



WIRTSCHAUS – WILD & VEGAN

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!

EVERY SUNDAY EVENING

Kässpätzle 

+

Side salad

+

Drink of your choice

Beer 0.5l · Soft drinks · Large juice spritzer 0.4l · Glass of wine 0.1l
Carafe of water 1.0l

ALL TOGETHER ONLY

19.90 €

separately from 26.00 € · **you save 6.10 €**

With the secret grated cheese blend from the Tegernseer Land
dairy and crispy onions

For our sweet finish

our wonderfully creamy bee-sting tiramisu 8.50 €

BOOK YOUR TABLE RIGHT HERE



 vegetarian

 vegan

 gluten-free

DAILY SPECIALS

GAME & VEGAN

STARTERS

Smoked Allgäu venison ham 13.80 €

with wild lingonberries, a small salad bouquet, roasted pumpkin seeds and a slice of rustic bread

Pumpkin & ginger soup 7.50 €

with pumpkin seed oil, roasted pumpkin seeds and a slice of rustic bread

MAIN COURSES

Maultaschen on beluga lentils with herb sour cream

- game Maultaschen with roe deer, red deer & wild boar **20.80 €**
- vegan meadow-herb Maultaschen **18.80 €** 

Bratwürstl with Bavarian cabbage, roast potatoes & jus

- homemade game sausages **19.80 €**
- vegan sausages **17.80 €** 



STARTERS

Marinated olives 6.80 €

A little something to go with your wine, served with rustic bread

Homemade vegan spread trio 7.80 €

Beetroot-horseradish, pumpkin-bean-thyme, lentil-onion-marjoram. Served with pickled onions, fresh pretzel and bread

Obazda (Bavarian cheese spread) 9.80 €

With red onion, gherkins, radishes, chives and cress, served with fresh pretzel and bread

Roast potatoes with herb dip 7.80 €

Crispy roasted baby potatoes with rosemary and herb dip

Beetroot tartare 13.80 € · **with goat cheese & honey + 2.00 €**

With walnut crunch, herb oil and bread chips

Smoked trout tartare 15.80 €

With pickled onions and bread chips

Small side salad 5.50 €

Seasonal leaf salads with cherry tomatoes and cucumber

extra root bread 2.50 € · extra pretzel 2.00 €

 vegetarian

 vegan

 gluten-free

MAIN COURSES

Kässpätzle (Bavarian cheese spätzle) 16.50 €

Hearty spätzle with the Tegernsee grated cheese blend and crispy onions

„No-Pork-Roast“ 17.80 €

Baked celeriac with potato and parsnip mash, vegan gravy and red cabbage

Brezknödel (sliced pretzel bread dumpling) 16.80 €

Slices of homemade pretzel bread dumpling in mushroom cream sauce

Backhendl with potato & cucumber salad 19.80 €

Crispy fried chicken leg with potato and cucumber salad and lingonberries

Game meat patties 23.80 €

Your choice of potato-parsnip mash, jus and market vegetables or jus and potato & cucumber salad

Deer ragout 29.00 € · with lingonberries + 1.50 €

Allgäu venison, with sliced pretzel dumpling and red cabbage

Feel free to ask the Hand aufs Herz team anything.



vegetarian



vegan



gluten-free

SALADS

Hand aufs Herz salad plate 12.00 €

Seasonal leaf salads with cherry tomatoes, cucumber and roasted pumpkin seeds

+ Pretzel bread dumpling & herb dip + 5.50 € 

+ Goat cheese, honey & walnuts + 5.50 €  

+ Backhendl (fried chicken) + 6.50 €

DESSERTS

Bee-sting tiramisu 8.50 €

Rum-soaked sponge fingers with vanilla tonka cream and roasted almonds

Warm apple strudel 7.80 €

with vegan vanilla sauce

Chocolate lava cake 7.00 €

with a molten centre and whipped cream

Ask us for a full list of allergens and additives.

 vegetarian

 vegan

 gluten-free

DRINKS

WATER

	0.5 l	1.0 l
Munich table water, still	3.50 €	5.90 €
Munich table water, sparkling	3.50 €	5.90 €

