

DinnerHopping.de THE STORY

The Fragner family's history in the automotive industry began as early as 1922....

Full Story Page 12
The E-Bus is born Page 13



THE BEST DINNER ON THE ROAD, *since 2004*

Drinks / Menu

Drinks included Page 2
Special Drinks Page 3
American Style Page 4
Asian Style Page 5
Bavarian Style Page 6
Italian Style Page 7

Live Acts & Special Events

What ever you want.
Events around the
Company Page 10 + 11

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What to expect today!

Welcome to DinnerHopping through Munich. To start, we'll take your drink orders, and our staff will ask you what you'd like to eat. Then we'll set off toward downtown Munich, where we'll enjoy a three-course meal at select restaurants around the city. The food will be served by the waitstaff right on the bus.



During the stops, you're of course welcome to take a smoke break or use the restroom at the restaurants. Please watch out when you are leaving the bus, there are often bicycle lanes.

Between each course, we'll take a nice ride through Munich, passing by the most beautiful squares and sights. If you've booked a tour with a live performance, you'll also get to enjoy that.

Enjoy your ride with us today. We look forward to welcoming you on board.

Wishing you a wonderful evening,

DinnerHopping-Team!

Standard Package

Drinks included in all packages:

Water, Coca-Cola, lemon soda, orange soda, apple spritzer

Premium Package

Included in the Premium Package. Prices apply to additional drink orders in addition to the Standard Package.

Beer

ERDINGER Brauhaus		0,33l	3,50€
Hell ERDINGER NaturRadler		0,33l	3,50€
ERDINGER Alcoholfree		0,33l	3,50€

Wine

Weißwine		0,25l	7,50€
Rotwine		0,25l	7,50€
Roséwine		0,25l	7,50€

Bubbles

Prosecco on ice		0,30l	7,50€
Sprizz		0,30l	7,50€
Hugo		0,30l	7,50€

Premium Plus Package

Included in the Premium Plus package. Prices apply to additional beverage orders.

Cuba Libre	0,30l	8,50€
Vodka Lemon o. Red Bull	0,30l	8,50€
Gin Tonic o. Lemon	0,30l	8,50€
Tequila orange soda	0,30l	8,50€

Shots

We are happy to serve you shots upon request; they are not included in any package.

Baileys on the rocks	4cl	4,50€
Ramazzotti on the rocks	4cl	4,50€
Williams Christ Pear	2cl	4,50€
Grappa di Barrique	2cl	4,50€
Tequila Reposado	2cl	4,50€
Vodka Absolut	2cl	4,50€
Gin Bombay Sapphire	2cl	4,50€

American Style

Caesar salad

or

Garden salad

or

Soup of the day

Classic House Burger

Fresh beef patty with tomato, onions, and cheese, served with fries

or

Chicken Burger

Crispy grilled chicken breast with tomatoes, onions, and cheese, served with fries

or

Vegan Burger

Falafel with tomato, onion, and cheese, served with fries

or

Specials of the day

Chocolate Cake

or

Dessert of the day

NEW Asian Style

Avocado Summer Rolls

or

Crispy Golden Ducks Rolls

or

Coconut Chicken Soup

or

Mango Salad with duck

Crispy duck with vegetables in a mild peanut sauce

or

Shrimp with vegetables in a mildly spicy curry sauce

or

Stir-fried udon noodles with tender beef and fresh vegetables

or

A bowl of warm rice noodles with fresh salad, assorted herbs, and grilled chicken with lemongrass

or

Pan-fried tofu with mixed vegetables, hot peppers, and lemongrass

Crispy Coconut Balls with Mango Ice Cream

or

Mango Shake

Bavarian Style

Garden salad

or

Soup of the day

Oven-roasted pork roast with a crispy crust in a dark beer sauce

served with bread dumplings and coleslaw

or

Boeufflamott made from Bavarian heifer shoulder

served with spaetzle and green beans

or

Fried fish with potato and lamb's lettuce salad

or

Spinach dumplings gratinated with Parmesan in nut butter
with cherry tomatoes, served with a colorful garden salad

