



FOOD & DRINKS

A warm welcome to Hand aufs Herz!

A dream came true – and it keeps growing every day. Since we opened in mid-2025 in the beautiful Dreimühlen quarter, an idea has turned into a lively place to come together. My name is Victorio, and with this Wirtshaus I have fulfilled a long-held wish: to create a place where honest cooking, hospitality and good food come first.

We see ourselves as a modern Wirtshaus with a southern German and alpine signature. Our kitchen focuses on high-quality game – mostly from our own hunt – and on creative, wholesome vegan dishes. Both stand for the responsible way we treat nature, and for the joy of turning good produce into honest food.

Our aim is to create special moments: for you, for the people you love and for everyone who appreciates good food and a relaxed atmosphere. We give our best for that every day. If something should ever not meet your expectations, please tell us – that is the only way we can keep getting better.

We are glad you are here!



Not in the mood to cook on a Sunday evening?

With our Kässpätzle Sunday you treat yourself to a relaxed break – easy-going, hearty and with everything a laid-back Sunday needs.

Kässpätzle Sunday 19.9 €

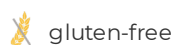
Hearty cheese spätzle with the secret grated cheese blend from the Tegernseer Land dairy, crispy onions, a fresh side salad and a drink of your choice – all at one good price.

Drinks to choose from

Beer 0.5 l | soft drinks | large juice spritzer 0.4 l | glass of wine 0.1 l | carafe of water 1.0 l

Our recommendation for a sweet finish:
our wonderfully creamy **bee-sting tiramisu (8.5 €)**

Book your table right here





OUR AUGUST SPECIALS

GAME & VEGAN

GAME

Cured wild duck breast 16.0 €

with frisée salad and cranberry vinaigrette

Game Maultaschen 21.0 €

on beluga lentils with herb sour cream

Chocolate lava cake 7.0 €

with a molten centre and whipped cream

VEGAN

Chilled pea & mint soup 6.0 €

with smoked almonds and mint oil

Wild broccoli 18.0 €

on white bean cream

Lime yoghurt mousse 6.0 €





OUR STARTERS

Homemade vegan spread trio 7.5 €

Roasted pepper | white bean, rosemary & lemon | spinach & basil | pickles | fresh pretzel & bread

Obazda (Bavarian cheese spread) 9.5 €

Obazda | red onions | gherkins | radishes | chives & cress | fresh pretzel & bread

Grilled melon 11.5 € · with feta + 1.5 €

Frisée | pumpkin seed oil | lime | caramelised grapes

Beetroot tartare 13.5 € · with goat cheese & honey + 2.0 €

Beetroot | walnut crunch | herb oil | bread crisps

Smoked trout tartare 16.0 €

Smoked trout tartare | pickled onions | bread crisps

Small side salad 5.5 €

Seasonal leaves | cherry tomatoes | cucumber

extra farmhouse bread 2.5 € · extra pretzel 2.0 €

 vegetarian

 vegan

 gluten-free



HEARTY DISHES

Kässpätzle (Bavarian cheese spätzle) 16.5 €

Homemade spätzle | Tegernsee grated cheese blend | crispy onions

„No-Pork-Roast“ 18.5 €

Baked celeriac | potato-parsnip mash | vegan gravy | red cabbage salad

Pretzel dumplings 17.0 €

Homemade pretzel dumplings | creamy mushroom sauce

Backhendl with potato & cucumber salad 19.5 €

Crispy Backhendl from the leg | potato & cucumber salad | pepper dip

Venison ragout 29.0 €

Ragout of young venison leg | pretzel dumplings | red cabbage salad

Feel free to ask the Hand aufs Herz team anything.





