The background of the entire page is a dark grey technical drawing. It features various mechanical parts, gears, and tools. On the left side, there are two large gears with vertical dimension lines. The top gear has a dimension of '290' and the bottom gear has a dimension of '413'. On the right side, there is a large vertical tool with a handle and a long shaft, and a smaller gear-like component below it. The overall aesthetic is industrial and precise.

THE HOF DOWNTOWN

WHAT'S HÄPPCHENING?

HÄPPCHEN IS THE BAVARIAN TRANSLATION FOR A "SMALL PIECE OF DELICIOUS FOOD". THESE BITES ARE THE NEW AGE OF BAVARIAN CUISINE. THE HÄPPCHEN ARE THE ULTIMATE BAR FOOD. GREAT TO SHARE AND BEST WITH A BAVARIAN BIER.
ITS HÄPPCHENING, CAN YOU TASTE IT?

THE HOF DOWNTOWN HOME OF BEST BAVARIAN BIER AND
CONTEMPORARY BAVARIAN CUISINE.

FOLLOW US ON FACEBOOK AND INSTAGRAM AND SEE WHAT'S HÄPPCHENING AT THE HOF DOWNTOWN!
#ITSHÄPPCHENING #THEHÄPPCHEN

THE HÄPPCHEN

It's Häppchening, can you taste it?
The Häppchen are the Bavarian way of sharing the most delicious bites with your friends.

Freshly baked warm Bavarian Bretzel with butter (v)	\$6.5
Roasted pepper filled with zucchini, red peppers, mushroom and aioli (1pc) (v)	\$4.5
Steak tartare on bread crisp (1pc)	\$5
Kransky potato bomb with Bavarian Bretzel crust and aioli (1pc)	\$5
Fries with Bavarian mayonnaise and tomato sauce (v) (gf)	\$7
Knödel with leek and bread, pan fried, served with white sauce (v)	\$8
Pork croquettes, crumbed with Bavarian Bretzel on carrot puree (5pcs)	\$15
Chicken liver parfait with pear chutney	\$15
King Edward fried potatoes with spicy capsicum sauce and aioli (v) (gf)	\$12
School prawns fried with paprika, lemon and aioli (gf)	\$14
Haus-made dips, freshly baked Bavarian Bretzel	\$15
Spicy chicken wings with blue cheese dip	\$15
Fresh fish wing fried in semolina with lemon aioli and fried capers	\$15.5

Don't miss out any event,
follow The Hof Downtown.



Schnitzel

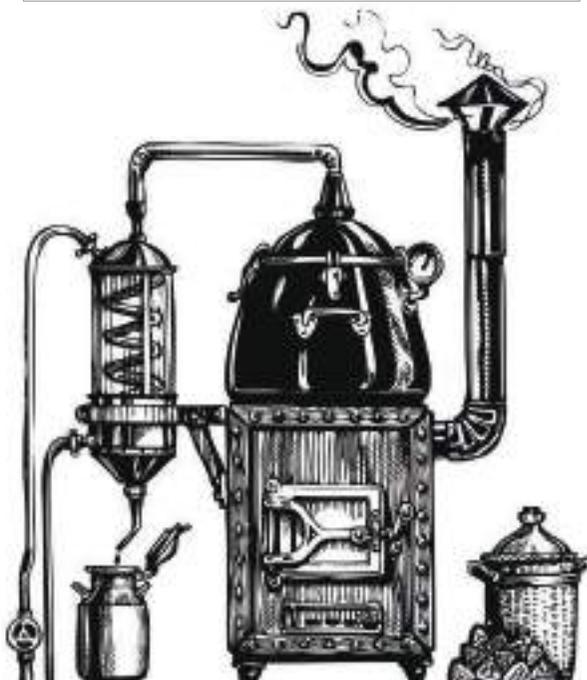
Our famous crumbed to order Schnitzels, served with potato salad or chips, wedge salad and Bavarian mayonnaise:

Chicken Schnitzel	\$27
Swiss Schnitzel (tomato, ham, Swiss cheese)	\$30
Wiener Schnitzel (veal)	\$36

The Platter (sharing is caring)

Pork knuckle, Kransky bombs, pork croquettes and carrot aioli, wedge salad with pickled onion and cabbage, beetroot salad, Bretzel crumbed chicken wings with sweet mustard, potato mash, sauerkraut, Knödle and jus

\$90



THE DINNER

Our alltime favorites and the new age of Bavarian cuisine.
Have a look at our daily specials or ask our friendly staff.

Bavarian sausages, sauerkraut, potato mash, Bavarian mustard and wedge salad (gfp)	\$26
Pan-fried pork belly with caramelized apples, braised witlof and micro herbs (gf)	\$23
Beetroot salad with yoghurt and honey roasted walnuts (v) (gf)	\$18
Fennel, orange, ruby grapefruit and iceberg salad (v) (gf)	\$18
Chicken, quinoa salad, rocket, radish, orange segments, pomegranate (gf)	\$19
Pan-fried duck breast with cherry and rainbow chard (gf)	\$31.5
Porterhouse (350gr) 150 day grain fed, with Haus-cut chips, baked cauliflower and red wine jus	\$35

The Hof Downtown signature pork knuckle
Whole roasted pork knuckle with sauerkraut, potato mash, Bavarian mustard and pork jus
Try the incredible crackle!

\$49

THE DESSERT

Famous Apfelstrudel served with vanilla bean ice cream and currant puree	\$16
Black Forrest sour cherry ice cream between chocolate biscuit with kirsch cream	\$15.5
Baked goats curd cheese cake with almond crumb and sorbet	\$15.5
Vanilla bean Haus-made Ice cream	\$8

(v) vegetarian (gf) gluten free (gfp) gluten free possible
ask us for vegan options

THE
HOF
DOWNTOWN