Apple strudel with vanilla sauce

or

Dessert of the day

Italian Style

Vitello Tonnato

Thinly sliced veal with tuna sauce

or

Caprese

Sliced tomatoes with mozzarella and basil

or

Carpaccio

Thin slices of raw beef tenderloin with Parmesan and arugula

Pennete Amatriciana ai Salsiccia

Pasta with Salsiccia and Shaved Parmesan

or

Risotto ai Frutti di Mare

Rice with fish, clams, and shrimp

or

Gnocchi „il Cigno“

Gnocchi stuffed with Gorgonzola and spinach in a Ramazzotti sauce

or

Pizza Chef

With tomatoes, mozzarella, spicy salami, arugula, and Parmesan

Tiramisu

or

Dessert of the day

The Restaurants

We are grateful to the restaurants for their wonderful cooperation:



Augustiner Bräu

A Bavarian tavern, fresh Augustiner beer on tap, and delicious tavern fare.

Inspired by American and Asian cuisine, our guests enjoy authentic food, fresh ingredients, and a passion for detail.



MLEM BUN



Wirtshaus & Bar

Our tavern serves Bavarian and Austrian classics, and the lush garden invites you to enjoy a fresh, cold beer.

All the restaurants serve classic Italian cuisine in a cozy and elegant atmosphere.



The restaurant, which features a small outdoor seating area, serves simple Italian cuisine in a lively atmosphere.

The menu at the Löwenbräu Brewery offers the best of traditional Bavarian cuisine.



LÖWENBRÄU



An elegant restaurant serving authentic Asian cuisine, known for its diverse and flavorful dishes.

A modern American-style restaurant concept featuring high-quality ingredients and classic dishes in a stylish setting.



A Hawaiian-inspired restaurant serving fresh, light dishes with influences from Asia-Pacific cuisine.

A classic steakhouse offering high-quality meat dishes, fresh sides, and traditional cuisine in a cozy atmosphere.



Live Acts & Special Events

We don't just offer dinner tours in our vintage bus; our program is called

"LiveAct." During the tour, you'll not only enjoy a delicious three-course meal, but also fascinating experiences between courses.

Best Songs on the Road

The idea for the live act was born with *Gaby*. I first heard *Gabriella Jorge* sing at my daughter's prom.

Her father asked the band if his daughter could sing a song. After her performance, the room went wild, and I knew right then that we needed a dinner-hopping event with a "live act."



Gabriella Jorge

That very evening, I asked her if she could see herself doing it, and luckily *Gaby* said "yes." Then we got down to choosing the songs, and three months later we went on our first tour with live vocals.

As with all our other "Live Act" tours, this one will also feature a three-part program in which our singers will perform some of the all-time classics of music history for you. These songs are a perfect fit for our Crown Super Coach, which was built without any changes from 1948 to 1989—a true classic in its own right.

As demand—especially for our live acts—continued to grow, we set out to find more talented singers.

Then I heard that the daughter of a childhood friend was supposed to be a pretty good singer, so I immediately set up an audition. "What do you mean 'pretty good'? She's amazing—I couldn't believe it when I heard what incredible voices we now have the pleasure of presenting to you on our buses."

We're pleased to introduce *Lena Klupp*, a very talented young singer. She's as versatile as soul music itself—often called the mother of R&B, funk, and disco—and a surefire hit to this day.



Lena Klupp

After several years with LiveAct, our vocal team now consists of three singers.

Joining us now is *Janine Bach*, who is also known from *The Voice of Germany* and has already made a name for herself in our area. Everyone fits perfectly into our young team. Not only do they fit in perfectly in terms of musical style and their friendly, down-to-earth personalities, but their voices have also completely blown us away.

