



Dear friends of beer tent culture

Gäubodenvolksfest 2026 – so great to have you back! Together with your friends and family, your club and regulars' table, your girls and lads, you keep alive, celebrate, and preserve that uniquely Bavarian joy of life.

In keeping with cherished tradition, and thanks to our loyal and friendly service staff, for 11 days once again this year, stein after stein of our excellent Erl Festival Beer and our fair-ground specialties will make their way from the bar and kitchen to your table. Or perhaps you'll make your way to TONI's Bar.

Relaxed & sociable or lively & ready to celebrate – make life in our beautiful Genussarena exactly the way you like it!

Thank you for making us this very special festival tent through your presence as our guests. We're absolutely thrilled and look forward to raising a glass together once again during the enjoyable festival days of 2026!

Your festival hosts, the Wenisch Family



Lunch specials

until
2:00
p.m

2 WENISCH WHITE SAUSAGES € 9,50

with one small pretzel and sweet mustard

2 PAIRS OF PORK SAUSAGES € 11,50

with bacon sauerkraut and medium hot mustard

LUNCH ROAST CHICKEN € 16,90

½ grilled 1.200 g chicken from Bavaria, served with homemade potato-cucumber salad

BRAISED VEAL € 19,90

with rosemary cream sauce, root vegetables and hand-scraped egg spaetzle

For the little ones

CHICKEN NUGGETS € 8,90

with fries and ketchup

PORTION OF FRIES € 6,90

with ketchup

POTATO DUMPLING € 5,90

with roast gravy

BREAD DUMPLING € 5,90

with roast gravy

HOMEMADE EGG SPAETZLE € 5,90

with cream sauce

until
2:00
p.m

White sausages
from 10:30 a.m

Hot kitchen from
11:00 a.m. to 9:00 p.m

Snacks and deserts
until 9:30 p.m

Snacks & Pretzels

BIERRADISH PLATTER VEGGIE € 11,30

sliced garden radish, icicle radish, radishes and chive bread

EMMENTALER (45% fat) VEGGIE

200 g € 10,50 300 g € 14,50

OBAZDA VEGGIE € 14,20

with radishes and two slices of farmhouse bread

BAVARIAN SAUSAGE SALAD € 12,90

with pickles, red onions and one slice of farmhouse bread



SWISS SAUSAGE SALAD € 13,90

with Emmentaler, pickles, red onions and one slice of farmhouse bread

SNACK PLATTER € 17,90

Pork lard with cracklings, various sausage specialties from our own butcher, crusted ham, traditional smoked specialties from Lower Bavaria, Styrian horseradish, organic mountain cheese, Obazda and other cheese specialties, butter, and two slices of farmhouse bread

VEGETARIAN SNACK PLATTER VEGGIE € 18,50

Organic mountain cheese, creamy beetroot hummus, carrot sticks, Bavarian potato cheese spread, Obazda, pea guacamole, TONI's vegetable patties, onion and leek tart, pumpkin carpaccio with pomegranate seeds., three slices of "Franzi" baguette from Hahn Bakery

HAHN FESTIVAL PRETZEL € 5,90

freshly baked

HAHN ENJOYMENT PRETZEL € 12,20

with Obazda, Bavarian potato cheese spread and pork lard with cracklings

HAHN CHEESE PRETZEL € 6,70

freshly baked

HAHN
Brot Bäcker seit 1912

Shared happiness

VOLKSFEST SNACK PLATTER

for 4 people

€ 68,90

Pork lard with cracklings, various sausage specialties from our own butcher, crusted ham, traditional smoked specialties from Lower Bavaria, Styrian horseradish, creamy Bavarian potato cheese spread, organic mountain cheese, Obazda cheese spread and other cheese specialties, butter, eight slices of "Franzi" baguette from Hahn Bakery

OUR SPECIAL: ENJOYMENT TAPAS PLATTER

as appetizer portion for 8 people

€ 13,50 p.p / € 108 total

Beef tartare from ox with Dijon mustard mayonnaise, organic mountain cheese, handcrafted smoked specialties from Wenisch's butchery, TONI's onion-leek quiche, grissini, hand-rolled "Bavarian wrap" with pulled ox and caramelized onions, Bavarian potato cheese spread, Obazda cheese spread, vegan beetroot hummus and two large traditional pretzels

