

Biergarten Restaurant

EPCOT, World Showcase
Casual Dining

Lunch

Dinner

Biergarten Pricing

\$51 per adult, plus tax and gratuity

\$28 per child (3-9), plus tax and gratuity

Biergarten Buffet Offerings (Partial Listing)

Seasonal Salads

Roasted Chicken

Traditional Sausages

Sauerkraut

Potatoes

Spaetzle

Schnitzel

Assorted Desserts including Apple Strudel

Allergy-Friendly Offerings

Allergen Guide available upon arrival to the location

Non-Alcoholic Beverages

German Spezi
Coca-Cola® and Fanta® Orange

Assorted Coca-Cola® Fountain Beverages

Freshly Brewed Iced Tea

Freshly Brewed Joffrey's Coffee™

Beer Selection

German Beer Flight (Four Pours - 5 oz each) . . . \$18.50

Bitburger Premium Pilsner, Warsteiner Dunkel, König Ludwig Weissbier, and Schöfferhofer Grapefruit Hefeweizen

**Warsteiner Dunkel (1/2 Liter or Liter)
(\$13.50-\$19.50)**

Classic German-style dark pilsner that has a deep chestnut brown hue with a smooth, toasty malt flavor and mocha aromas

Schöfferhofer Grapefruit Hefeweizen (1/2 Liter or Liter) (\$13.50-\$19.50)

A unique combination of sparkling smooth hefeweizen with grapefruit juice. Refreshing well-rounded taste with tangy character and hints of sweetness that is pleasing to the palate. The world's first unfiltered grapefruit hefeweizen-mix

**Bitburger Premium Pilsner (1/2 Liter or Liter)
(\$12.00-\$18.00)**

Classic German lager beer with a crystal clear straw-colored hue and a fine balance between pronounced flavor and light-bodied elegance. With mild fruitiness and freshness supported by gentle sweet malt notes, this yields to a crisp hop tone and a harmonious finish.

**König Ludwig Weissbier (1/2 Liter or Liter)
(\$13.50-\$19.50)**

Bavarian hefeweizen wheat beer with a full-bodied lively taste perfectly balanced with complex fruit aromas

White Wines

German White Wine Flight (Three Pours 2-oz each) \$20.00

Villa Wolf Pinot Gris, J.H. Selbach Blue Label Riesling, and Valckenberg 'Madonna' Riesling Spätlese

J.H. Selbach Blue Label Riesling, Mosel Bottle
crisp aromas of lemon, white peach, and melon with a hint of mineral on the palate **\$79.00**
Glass
\$19.00

Valckenberg 'Madonna' Riesling Spätlese, Rheinhessen Bottle
\$52.00
silky sweet aromas with flavors of apple, peach, and spiced pear Glass
\$12.00

Villa Wolf Pinot Gris, Pfalz Bottle
full-bodied and dry with refreshing, unoaked fruit and a crisp texture **\$56.00**
Glass
\$13.00

Dr. Loosen, 'Dr. L' Riesling, Mosel Bottle
lightly sweet, green apple and citrus flavors elegantly laced with racy acidity and minerality from steep slate slopes **\$56.00**
Glass
\$14.00

Red Wines

August Kesseler 'Spätburgunder' Pinot Noir, Rheingau Bottle
\$62.00
delicate, fine, light in style, and well structured with nice cherry flavors, a hint of black currant, and plenty of spice Glass
\$16.00

Heinz Eifel 'Shine' Dornfelder, Rheinhessen Bottle
full-bodied with flavors of dark red fruits with a well-balanced sweetness **\$56.00**
Glass
\$13.00

Schnapps and Shots

Jägermeister	\$15.50	Bärenjäger Honey & Bourbon	\$17.50
------------------------	---------	--------------------------------------	---------

Buffets may be susceptible to cross-contact due to their self-service approach. At Disney owned and operated locations, Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our allergy-friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about allergy-friendly requests at Disney owned and operated locations, ask to speak with a Special Diets Trained Cast Member upon arrival at the location. Allergy requests may be handled differently at locations not owned and operated by Disney.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Our plant-based menu items are made without animal meat, dairy, eggs and honey.