

Schneider Weisse - wheat beer specialties

– Brewing art for wheat beer specialists –

Schneider Weisse TAP1 Meine helle Weisse

Pure joy for your senses

wheat beer 5.2 % vol. alc., original gravity 12.5 %

660 Served in the bottle or fresh on draught	0.5 l	4.12
659 Fresh on draught	*0.3 l	3.24

Schneider Weisse TAP2 Mein Kristall

A delicious kick-off

wheat beer 5.3 % vol. alc., original gravity 12.3 %

655 Served in the bottle	0.5 l	4.12
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Schneider Weisse TAP3 Mein Alkoholfrei

Powerful and energetic wheat beer

non-alcoholic wheat beer

1609 Served in the bottle or fresh on draught	0.5 l	4.12
1610 Fresh on draught	*0.3 l	3.24

Schneider Weisse TAP4 Meine Festweisse

For festive highlights

wheat beer 6.2 % vol. alc., original gravity 13.8 %

696 Served in the bottle	0.5 l	4.59
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Schneider Weisse TAP5 Meine Hopfenweisse

The new wheat beer dimension

wheat doppelbock 8.2 % vol. alc., original gravity 18.5 %

1697 Fresh on draught	0.5 l	4.59
1698 Fresh on draught	*0.3 l	3.47

Schneider Weisse TAP6 Mein Aventinus

Reward of the day

wheat doppelbock 8.2 % vol. alc., original gravity 18.5 %

603 Served in the bottle or fresh on draught	0.5 l	4.93
619 Fresh on draught	*0.3 l	3.79

Schneider Weisse TAP7 Mein Original

A wheat beer like home

wheat beer, 5.4 % vol. alc., original gravity 12.8 %

601 Served in the bottle or fresh on draught	0.5 l	4.12
602 Fresh on draught	*0.3 l	3.24

Schneider Weisse TAP11 Meine leichte Weisse

Full enjoyment all day

light wheat beer 3.3 % vol. alc., original gravity 7.8 %

605 Served in the bottle	0.5 l	4.12
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Aventinus Eisbock

Unbelievably sensual

wheat icebock 12 % vol. alc., original gravity 25.5 %

666 Served in the bottle	0.33 l	4.73
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Bottom-fermented beer specialties

606 Tegernseer Hell

Malt-accented beer with a slight note of hops. Classical, south Bavarian pale lager from the Tegernsee Valley.

Lager beer 4.8 % vol. alc., original gravity 11.5 %

Fresh on draught	0.5 l	4.12
	*0.3 l	3.24

607 Karmeliten Kloster Dunkel

Aromatic, chestnut-brown beer from Karmeliten Brewery in Straubing.

Malty, spicy specialty with fine roast flavors. Distinctive flavours of caramel and roast malt caress your nose.

Lager 5.1 % vol. alc., original gravity 12.6 %

Fresh on draught	0.5 l	4.12
	*0.3 l	3.24

Thirst quencher beer-mixes

662 Schneider Russ, Schneider Weisse TAP7 Mein Original

mixed with DOC Schneider's lemon pop

	0.5 l	4.08
	*0.3 l	3.19

622 Tegernseer Radler

Tegernsee-beer mixed with DOC Schneider's lemonade

	0.5 l	4.08
	*0.3 l	3.19

* not available at the terrace

Spirits

44 Aventinus beer-brandy	2 cl	3.60
38 Home-made Schneider Weisse Eisbock liqueur	2 cl	3.40
20 Fruit brandy from Lake Constance	2 cl	2.90
22 Williams Christ pear brandy	2 cl	2.90
21 Gentiana schnapps from Grassl-Distilleries	2 cl	3.50
30/29 Tormentil or Spignel schnapps from Penninger-Distilleries	2 cl	3.50

Classy brandies by Lantenhammer

1020 Special herb liqueur by Lantenhammer	2 cl	3.70
1041 Apricot brandy	2 cl	4.00
1042 Blackthorn/Sloe brandy	2 cl	4.00
1024 Williams pear brandy, unfiltered	2 cl	4.60
28 SLYRS Bavarian Single Malt Whisky	2 cl	5.00

Wine upon beer is very good cheer...