Please pre-order the Enjoyment Tapas Platter 48 hours in advance in combination with a table reservation at our festival office.

from
5:30
p.m

OX specialities

OUR WENISCH

OXEN CLASSIC € 23,90

Braised ox roast with hearty red wine sauce and homemade potato salad

OXEN GOULASH € 20,90

with handmade herb bread dumplings and roasted bacon butter crumbs

TAKE-AWAY FROM THE OXEN HUT
AT THE MAIN ENTRANCE:

OXEN IN A ROLL € 9,90

Ox meat with tomato, onions and savory sauce in a giant roll from Hahn Bakery

OXEN ROAST BEEF € 34,90

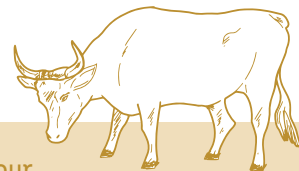
cooked medium-rare, with port wine onion jus, hand-cut root vegetables, potato gratin and crispy onions

GENUSSARENA ORIGINAL

BEEF TARTARE € 20,90

200 g of finest ox tartare – spicy, with Dijon mustard mayonnaise and three slices of "Franzi" baguette from Hahn Bakery

from
5:00
p.m



Our oxen come from our own farm "Muggenthal" and selected partner farms. Animal welfare is a top priority here!



Fest tent traditional classics

FROM OUR OWN BUTCHER

GIANT CURRY SAUSAGE € 13,50

with spicy sauce and fries

½ BAVARIAN CHICKEN € 13,50

fresh off the grill

CRISPY PORK BELLY ROAST € 18,90

with ERL festival beer sauce, Bavarian cabbage, a potato dumpling and buttered breadcrumbs

PORTION OF PORK KNUCKLE € 19,90

with ERL festival beer sauce, bacon coleslaw, potato dumpling and buttered breadcrumbs

PORK CORDON BLEU € 19,90

with homemade lingonberry chutney and potato-cucumber salad

PORTION OF OVEN-FRESH

SUCKLING PIG € 22,90

with ERL festival beer sauce, bacon coleslaw, potato dumpling and buttered breadcrumbs

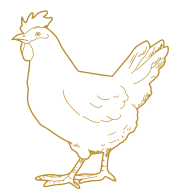
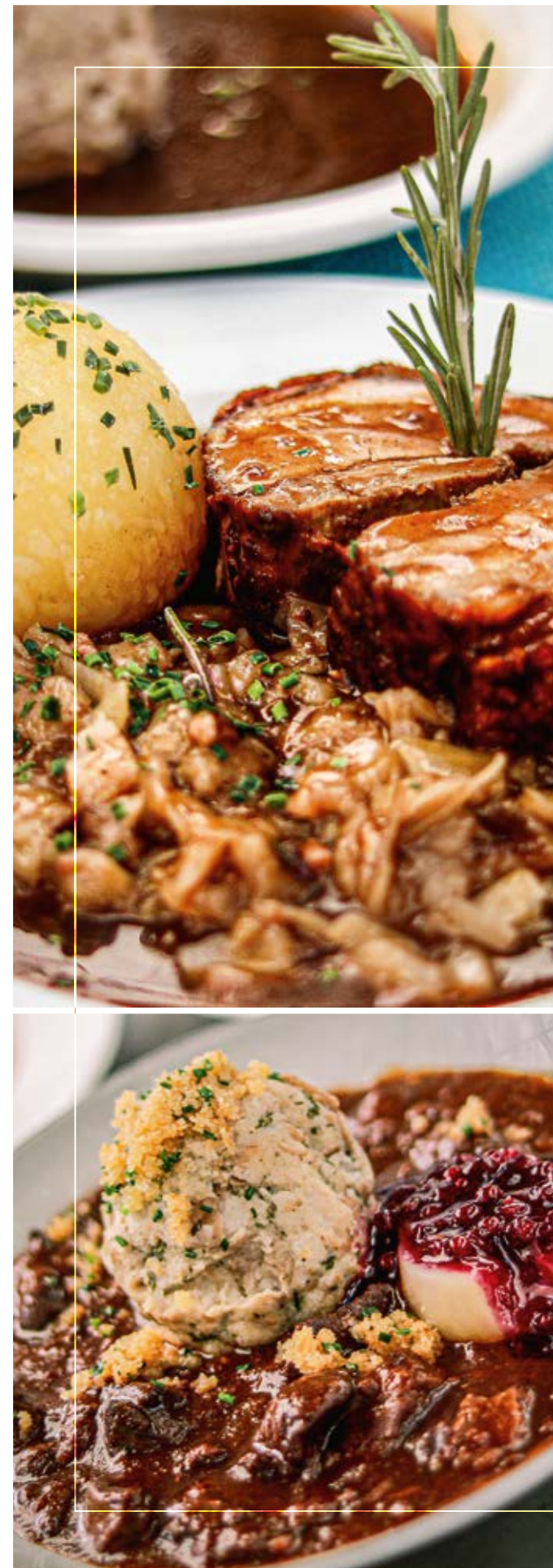
BRAISED VENISON RAGOUT € 23,90