LEMONADES & SOFT DRINKS

	0.23 l	0.33 l	0.4 l
Hand aufs Herz lemonade ginger & mint berry & lemon basil & lime passion fruit & lemon			5.50 €
Paulaner Spezi (cola & orange)			4.50 €
Paulaner lemon lemonade			4.50 €
Coca Cola		4.00 €	
Coca Cola Zero		4.00 €	
Almdudler (herbal lemonade)		4.00 €	
Aqua Monaco Tonic Water Ginger Beer	4.00 €		

JUICES & SPRITZERS

	0.2 l	0.4 l
as juice or nectar apple passion fruit blackcurrant orange rhubarb	4.00 €	
as a spritzer		5.50 €

BEERS

	0.3 l	0.5 l
Hacker-Pschorr Münchner Hell / Radler	3.90 €	4.90 €
Hacker-Pschorr Münchner Hell Naturtrüb alc.-free		5.20 €
Hacker-Pschorr Münchner Dunkel (dark)		5.20 €
Hacker-Pschorr Münchner Kellerbier		5.20 €
Paulaner Hefe Weißbier / Russ		5.20 €
Paulaner Hefe Weißbier alc.-free		5.20 €
Paulaner Hefe Weißbier dark		5.20 €

APERITIFS & SPRITZ

	0.1 l	0.2 l
Soligo Vino Frizzante Bianco our house prosecco	4.50 €	8.50 €
		Glass
Aperol Spritz Classic		8.50 €
Sarti Spritz		8.50 €
Campari Spritz		8.50 €
Hugo		8.50 €
Hand aufs Herz Basil-Lime Spritz		8.50 €
Hand aufs Herz Passion-Lemon Spritz		8.50 €
Hand aufs Herz Ginger-Mint Spritz		8.50 €
Hand aufs Herz Berry-Lemon Spritz		8.50 €
Hand aufs Herz Alm Spritz (herbal lemonade)		8.50 €
Crodino Spritz – alcohol-free		7.50 €

GIN

4 cl

Bombay Sapphire	6.00 €
Knut Hansen	7.50 €
Granit Bavaria Gin	8.50 €
The Illusionist	8.50 €
THE DUKE Entgeistert – alcohol-free	5.50 €
+ Aqua Monaco Tonic Water 0.23 l	+ 4,00 €

LONG DRINKS

Cuba Libre	9.50 €
Negroni	9.50 €
Negroni Sbagliato	9.50 €
Vodka & cola	9.50 €
Vodka & orange	9.50 €
Americano	9.50 €
Skinny Bitch	9.50 €
Moscow Mule	9.50 €
Munich Mule	9.50 €
Espresso Martini	9.50 €

FRUIT BRANDIES & GRAPPA

2 cl

Stettner hazelnut brandy	4.50 €
Freihof's Williams pear	4.50 €
Freihof's apricot	4.50 €
Grappa	5.50 €
Feinbrennerei Prinz distillery	7.50 €
Aged apricot aged Williams pear aged Lake Constance apple aged wild raspberry aged hazelnut	

AMARI & LIQUEURS

4 cl

Ramazzotti	5.50 €
Averna	5.50 €
Frangelico	5.50 €
Kahlúa	5.50 €
Baileys	5.50 €

SHOTS

2 cl

Sambuca	4.00 €
Jägermeister	4.00 €
Recommendation: homemade strawberry limes	3.00 €
Liquid Cocaine	18.00 €
set of 4 glasses, 2 cl each	

WINES BY THE GLASS

WHITE

	0.1 l	0.2 l
Grüner Veltliner Stadler winery, Weinviertel	5.50 €	9.50 €
Chardonnay organically grown, Rieger winery, Baden	5.50 €	9.50 €
Riesling Schlossberg Seiberth winery, Palatinate	5.50 €	9.50 €
Pinot Gris VDP winery Heitlinger, Baden	5.50 €	9.50 €

ROSÉ

Zweigelt Stadler winery, Weinviertel	5.50 €	9.50 €
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RED