6 House-selection wine, Müller Thurgau, dry	0.2 l	4.10
3 Casteller Bacchus semi-dry, Franconian wine from Fürstlich Castell'sches Domänenamt	0.2 l	4.30
2 Casteller Sylvaner dry, Franconian wine from Fürstlich Castell'sches Domänenamt	0.2 l	4.30
8 Rotling Rosé dry, Franconian wine from Fürstlich Castell'sches Domänenamt	0.2 l	4.30
9 Juventa Schwarriesling dry, Franconia, Divino Nordheim	0.2 l	4.90
10 Juventa Spätburgunder dry, Franconia, Divino Nordheim	0.2 l	4.90
11 Juventa Domina dry, Franconia, Divino Nordheim	0.2 l	4.90
13/14 Spritzer sour or sweet	0.5 l	5.50
50 Piccolo of sparkling wine	0.2 l	6.90
146 Fraenzi A tangy sparkling wine, ranging among Germany's best	0.75 l	19.00

Juices, waters, lemonades

636 DOC Schneider's bavarian cola		
635 DOC Schneider's lemon pop		
615 DOC Schneider's orange pop		
640 DOC Schneider's apple splash		
637 DOC Schneider's Spezifikum (cola mix-beverage)	0.5 l	3.85
	*0.3 l	3.20
642 Grandeur Wasser, carbonated	0.5 l	3.80
	*0.3 l	3.20
1617 Spritzer with sour cherry juice	0.5 l	4.40
1621 Spritzer with rhubarb juice	0.5 l	4.40
610 Apple juice from Nagler's Private Juice Production	0.3 l	3.70
616 Orange juice from Nagler's Private Juice Production	0.2 l	2.90
1649 Red currant nectar from Nagler's Private Juice Production	0.2 l	2.90
1940 Adelholzener, still mineral water	0.5 l	3.95

Hot beverages

580 Coffee Crème	3.10
623 Espresso	2.15
582 Cappuccino	3.40
585 Latte macchiato	3.90
653 Hot Chocolate	3.40
Mug of tea, Darjeeling, Assam, green tea, peppermint, chamomile, fruits	3.10

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Opening hours: daily 8.00 a.m. until 0.30 a.m.; last round 0.00 a.m.;
warm and cold food until 11.00 p.m.



Good for Body and Soul



Schneider Bräuhaus

As soon as this menu is available (12_2015), the previous ones are no longer valid.

Breakfast until the bell chimes twelve

130	Munich Weißwurst , traditionally only available until 12 o'clock, minimum 2 sausages per person, per piece	2.70
772	Brew house toast with onions, leek and rashers	7.90
243	“Sturdy Sepp” Crisp pretzel-bread with browned slices of meatloaf and fried egg	6.90
725	Lower Bavarian vegetable toast with scrambled eggs and scalloped with cheese	6.90
1560	Two scrambled or fried eggs , optionally with bacon, ham or vegetables for further eggs each	6.90 + 1.00

From the soup pot (from 11 o'clock a.m.)

113	Pretzel soup enriched with sautéed onions and egg	4.30
	Hearty, home-made beef broth	
122	served with pancake stripes	4.90
123	served with a freshly made liver dumpling	4.90
110	served with brisket of BayernOX (Bavarian beef), noodles and vegetables	5.70
117	Potato soup ^{1,2} with bacon, well seasoned	4.60

Fresh salads (from 11 o'clock a.m.)

