Hand aufs Herz

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

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 €**

vegetarian vegan gluten-free

FONDUE

FOR TWO TO SHARE

Cheese fondue 19.80 € · **per person**
Classic and rich, Swiss style, with white wine. With bread and pretzel

Vegan fondue 19.80 € · **per person**
Creamy and savoury, plant-based, with white wine. With bread and pretzel

SIDES FOR DIPPING

Roast potatoes **+ 5.00 €**

Mixed pickles **+ 4.50 €**

Roasted vegetables **+ 5.50 €**

Grapes **+ 3.50 €**

Venison ham **+ 7.50 €**

Extra bread & pretzel **+ 2.50 €**

Shot of Williams pear brandy **+ 3.00 €**
to stir in for a stronger fondue, or to raise a toast

OUR WINE PICK FOR FONDUE

	0.1 l	0.2 l
Chardonnay Premium 2020 Salzl winery, Burgenland	7.50 €	13.90 €

vegetarian vegan gluten-free

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

Breznknödel (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.

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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

	0.3 l
Hand aufs Herz lemonade ginger & mint | berry & lemon | basil & lime | passion fruit & lemon	5.50 €

	0.23 l	0.33 l	0.4 l
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 €

LONG DRINKS
from 10 pm
7.50 €

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 Aged apricot | aged Williams pear | aged Lake Constance apple | aged wild raspberry | aged hazelnut	7.50 €

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 set of 4 glasses, 2 cl each	18.00 €

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 €

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 traditional bottle fermentation, Dostert, Mosel		38.00 €
Champagne Grand Cru brut AOP, Seconde, France	52.00 €	89.00 €

WHITE WINES

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

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« 58.00 €
organically grown, Clos de Mez, Beaujolais

Crozes-Hermitage AOP 69.00 €
Gaillard, Rhône

Switzerland

Merlot »Scintilla« 64.00 €
DOC Ticino, Mondo

Syrah 60.00 €
AOC Valais, Germanier

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.

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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!