with lingonberry pear and handmade pretzel dumpling

¼ DUCK € 23,90

FROM LUGEDER FARM IN PLEISKIRCHEN

with apple red cabbage, a potato dumpling and buttered breadcrumbs



Vegan & Vegetarian

TONI'S GREEN BOWL **VEGAN** €12,50

mixed leaf salad, homemade pea guacamole, radishes, edamame, carrots, cherry tomatoes with pumpkin seed-balsamic dressing and three slices of "Franzi" baguette from Hahn Bakery

as Pretzel Chicken Bowl €18,90

with cold crispy chicken, Obazda and pretzel croûtons

as Styrian Bowl **VEGAN** €17,50

with roasted pumpkin seeds, Käfer beans and marinated beetroot

CHEESE SPAETZLE **VEGGIE** €15,90

handscraped in our kitchen – gratinated with Emmentaler and organic mountain cheese, crispy onions and a small mixed salad

DUMPLING TRIO **VEGGIE** €17,90

handmade in our kitchen – pumpkin dumpling with organic mountain cheese, spinach dumpling, beetroot dumpling, with nut butter, Parmesan, toasted breadcrumbs and a small side salad



Desserts & Coffee

OUR DESSERTS ARE
100% HOMEMADE

Our
tip!

HOMEMADE CURD "KAISERSCHMARRN"

caramelized with roasted almonds, served with apple sauce and plum compote

in small casserole dish for 1 person €16,50

in giant casserole dish for 4 hungry guests
or 8 tasters €59,90



HAHN PLUM TART €6,40

WHEAT BEER TIRAMISU €9,20

according to the original TONI's recipe

TONI'S CITRUS CRÈME BRÛLÉE €8,90

with a caramelized sugar crust and fresh mint

ORGANIC HAY MILK

PANNA COTTA €9,20

with marinated strawberries

DINZLER COFFEE €4,30

DINZLER CAPPUCCINO €4,90

DINZLER ESPRESSO €3,70

Available only at "TONI's Bar" and exclusively until 5:00 p.m



ERL Beer

ERL Festival Beer 1,0l €13,30

ERL Radler 1,0l €13,30

ERL Spezi 1,0l €13,30

ERL non-alcoholic Beer 1,0l €13,30

ERL Russ 1,0l €13,30

ERL Wheat Beer 0,5l €6,80 1,0l €13,30

ERL n.-a. Wheat Beer 0,5l €6,70



Soft Drinks

Table Water 0,5l €6,00

Libella Orange Soda 0,5l €6,10

Libella Cola 0,5l €6,10

Libella Apple Spritzer 0,5l €6,10

Back again
this year in a
0,5l stein!

WHITE WINE
SPRITZER
€9,90

Extras & Sides

Bread roll / Farmhouse bread €1,20

Potato dumpling €5,90
with gravy

Bread dumpling €5,90
with gravy

Portion of fries €6,90
with ketchup

Portion of sauerkraut €4,50
with bacon

Portion of red cabbage €4,90

Portion of Bavarian-style cabbage €4,90

Portion of bacon coleslaw €4,90

Portion of potato-cucumber salad €5,90

Small mixed salad €5,90
with balsamic dressing

Portion of ketchup €0,70

Portion of mustard €0,70

Bubbles, Wine & Spirits

SPARKLING & CHAMPAGNE

CASA GHELLER CUVÉE BRUT SPUMANTE Italy 0,75l € 35,90
delicate notes of apple, pear, and melon