265	“Viktualienmarkt-Salad” with crisp salads of the season, egg, fresh herbs and crunchy croutons	9.90
799	Small portion of “Viktualienmarkt-Salad” without egg	6.90
282	“Brewmaster’s Salad” , fresh salads of the season, with ham stripes ^{1,2} , cheese and turkey breast	10.40
266	Salad “Schneider Bräuhaus” Mixed salads with meat of pork knuckle and onion rings	10.40
259	Colourful leaf lettuce with tomato vinaigrette with medium fried porkling fillet, white mushrooms and home-made pretzel bread	12.90
267	Mixed Salad , available only as a side dish	2.80

Please note: We prepare our coleslaw with bacon.
If requested we will serve your salad without coleslaw.

Vegetarian dishes (from 11 o'clock a.m.)

231	Home-made potato pancakes , with sauerkraut or apple sauce	7.90
232	Roast Kartoffelknödel (potato dumplings) and Semmelknödel (white bread dumplings) with onions, egg and side salad	9.40
236	Egg-noodles with cheese , Allgäu-style, with roast onions and side salad	9.90
234	Mushrooms in cream sauce , with fresh herbs and Semmelknödel (white bread dumpling)	9.90
286	Pancake with herbs served with colourful grilled vegetables and sour cream	9.90

Children’s portions

For our little guests (up to 8 years old), we serve dumplings with gravy, egg-noodles with cheese and a colorful mix of vegetables, free of charge!

For children up to 12 years old:

521	Turkey cutlet like “Wiener Schnitzel” with fried potatoes	6.90
540	Home-made fish fingers of catfish filet with potato salad	8.40

and a reduction of 30 % on most of the other dishes

For senior citizens or if you are very hungry,

we will be glad to serve you an extra-small or extra-large portion of most of the dishes - 10 % / + 20 %

Appetizers (from 11 o'clock a.m.)

159	“Loisach” plate , pickled salmon trout with honey-dill-mustard-sauce on potato pancakes decorated with crisp leaf lettuce	11.40
143	Roast sausages (2 pairs) , served on sauerkraut	8.90
1252	Altmünchner Zwiebelschmarrn , chopped hearty pancake with bacon, caraway seeds and onions, served with side sauerkraut	9.90
75	Bräuhaus-Gröstel , fried potatoes mixed with ham, chunks of roast pork, onions and scrambled egg and side salad	11.90
380	Slice of oven-fresh, home-made Leberkäs¹ (meat loaf)	6.40
239	Fried Leberkäs¹ , served with fried egg and potato salad	9.90
316	Home-made meat ball with potato salad	9.50
249	Home-made Liver dumpling , served on sauerkraut, with roast onions and boiled potatoes	9.50
235	Fried ham-and-noodles^{1,2} , served with side salad	9.50
183	Baked Camembert served on toast with cranberries and fried parsley	7.90

Cold Appetizers

161	Black and white Presssack , from our own butcher, dressed with vinegar and oil	6.90
	Hearty sausage salad ,	
168	Munich style, cut in slices, with onion rings	7.40
169	served with additional cheese-strips	8.40
301	Platter of cold meat , with porkling and beer roast, together with fresh apple-horseradish and pickles gherkin	9.90
175	Home-made Bratensulz (roast pork in jelly) , served with fried potatoes	9.90
2177	Kelheimer Brotzeit (on a wooden plate) with lard with greaves, smoked sausage, Presssack (a jellied sausage/brawn sausage), cold roast pork, Leberkäs (meatloaf), Emmental cheese, Obazda and onion rings	13.40
184	Home-made Obazda A Bavarian cheese specialty made of Camembert, Brie cheese, Romadur cheese, with onions, butter and spices	8.40
186	Cheese platter , with Emmental, Romadur, Miesbach cheese and Obazda	11.90
	Pretzels, rolls with caraway seed or two slices of bread, per piece	1.00

Specialties from the skirt steak-kitchen

Here, they are still maintained and kept alive: the traditional Munich ways of skirt steak cookery. The skirt steak (= diaphragm from cow, calf or pig) belongs to the entrails or offal, and it is cooked with greens. The meat is served with chives and a lot of horseradish. A hearty dish, which almost has the status of the Weißwurst (white veal sausages) in Munich.