Zweigelt Selection Salzl winery, Burgenland	5.50 €	9.50 €
Pinot Noir organically grown, Kopp winery, Baden	5.50 €	9.50 €
Ursprung (Merlot, Cabernet, Portugieser) Markus Schneider winery, Palatinate	7.00 €	13.50 €

WINE SPRITZER

	0.2 l	0.5 l
Wine spritzer white rosé red	4.50 €	8.00 €

WINES BY THE BOTTLE

SPARKLING WINE & CHAMPAGNE

	0.375 l	0.75 l
Hand aufs Herz Sekt brut		38.00 €
traditional bottle fermentation, Dostert, Mosel		
Champagne Grand Cru brut	52.00 €	89.00 €
AOP, Seconde, France		

WHITE WINES

	0,75 l
Germany	
Riesling »Drei Steine«	29.00 €
organically grown, Schmitt winery, Palatinate	
Riesling »Dachsberg«	58.00 €
organically grown, VDP.Erste Lage, Hamm winery, Rheingau	
Silvaner	32.00 €
organically grown, VDP winery am Stein, Franconia	
Pinot Gris	29.00 €
organically grown, VDP winery Gutzler, Rheinhessen	
Riesling »Ablatus« – alcohol-free	31.00 €
de-alcoholised 0.0 %, Schmitt winery, Palatinate	
Austria	
Grüner Veltliner	38.00 €
organically grown, hand-harvested, Jurtschitsch winery, Kamptal	
Chardonnay Leithaberg DAC	55.00 €
organically grown, »Henneberg«, Pasler winery, Burgenland	
Wiener Gemischter Satz Natural	36.00 €
organically grown, Fuchs-Steinklammmer winery, Vienna	
Italy	
Lugana DOC »I Frati«	38.00 €
Cà dei Frati winery, Lombardy	
Sauvignon Blanc »Nico« DOC	49.00 €
Stroblhof winery, South Tyrol	

WHITE WINES

0,75 l

France

Chablis AOP

56.00 €

Brocard, Burgundy

Switzerland

Fendant du Valais Grand Cru

66.00 €

»Balavaud«, Germanier, Valais

RED WINES

0,75 l

Germany

Pinot Noir

34.00 €

organically grown, Kopp winery, Baden

Merlot »Simonroth«

51.00 €

VDP.Erste Lage, Schnaitmann winery, Württemberg

Cuvée »Ursprung« (Merlot, Cabernet, Portugieser)

40.00 €

Markus Schneider winery, Palatinate

Austria

Zweigelt

34.00 €

organically grown, hand-harvested, Jurtschitsch winery, Kamptal

Cabernet Sauvignon

46.00 €

organically grown, Pasler winery, Burgenland

Cuvée »wildwux« (Zweigelt, St. Laurent, Blaufränkisch)

44.00 €

organically grown, Braunstein winery, Burgenland

Italy

Cuvée »Ronco Nolè« (Merlot, Refosco, Cabernet)

29.00 €

Di Lenardo winery, Veneto

Teroldego Rotaliano DOC

49.00 €

organically grown, Foradori winery, Trentino/South Tyrol

Lagrein

46.00 €

Alois Lageder winery, South Tyrol

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

RED WINES

0,75 l

France

Morgon »Château Gaillard«
organically grown, Clos de Mez, Beaujolais

58.00 €

Crozes-Hermitage AOP
Gaillard, Rhône

69.00 €

Switzerland

Merlot »Scintilla«
DOC Ticino, Mondo

64.00 €

Syrah
AOC Valais, Germanier

60.00 €

HOT DRINKS

Café Crème

3.70 €

Espresso

2.50 €

Double espresso

3.00 €

Espresso Macchiato

3.50 €

Cappuccino

4.00 €

Latte Macchiato

4.50 €

Hot chocolate

4.00 €

Tea

3.50 €

Herbal | peppermint | ginger-lemon | green | wild berry

Did you enjoy your visit?

A review means a lot to us – and seeing you again means even more.



Google

Write a review



Tripadvisor

Write a review



Instagram

@handaufsherz_restaurant



Menu in English

handaufsherz-restaurant.de

Thank you for being here – see you very soon!