MOËT & CHANDON IMPÉRIAL Frankreich 0,75l € 89,90 1,5l € 189,90 3,0l € 459,90

MOËT & CHANDON ICE France 0,75l € 99,90 1,5l € 209,90

MOËT & CHANDON ICE ROSÉ France 0,75l € 109,90 1,5l € 229,90

ROSÉ WINE

ROSA DEI FRATI 0,75l € 38,90
Blend of Groppello, Barbera, Marzemino and Sangiovese – juicy, powerful and fresh, floral notes, red apple – Cà dei Frati, Lombardy

MIRAVAL ROSÉ 0,75l € 49,90 1,5l € 99,90
Côtes de Provence – Pitt & Perrin, Provence

WHITE WINE

WHITE WINE SPRITZER 0,5l € 9,90

TONI's CUVÉE 0,75l € 35,90
Cuvée of Rivaner, Silvaner & Pinot Blanc – fresh, fruity, vibrant notes of apple, pear and quince – Family Wenisch & Weinhaus am Wißberg, Rheinhessen

CÁ DEI FRATI 0,75l € 38,90 1,5l € 79,90
Trebiano di Lugana – refreshing, mediterranean herbal notes, fruity – Cà dei Frati, Lombardy

PINOT BIANCO 0,75l € 37,90
Aroma of ripe pear and delicate spices – playful yet powerful – Peter Zemmer, South Tyrol



SHOTS & LIQUEURS

FROM THE LIEBL DISTILLERY IN BAD KÖTZTING

TONI's WILLIAMS PEAR BRANDY 40%vol 2cl € 4,50
Single-varietal premium fruit brandy with the full, smooth aroma of Williams pear

TONI's FAVORITE SHOT 35%vol 2cl € 4,50
Williams pear with pear juice

TONI's "OACHKATZLSCHWOAF" 30%vol 2cl € 4,50
Hazelnut liqueur made from freshly roasted Piedmont hazelnuts

JÄGERMEISTER 35%vol 2cl € 4,50



Toni's Bar

At **TONI's Bar** you'll find a wide selection of drinks available for takeaway!

FROM 8:30 P.M. WE SERVE THESE DRINKS DIRECTLY TO YOUR TABLE:

CREATIVE & SPARKLING

SARTI SPRITZ € 9,90
4 cl Sarti Rosa, Prosecco, soda, fresh lime

APEROL SPRITZ € 9,90
4 cl Aperol, Prosecco, orange slice

LILLET WILDBERRY € 9,90
4 cl Lillet Blanc, Schweppes Wildberry, raspberries

LILLET PEACH € 9,90
4 cl Lillet Rosé, Schweppes White Peach, peach slices

STRAWBERRY SPRITZ € 9,90
2 cl OX52 Gin, homemade strawberry-juniper syrup, Prosecco

STRAWBERRY SPRITZ € 9,90
NON-ALCOHOLIC € 9,90
4 cl non-alcoholic gin, homemade strawberry-juniper syrup, Schweppes Dry Tonic



LONGDRINKS & COCKTAILS

TONI's MOJITO € 10,90
4 cl Havana Club, homemade lime cordial, 28 Black Lime-Mint

VIRGIN MOJITO NON-ALCOHOLIC € 9,90
2 cl homemade lime cordial, 28 Black Limette-Minze, fresh lime

MUNICH MULE € 10,90 + € 10,00 glass deposit
4 cl OX52 Gin, Schweppes Ginger Beer, lime juice, cucumber

VODKA LEMON € 10,50
4 cl Swedish Absolut Vodka, Schweppes Bitter Lemon

VODKA RED BULL € 10,90
4 cl Swedish Absolut Vodka, Red Bull

CUBA LIBRE € 10,50
4 cl Havana Club, Coca Cola, fresh lime

JACKY COLA € 10,50
4 cl Jack Daniel's Tennessee Whiskey, Coca Cola

GIN TONIC € 10,90
4 cl OX52 Gin, Schweppes Dry Tonic

OUR 4,90 SHOTS
TASTY & UNCOMPLICATED

RÜSCHERL € 4,90
2 cl Asbach Uralt, Coca Cola

FLYING HIRSCH € 4,90
2 cl Jägermeister, Red Bull

PARTY METER AT THE GENUSSARENA
CHEERS TOGETHER AND SAVE:
GET 8 RÜSCHERL FOR THE PRICE OF 7!

RÜSCHERLMETER € 34,30
8 x 2 cl Asbach Uralt, Coca Cola

New this year!