However, the other entrails are also prepared in the so-called skirt steak-kitchen. If you cannot find your favorite dish on our menu today, please ask your waitress or waiter. They will know which specialty we will have waiting for you on which day of the week.

337	Kalbskron (veal skirt steak boiled) , with freshly grated horseradish, served with boiled potatoes	11.90
229	“Voressen” or “pre-meal”, Munich style , prepared from calf- and pig lungs, tripe and veal sweetbread (thymus gland), sweet-and-sour preparation, served with white bread dumpling	9.90
218	Lung of veal, sweet-sour , with bread dumpling	9.90
	Veal spleen sausage ,	
152	baked, with potato salad	9.90
153	fried in butter, with potato salad	9.90
361	Chopped pork liver , in small slices, with roast onions and button mushrooms, served with parsley potatoes	10.90
360	Chopped pork liver “sour” , served with boiled potatoes	9.90
363	Chopped pork kidneys “sour” , served with mashed potatoes	9.90

Our traditional roast (from 11 o'clock a.m.)

322	Munich roast pork from the shoulder with home-made gravy together with white bread dumpling	9.90
346	Crisp roast porkling belly with sauerkraut and white bread dumpling	11.90
213	Schneider’s Aventinus beer roast crisply braised pork belly, basted with Aventinus, served with sauerkraut and home-made potato pancakes	12.90
551	Old-Munich “Goßbratl” sliced pork belly, fresh from the oven with cream potatoes	12.90
326	Suckling pig braised in “Aventinus”, served with Kartoffelknödel (potato dumpling)	12.90
323	Pork knuckle with crisp and crackling crust and Schneider-wheat-beer gravy, served with potato dumpling	13.90
324	Bavarian peasant’s feast pickled ¹ and roast pork, with roast sausage, served with sauerkraut and white bread dumpling	14.40

Always a delight, enjoyed at any time (from 11 o'clock a.m.)

150	Our Butcher’s Platter Five different sausages ^{1,2} , served on sauerkraut with boiled potatoes	14.40
228	Breaded porkling cutlets baked with potato salad	10.90
388	“Cordon bleu” (breaded pork stuffed with ham and Edam cheese), served with egg-noodles with cheese	14.90
364	“Wiener Schnitzel” , with potato-cucumber-salad and cranberries	18.90
459	Trout „Miller’s wife” , fresh from Luisenthal-valley with melted butter and boiled potatoes	19.90
1530	Fillet of catfish from Bavarian waters with leaf spinach and parsley potatoes	16.90

Hearty beef from our farmers (from 11 o'clock a.m.)

311	Brew house Schnitzel in pretzel-mustard-batter with potato salad	18.90
338	Sauerbraten, Munich-style, of BayernOX (Bavarian beef) finely marinated, served with white bread dumpling and side salad	17.90
320	Tellerfleisch (boiled brisket of beef), served with freshly grated horseradish and potato salad	16.90
284	Munich Tafelspitz , boiled beef tri-tip fillet, served with horseradish sauce, fine bouillon-vegetables and boiled potatoes	16.90
375	Roast sirloin steak , braised with onions, served with fried potatoes	20.90
945	Pepper sirloin steak with almond broccoli and cream potatoes	24.90

...and the sweet, sweet end...

261	Apple fritters, baked in beer dough , covered with cinnamon-sugar, served with vanilla ice-cream and whipped cream	7.40
260	Zwetschgenbavese Two Plum-jam filled toast slices breaded and deep fried, served with vanilla sauce	5.90
251	Kaiser- oder Apfelschmarrn (cut-up and sugared pancake) with raisins or apples, caramelized golden brown, served with apple sauce (from 4 persons served in a pan)	8.90
	Apfelstrudel (apple pie) “Schneider Bräuhaus”	
179	served on vanilla custard	6.50
393	served with vanilla ice-cream	7.20

How it all started...