Live Acts & Special Events



Janine Bach

Enjoy this evening with a singer who will perform songs by Norah Jones, Aretha Franklin, Etta James, Rihanna, Adele, Amy Winehouse, Michael Bublé, and Ed Sheeran—among others—in our stylishly restored dinner bus. These are songs that most of us know and that will have you singing along or clapping along.



Oles

Best Magic on the Road

We're thrilled to have *Oles*, *Maurice*, and *David* join us for our Magic Dinner; they'll transport you into the world of magic with their solo show, "The Unexplained Before Your Eyes."



Maurice

The close-up artists have already received high praise from the president of the Magic Circle for their dexterity and techniques, and after the show, you too will find yourself wondering, "How on earth does he do that?" Enjoy extraordinary magic and unforgettable moments. The three-part show begins with a 15-minute front-row performance, during which coins, cards, and balls disappear and reappear in unexpected places.

During his close-up performances, you can experience *the magician* up close.

Other guests are welcome to look over his shoulder and look forward to him coming to their table as he moves from table to table.

Here, too, demand has continued to grow, which is why our Magic Dinner features many outstanding up-and-coming talents from the German magic scene. *Maurice & David* have already made a name for themselves with impressive achievements, including winning first place in card magic at the German Youth Magic Championships and securing a podium finish at the German Championships. As the German Youth Champion in card magic, *David* was nominated for the European Magic Championships.



David

DinnerHopping.de – THE STORY

The Fragner family's history with automobiles began as early as 1922. Grandfather Hans was the first person in a small village near Freising to get his driver's license. In the years that followed, he found a job as a private chauffeur in Osnabrück.



It was there that he met his future wife, with whom he had a son in 1937. In 1939, Hans moved with his family to Wels, Austria, where he opened a driving school.

In 1945, they settled in Erding. There, he initially worked as a salaried driving instructor and went back into business for himself in 1950. His son Hans-Peter began helping out at the driving school in 1960 and had

his first son, Peter, in 1963. In 1966, his second son, Christian, was born. In the 1970s, Peter began importing and restoring classic cars in the newly built workshop. Both sons were very active in their parents' business from a young age. They learned from the ground up how motor vehicles are constructed, knowledge they continue to apply with passion in their own businesses to this day. The younger son, Christian, took over the family driving school in 1991.

His brother Peter trained as an auto mechanic and body repairer and joined the driving school in 1994.



This year, the first vehicle—a Frightliner truck from the U.S.—was also imported from America. It was completely rebuilt from scratch and subsequently used at the driving school as well as for various events.



After building various performance stages and purchasing a second truck, the first U.S. school bus was bought in 2004, converted into a mobile bar, and the Fragner transportation company was founded.

That marked the birth of the Bus-Bar. Demand from all over Germany and Austria was so high that a single

The Bus-Bar Times

"All the News
That's Fit to Print"

MUNICH TODAY, BEST DINNER ON THE ROAD

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vehicle was no longer enough. That is why another bus was imported in 2005, which had already been used for the first DinnerHopping tour.

By 2008, the Fragners had imported three more school buses from the United States.

In 2010, the fleet consisted of six school buses of various sizes (8 to 26 seats). Thanks to several partners in Germany, you now have access to over 15 vehicles at 7 locations across the country.

As more and more groups and companies began booking DinnerHopping, the brothers decided in 2011 to start selling individual tickets.

Demand continued to grow steadily here, allowing them to fulfill their dream of owning a classic bus, the CROWN Super Coach. In 2013, this bus was purchased by Juan Beasley

~ Chief Yellow Horse, son of the chief of the Wide Ruins Apache from Arizona.

At that time, it had just under 1,000,000 miles on the odometer, which is over 1.5 million kilometers.

In 2015, we purchased another CROWN bus, and we currently have four converted mobile dining venues in operation.

Allowing us to accommodate everything from "Dinner for Two" to dinner cruises for groups of up to 55 people

(for which we operate two buses simultaneously)



THE E-BUS IS BORN

Historic Crown Supercoach bus converted into an eco-friendly electric bus – Fragner Transportation Blazes a New Trail.