Kaisermusikanten



Tegernseer Tanzlmusi



Ursprung Buam

Our lunch program

SATURDAY, 08.08.2026

11:00 a.m – 2:00 p.m
Kaisermusikanten

2:00 p.m – 5:00 p.m
Viera Blech

SUNDAY, 09.08.2026

11:30 a.m – 5:00 p.m
Straubinger Volksfestmusikanten

MONDAY, 10.08.2026

12:00 p.m – 4:00 p.m
Ursprung Buam

TUESDAY, 11.08.2026

11:30 a.m – 5:00 p.m
Straubinger Volksfestmusikanten

WEDNESDAY, 12.08.2026

11:30 a.m – 5:00 p.m
Straubinger Volksfestmusikanten

THURSDAY, 13.08.2026

11:30 a.m – 5:00 p.m
Straubinger Volksfestmusikanten

FRIDAY, 14.08.2026

11:30 a.m – 3:00 p.m
Die Grubertaler
3:00 p.m – 5:00 p.m
Brennholz – Die Band

SATURDAY, 15.08.2026

11:30 a.m – 5:00 p.m
Straubinger Volksfestmusikanten

SUNDAY, 16.08.2026

11:30 a.m – 5:00 p.m
Straubinger Volksfestmusikanten

MONDAY, 17.08.2026

11:00 a.m – 2:00 p.m
Tegernseer Tanzlmusi
2:00 p.m – 5:00 p.m
Pagger Buam

Our evening program

FRIDAY, 07.08.2026

6:00 p.m – 11:45 p.m
ESLARNER SHOWBAND

SATURDAY, 08.08.2026

7:00 p.m – 11:45 p.m
SAXNDI

SUNDAY, 09.08.2026

7:00 p.m – 11:30 p.m
FRONTAL

MONDAY, 10.08.2026

7:00 p.m – 11:30 p.m
ESLARNER SHOWBAND

TUESDAY, 11.08.2026

7:00 p.m – 11:30 p.m
WOLFSEGGER PARTYBAND

WEDNESDAY, 12.08.2026

7:00 p.m – 11:30 p.m
I-DÜPFERL PARTYBAND

THURSDAY, 13.08.2026

7:00 p.m – 11:30 p.m
WOLFSEGGER PARTYBAND

FRIDAY, 14.08.2026

7:00 p.m – 11:45 p.m
OIS EASY

SATURDAY, 15.08.2026

7:00 p.m – 11:45 p.m
SAXNDI

SUNDAY, 16.08.2026

7:00 p.m – 9:00 p.m
Saustoimusi
9:00 p.m – 11:30 p.m
STOASBERGER LUMPEN

MONDAY, 17.08.2026

7:00 p.m – 11:30 p.m
FRONTAL



Eslarner Showband



Saustoimusi



SAXNDI



Gebraut nach traditionell handwerklichem Verfahren mit Hallertauer Naturhopfen und bayrischem Malz.

Viel Spaß und beste Laune beim landfrischen Bier-Genuss, Bayerns bestes ERLebnis, in der Genuss-Arena Wenisch!

Ihre Familie Erl!



Landbrauerei Ludwig Erl – Brauhandwerk seit 1871

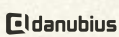


Die Druckerei in
STRAUBING



www.mk-druck.de



 teamElgato x 

Wir sind dein
partner in crime

**in Sachen Websites,
Brands & Onlineshops**

www.partnerincrimine.agency

Important Information

Our Wenisch advance sale vouchers

The service surcharges for beer vouchers are € 1.20 and for chicken vouchers € 1.40. The redemption values for reorders are € 11.50 for beer vouchers and € 12.10 for chicken vouchers (from 2025). Unused advance booking vouchers for beer and chicken and meal vouchers from 2026 are also valid in 2027. At next year's Gäubodenvolksfest, our advance booking vouchers from 2026 can be credited with the same value.

ERL brewery-issued drink tokens

Please note that brewery-issued drink token are only valid for beer and non-alcoholic beverages. Unfortunately, they cannot be used for food.

Further Information

We kindly ask for your understanding that substitutions or modifications to dishes are not possible. Also, please take care of your personal belongings, as we cannot accept liability for lost items. All listed prices include service and VAT.

Allergens and food additives

Information about allergens and food additives used in our dishes and drinks is available on a detailed notice displayed at our festival office.