Already since 1540, or probably even earlier, there has probably been a brewery located where the Weisse Bräuhaus is today. Sociability has always had a good reputation there, and the people of Munich liked to stop off because of the good beer which was on draught here.

The Mader-brewer family had an essential influence on this brewery. This family managed the house from the end of 16th century until the end of the 18th century. This is also where the name „Maderbräu“ comes from. Even today, the Maderbräustraße (Mader-brewery street) reminds of this brewer family.

After numerous changes in ownership and the discontinuation of the brewing activities, it was Georg I Schneider, who awakened the brewery from its long dormancy and revived it in 1872: between 1855 and 1873, he was the tenant of the Royal Weisse Hofbräuhaus in Munich and he was convinced, that the top-fermenting brewing process actually would have a future, contrary to what the general public thought. During the rule of King Ludwig II, he was the first common townsman to be granted the “Weissbierprivileg” (the privilege to brew wheat-beer), and he acquired the abandoned Mader-brewery. It was here, where he, together with his son Georg II, started with the production of his own wheat-beer. And so, Schneider Weisse was born. The wheat-beer brewed by Schneider and the former Mader-brewery was converted to the company named “Weisse Bräuhaus G. Schneider & Sohn”. The success of the wheat-beer brewery soon exceeded all expectations. And Georg I. Schneider is therefore quite rightly described as the wheat-beer pioneer, who has salvaged the top-fermenting way of brewing from oblivion, in its original form, so that we may enjoy today traditionally brewed wheat beer.

After decades of successful brewing, the Weisse Bräuhaus was destroyed in World War II, whereupon the production was transferred to the Weisse Bräuhaus in Kelheim by Georg IV. Schneider. But the inn was, however, re-established as a restaurant. After the ground floor had been restored true to the original appearance, it was primarily Margareta Schneider, the wife of Georg V. Schneider, who also had the rooms in the upper floor revived from the ashes in their original form in 1988. With the restoration of the façade and the renewal of the gable in 1993, the state of 1904 could be finally achieved again.

After having undergone further extensive modifications and restructuring in 2007, the Weisse Bräuhaus today is again shining in its new, old glory. It is a popular meeting place for students, business people, tourists and long-established, deep-rooted natives of Munich, who can find good company there. This very own and characteristic variety of hospitality is what accounts for the charm of the house. So it was in the past, and so it will also remain in the future.

With this in mind, let us say: Cheers to Schneider Weisse!

Your meal will be double treat...

...with these different types of wheat beer. The owner of our brewery, Georg VI Schneider, related his personal wheat beer favourites to the different meals.

If you want to follow his recommendations, please ask your waiter.

What you should also know

Service and VAT are included in our prices. Tip is not included and is at your own discretion. All prices are quoted in €. Credit and EC cards are accepted for amounts of € 20,- and more. For cost recovery we have to charge € 2,- for additional covers/plates and € 1,- for a glass of tap water.

List of ingredients

We use purely natural ingredients as far as possible. To some dishes we serve, the manufacturers have added small quantities of preservatives and flavor enhancers. If you wish not to have such substances in your food, then please tell our staff. We will be glad to offer you a corresponding alternative solution.
¹ phosphate, ² pickling salt, ³ ascorbic acid

Advice for allergic persons

In accordance with the new EU directions we have a detailed menu stating the allergens liable to be identified. Please ask the waiter for this menu. Which dish you may eat or mustn’t eat for reasons of health you must decide yourself after studying that menu. Our staff always try to be helpful, but their information on the topic of allergens can be inadequate and can therefore lead to discomfort.

Your animals

You may of course bring them along. But we assume, that your darling can behave, and that he or she will exclusively select a place to stay under the table. Chairs and benches are reserved for our human guests for hygienic reasons.

You can buy this menu

at a price of € 0,01. Just let your waitress know.

