße A21 litre 12.40 €				
ERDINGER <i>Leicht</i> A2				
ERDINGER <i>Dunkel</i> _{A2}				
ERDINGER ALKOHOLFREI A21 litre 12.40 €				
ERDINGER ALKOHOLFREI A2 0.331 bottle 5.50 €				
ERDINGER ALKOHOLFREI A2 0.331 bottle 5.50 €				
RUSS (shandy) A21 litre 12.40 €				
OTHER DRINKS				
White wine spritzer _M 9.50 €				
Libella Cola-Mix _{1,7}				
Libella Orange 1				
Libella Apfelschorle				
Adelholzner Mineral Water0.5 bottle5.30 € 1 litre 10.60 €				
Dallmayr Bio Coffee				

Our Festweiße

THE SMOOTH BEER FESTIVAL SPECIALITY

Sway, celebrate and enjoy: our brewmasters make ERDINGER Festweisse especially for the Herbstfest (Autumn Festival). This smooth masterpiece of Bavarian brewing skills is the wheat beer speciality for festive occasions – and that typical beer tent atmosphere. The finest malts, the best aroma hops and sparkling carbonation make Festweisse a very special treat. Serving it in earthenware beer mugs ("steins") helps it stay cool for longer and makes every "Prosit der Gemütlichkeit" (the traditional toast) an unforgettable experience!

FROM THE REGION, FOR THE REGION!

We brew Festweisse exclusively with quality barley and wheat from grain producers in the district of Erding.





ERDINGER WURSTSALAT 12.90 €

Sausage salad made using lean Regensburger sausage with red onions and pickled gherkins from Bavarian fields, spicy dressing, Bavarian cheese and farmhouse bread. (g, k)

BAYERISCHES KÄSEPOTPOURRI...... 19.50 €

Cheese platter with spicy cheese spread and various local cheese varieties, garnished with Bavarian grapes, gherkins and radishes. We recommend pretzels or farmhouse bread to accompany this dish. $\langle i, k \rangle$

2 SLICES OF FARMHOUS BREAD (A1) 2.90 €

Spicy cheese spread with red onions from Bavarian fields, radish slices, chives and a pretzel. (g, k)

BRAUHAUS BROTZEITBRETTL p. P. 16.50 €

For 2 persons: Large meat and cheese platter with fine liver sausage, cooked ham, ERDINGER Weissbier ball, sliced smoked meats and meat loaf, spicy cheese spread, a variety of Bavarian cheeses garnished with chives, Bavarian grapes, tomatoes and cornichons, and served with farmhouse bread and pretzels. (a1, a2, g, k) [11]

BIO-EMMENTALER VOM LAIB...........10.50 €

200 g of delicately spicy and uniquely flavoured Emmental cheese. We recommend a pretzel to accompany this dish. (g)

From the BAKEHOUSE

SMALL PRETZEL (A1)	•	BREAD ROLL (A1)	0€
LARGE PRETZEL (A1)	•	PORTION OF BUTTER (G)	0€





Oven-warm meat loaf served with potato-and-gherkin salad and medium spicy mustard (k, 4, 5, 7)



Erdinger DELICACIES

HALBES GQB GRILL-HENDL	BÖFFLAMOTT
STIFTL'S WÜRSTL-TRIO	
Three different traditional sausages served on sauerkraut with diced bacon and home-made mashed potatoes. (g, i, k) [4, 5, 7]	STIFTL'S BERÜHMTE "KÄLBERNE FLEISCHPFLANZERL" 16.80 € Bavarian veal meatballs served with gravy and potato-and-gherkin salad, garnished with cocktail
ORIGINAL WIENER SCHNITZEL27.50 € Viennese schnitzel made from best Bavarian	tomatoes. (a1,c, g)
topside veal fried in butter, served with potato-and-gherkin salad and cold-stirred wild cranberries. (a1, c, g)	STIFTL'S CURRYWURST
BAYERISCHER SCHWEINSBRATEN 18.90 € Roast pork sourced from Bavarian farms, accompanied by a spicy gravy and served with potato dumplings. (a1, g, i)	SAURES LÜNGERL
HALBE HINTERE SCHWEINSHAXE 19.90 €	NIEDERBAYERISCHE ENTE
Half a fried knuckle of crispy pork, accompanied by a spicy gravy and served with potato dumplings (a1, g, i)	Quarter duck
OFENWARMER LEBERKAS	potato dumplings and orange duck sauce (a1, g, i)



SIDE SALAD (a1, c)	RED CABBAGE
POTATO-AND-GHERKIN SALAD 5.20 €	POTATO DUMPLINGS (a1, g)
CABBAGE SALAD WITH DICED BACON . 5.20 €	LARGE PORTION OF FRENCH FRIES 7.00 €
PICKLED CABBAGE SALAD WITH DICED BACON	



Vegan & **VEGETARIAN**

BAYERISCHE KÄSESPÄTZLE	15.90 €	VEGANE CURRYWURST
Cheesy noodle bake made from traditiona		Vegan curry sausage in a spicy and
hand-made "spaetzle" noodles and spicym	nountain	curry sauce with French fries.

BERGKÄSE-BREZNKNÖDEL......16.90 €

Dumplings made from pretzels and mountain cheese with creamy mushrooms and wild herbs. (a1, c, g)

cheese, served with fried onion rings and chives. (a1, c, g)

.....16.20€

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Bavarian seasonal salad with cucumber, tomatoes, mushrooms, apple and pretzel croutons with wheat beer dressing. (a1, c, g)



ALTBAYERISCHER KAISERSCHMARRN......15.80 €

Caramelised "Kaiserschmarrn" (shredded pancakes) with apple compote and stewed plums, served in the pan (a1, c, g)

ZWETSCHGENKNÖDEL......14.50 €

Hand-made plum dumplings, served with vanilla sauce and sweet breadcrumbs. (a1, c, g)

Freshly baked apple strudel with berry ragout, served with vanilla sauce and roasted almonds. (a1, c, g, h1)

Change of side servings €1.50 All prices in EUR including VAT and service

ADDITIVES:

1: with colourant · 3: with antioxidant · 4: with flavour enhancer · 5: sulphurised \cdot 7: with phosphate \cdot 8: with sweetener \cdot 11: with nitrite curing salt

ALLERGENS:

al: wheat (such as spelt or khorasan wheat) • a2: rye • c: eggs and egg products • g milk and dairy products • h1: almonds • i: celery and celery products • k: mustard and mustard products • I: sesame seeds and sesame products · m: sulphur dioxide and sulphites

NOTE:

All dishes may contain traces of nuts. If you require an allergenic menu, please ask our service staff.