OUR SALADS

Hand aufs Herz salad plate 12.0 €

Seasonal leaves | cherry tomatoes | cucumber | roasted pumpkin seeds

+ Pretzel dumplings & herb dip + 5.5 € 

+ Goat cheese, honey & walnuts + 5.5 €  

+ Fried chicken strips & pepper dip + 6.5 €

SWEET TEMPTATIONS

Bee-sting tiramisu 8.5 €

Rum-soaked sponge fingers | vanilla-tonka cream | roasted almonds

Apple strudel with vanilla sauce 7.5 €

Apple strudel | vegan vanilla sauce

*Ask the Hand aufs Herz team about our desserts of the day.
We are happy to provide a full list of allergens.*

 vegetarian

 vegan

 gluten-free



BEERS

	0.3 l	0.5 l
Hacker-Pschorr Münchner Hell / Radler	3.9 €	4.9 €
Hacker-Pschorr Münchner Hell Naturtrüb alc.-free		5.2 €
Hacker-Pschorr Münchner Dunkel (dark)		5.2 €
Hacker-Pschorr Münchner Kellerbier		5.2 €
Paulaner Hefe Weißbier / Russ		5.2 €
Paulaner Hefe Weißbier alc.-free		5.2 €
Paulaner Hefe Weißbier dark		5.2 €

WATER

	0.5 l	1.0 l
Munich table water, still	3.5 €	5.9 €
Munich table water, sparkling	3.5 €	5.9 €

„HAND AUFS HERZ“ – LEMONADE

	0.3 l
Hand aufs Herz lemonade – ginger & mint	5.5 €
Hand aufs Herz lemonade – berry & lemon	5.5 €
Hand aufs Herz lemonade – basil & lime	5.5 €
Hand aufs Herz lemonade – passion fruit & lemon	5.5 €



SOFT DRINKS

	0.23 l	0.33 l	0.4 l
Paulaner Spezi (cola & orange)			4.5 €
Paulaner lemon lemonade			4.5 €
Coca Cola		4.0 €	
Coca Cola Zero		4.0 €	
Almdudler (herbal lemonade)		4.0 €	
Aqua Monaco Tonic Water	4.0 €		
Aqua Monaco Ginger Beer	4.0 €		

JUICES & NECTAR

	0.2 l
Wolfra apple juice, cloudy	4.0 €
Wolfra orange	4.0 €
Wolfra blackcurrant	4.0 €
Wolfra passion fruit	4.0 €
Wolfra rhubarb	4.0 €

JUICE SPRITZERS

	0.4 l
Wolfra apple juice, cloudy	5.5 €
Wolfra orange	5.5 €
Wolfra blackcurrant	5.5 €
Wolfra passion fruit	5.5 €
Wolfra rhubarb	5.5 €



OUR SPRITZ CORNER

Aperol Spritz Classic	8.5 €
Sarti Spritz	8.5 €
Campari Spritz	8.5 €
Hugo	8.5 €
Hand aufs Herz Basil-Lime Spritz	8.5 €
Hand aufs Herz Passion-Lemon Spritz	8.5 €
Hand aufs Herz Ginger-Mint Spritz	8.5 €
Hand aufs Herz Berry-Lemon Spritz	8.5 €
Hand aufs Herz Alm Spritz (herbal lemonade)	8.5 €

OUR SPIRITS CORNER

	2 cl
Frangelico	4.0 €
Sambuca	4.0 €
Hazelnut eau de vie	4.5 €
Freihof's Williams pear	4.5 €
Freihof's apricot	4.5 €
Feinbrennerei Prinz – aged apricot	7.5 €
Feinbrennerei Prinz – aged Williams pear	7.5 €
Feinbrennerei Prinz – aged Lake Constance apple	7.5 €
Feinbrennerei Prinz – aged wild raspberry	7.5 €
Feinbrennerei Prinz – aged hazelnut	7.5 €
	4 cl
Ramazotti	5.5 €
Averna	5.5 €
Jägermeister	5.5 €
Kahlúa	5.5 €
Baileys	5.5 €
Recommendation: homemade strawberry limes	3.0 €