Munich, August 31, 2023.

The Crown Supercoach vintage bus has been a familiar sight on the streets of Munich for many years.

Brothers Christian and Peter Fragner have lovingly restored numerous vintage buses and, after careful planning, converted one of them into an electric bus.

This special bus will be used for DinnerHopping in Munich and underscores the innovative company's commitment to sustainable mobility and the preservation of historic vehicles.



With this initiative, the transportation company is demonstrating that it doesn't always have to be a new purchase; retrofitting existing vehicles is often the better alternative.

This saves a significant amount of raw materials and energy that would otherwise be used to produce new vehicles.

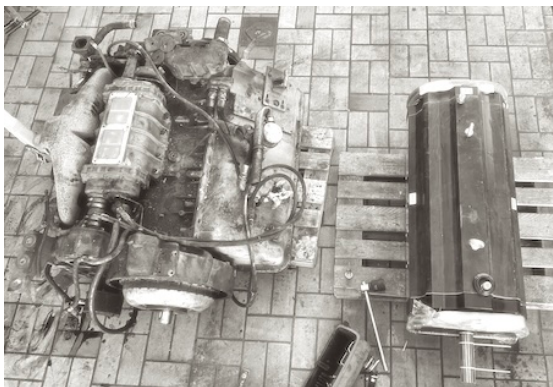
Converting the Crown Supercoach vintage bus into an electric bus not only reduces CO2 emissions to zero but also significantly lowers noise levels during tours. The electric bus accommodates an exclusive group of DinnerHopping participants, allowing them to discover Munich's culinary delights while admiring the city's historical and cultural landmarks.

Managing Director Christian Fragner expressed his enthusiasm about the completed conversion of the vintage bus: "We are proud to have been able to bring this unique project to life. The eco-friendly conversion of the Crown Supercoach vintage bus demonstrates that tradition and sustainability are not mutually exclusive. With our electric bus, we not only want to offer an exclusive dinner-hopping experience in Munich, but also send a message that the future of mobility can be greener and cleaner. With our in-house photovoltaic system, we can charge three to four buses on sunny days. I'm certain this wasn't the last conversion." "Since we did not receive any government funding for this project, I would like to thank **Huber Technik Erding, Erdinger Weißbräu, KBS Kran & Baustellentechnik GmbH, Radio Charivari, and Generalagentur Herbert Katzdobler**, as well as the many supporters of our crowdfunding campaign, without whom this project would not have been possible."



After a long-term test, the second electric bus is now on its way

Erding, April 3, 2026. Following a successful and intensive testing phase, the Fragner transportation company is taking the next step toward sustainable mobility: another historic bus is set to be converted into a modern electric bus.



This unique concept is not only technically impressive but also delights guests, who can now enjoy the DinnerHopping experience without producing any emissions.

The first retrofitted Crown Supercoach has impressively demonstrated that tradition and innovation can be perfectly combined. With this new retrofit project, the company is sending a clear message about resource conservation and sustainable urban mobility. Instead of relying on new vehicles, another historic bus is being preserved and equipped with state-of-the-art technology.

“The response has exceeded our expectations,” explains Managing Director Christian Fragner. “We see that sustainable experiences are not only possible but are actively in demand. That’s why we’re now taking the next step.”

As with the first project, the company is once again relying on support from the region as well as an accompanying crowdfunding campaign. The goal is to work with partners and supporters to bring another extraordinary vehicle to the road.



Bewerten Sie
uns auf
Tripadvisor


The best way
to support us
is by leaving a
review.



Bewerten Sie
uns auf
Google

DinnerHopping.de - THE ORIGINAL



The full range of our offerings

We are happy to assist you with any type of celebration:

- Gift vouchers
- Group inquiries for up to 30 people
- Weddings / Bachelorette and bachelor parties / Birthday parties
- Company parties / Christmas parties
- Team-building / After-work parties
- Standing room capacity for up to 200 people
- Fairs / Roadshows



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