OUR HOUSE PROSECCO

	0.1l	0.2l
Soligo Vino Frizzante Bianco	4.5 €	8.5 €

OUR WINES BY THE GLASS

	0.1l	0.2l
White		
Grüner Veltliner Stadler winery, Weinviertel	5.5 €	9.5 €
Chardonnay organically grown, Rieger winery, Baden	5.5 €	9.5 €
Riesling Schlossberg Seiberth winery, Palatinate	5.5 €	9.5 €
Pinot Gris VDP winery Heitlinger, Baden	5.5 €	9.5 €
Rosé		
Zweigelt Stadler winery, Weinviertel	5.5 €	9.5 €
Red		
Zweigelt Selection Salzl winery, Burgenland	5.5 €	9.5 €
Pinot Noir organically grown, Kopp winery, Baden	5.5 €	9.5 €
Ursprung Markus Schneider winery, Palatinate	7.0 €	13.5 €
Wine spritzer		
	0.2l	0.5l
Wine spritzer white rosé red	4.5 €	8.0 €



OUR WHITE WINES

0.75 l

Riesling »Drei Steine« organically grown, Schmitt winery, Palatinate	29.0 €
Pinot Gris organically grown, VDP winery Gutzler, Rheinhessen	29.0 €
Silvaner organically grown, VDP winery am Stein, Franconia	32.0 €
Wiener Gemischter Satz Natural organically grown, Fuchs-Steinklammmer winery, Vienna	36.0 €
Lugana DOC »I Frati« Cà dei Frati winery, Lombardy	38.0 €
Grüner Veltliner organically grown, hand-harvested, Jurtschitsch winery, Kamptal	38.0 €
Sauvignon Blanc »Nico« DOC Stroblhof winery, South Tyrol	49.0 €

Our wine list was created together with F.X. Muschelkalk / Linke Weinhandel from Dreimühlenstraße.



OUR RED WINES

0.75 l

Cuvée »Ronco Nole« Merlot / Refosco / Cabernet, Di Leonardo winery, Veneto	29.0 €
Zweigelt organically grown, hand-harvested, Jurtschitsch winery, Kamptal	34.0 €
Pinot Noir organically grown, Kopp winery, Baden	34.0 €
Cuvée »Ursprung« Markus Schneider winery, Palatinate	40.0 €
Cuvée »wildwux« Zweigelt / St. Laurent / Blaufränkisch, Braunstein winery, Burgenland	44.0 €
Cabernet Sauvignon Pasler winery, Burgenland	46.0 €
Lagrein Alois Lageder winery, South Tyrol	46.0 €
Teroldego Rotaliano DOC organically grown, Foradori winery, Trentino/South Tyrol	49.0 €

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OUR GIN CORNER

	4 cl
Bombay Sapphire	6.0 €
Knut Hansen	7.5 €
Granit Bavaria Gin	8.5 €
The Illusionist	8.5 €
+ Aqua Monaco Tonic Water 0.23 l	+4.0 €

OUR LONG DRINKS

Cuba Libre	9.5 €
Negroni	9.5 €
Negroni Sbagliato	9.5 €
Vodka & cola	9.5 €
Vodka & orange	9.5 €
Americano	9.5 €
Skinny Bitch	9.5 €
Moscow Mule	9.5 €
Munich Mule	9.5 €
Espresso Martini	9.5 €



OUR HOT DRINKS

Café Crème	3.7 €
Espresso	2.5 €
Double espresso	3.0 €
Espresso Macchiato	3.5 €
Cappuccino	4.0 €
Latte Macchiato	4.5 €
Hot chocolate	4.0 €
Tea	3.5 €
Herbal peppermint ginger-lemon green wild berry	

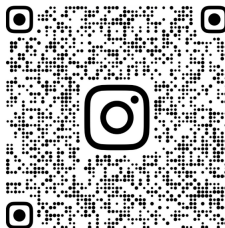


Did you enjoy your visit?

Then we would be delighted with a kind Google review – it helps us a lot!



Follow us on Instagram too – we regularly share glimpses behind the scenes, news and everything going on here.



@HANDAUFHERZ_RESTAURANT

Thank you for being here – see you very soon!