



Schneider Bräuhaus

MÜNCHEN IM TAL

MENU SUGGESTION

valid from January to March 2019

For summer, autumn and winter
are only our seasonally adjusted menu suggestions valid.

Georg Schneider's Beer menu

€ 52.00 inklusive der genannten Biere

Marinated veal brisket

on salad bouquet with pumpkin seeds

0,2l TAP1 - **Meine helle Weisse**

Refreshing like a dance in a summer breeze



Velvety wheat beer soup

with julienne vegetables and croutons

0,2l TAP4 - **Meine Festweisse**

A hint of spring freshness - ideal with fine vegetables



Pork tenderloin medallions

in onion sauce with wheat beer spaetzle and broccoli

0,2l TAP7 - **Mein Original**

The full complexity of the genuine Bavarian wheat beer



Chilli-cheese

spread on Bavarian pretzel bread

0,2l TAP5 - **Meine Hopfenweisse**

Hoppy fireworks - a new wheat beer style



Eisbock parfait with caramelized apples

fresh mint and whipped cream

0,2l TAP 6 - **Mein Aventinus**

Deep and complex – for big and relaxing moments by the fire



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Beermenu Schneider Bräuhaus

€ 55.00 (listed beers included)

Radish-spread on pretzel-bred

0,2l **TAP 3 – Mein Alkoholfrei** with a splash of elderflower syrup
powerful and energetic wheat beer, *non-alcoholic wheat beer*



Herb cream soup

with roasted croutons

0,2l **TAP 7 – Mein Original**
the full complexity of the genuine bavarian wheat beer



Catfish fillet poached in Schneider Weisse

with marinated rocket salad and potato grate

0,2l **TAP 4 – Meine Festweisse**
a hint of spring freshness



Fried duck breast

with roasted malting barley, celery vegetable and potato pancake

0,2l **TAP 2 – Mein Kristall**
refreshing for body and soul with a delightful tingle



Suckling pig tenderloin from the grill

with colorful vegetable spaghetti and garlic-maltsauce

0,2l **TAP 1 – Meine helle Weisse**
refreshing like a dance in a summer breeze



Pear salad marinated in pepper

with mountain cheese

0,2l **TAP 5 – Meine Hopfenweisse**
happy fireworks – a new wheat beer style



Aventinus creme

of vanilla mirrow with chocolate shavings

0,2l **TAP 6 – Mein Aventinus**
deep and complex – for big and relaxing moments by the fire

Selectable as a *small beer menu* without 1., 4. and 6. course available: € 41.00



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Appetizers

Welcome-starter

Obazda, lard and curd cheese with radish spread with home-made pretzel-bread 5.20

Wiesnbrettl

A dash of the different Bavarian specialities of our snack-kitchen 8.10
in addition each crispy pretzel 1.00

Home-made broth with liver dumpling 4.90

Chestnut cream soup with crunchy croutons 5.40

Consommé from duck with chunks from duck 6.90

Hot Bayerntopf: stew with potatoes, beans and minced meat from BayernOX,
served with garlic pretzel-bread 6.90

Viktualienmarkt-Salad with crisp salads of the season, egg, fresh herbs
and crunchy croutons 7.90

Mixed salad (only as a side dish) 3.80

Smoked duck breast on lentil risotto with marinated lamb's lettuce 12.90

“Voressen” or “pre-meal”, Munich style,
prepared from calf lung, tripe and veal sweetbread (thymus gland),
sweet-and-sour preparation, with strips of white bread dumpling 7.90

Vegetarian dishes

Egg-noodles with cheese, brewhouse-style, with roast onions and leaf lettuce 9.90

Mushrooms in cream sauce with fresh herbs and white bread dumpling 9.90

Potato-pumpkin hash browns with glazed baby carrots,
served with herb dip and lettuce bouquet 11.90

Rye-dumplings with red cabbage and cheese au gratin on mushrooms in cream sauce 10.90



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Specialties from the skirt steak-kitchen

Kalbskron (veal skirt steak), boiled, with freshly grated horseradish and potatoes with parsley	11.90
Veal sweetbread, boiled and served with greens, together with freshly grated horseradish and potatoes	19.90
Leg of beef baked, with parsnip-potato-salad and tatar sauce	15.90

Traditional roast

Oven-fresh roast from the Bavarian country pig with homemade sauce and white bread dumplings	12.90
Schneider's Aventinus beer roast crisply braised pork belly, basted with Aventinus, served with sauerkraut and home-made potato pancakes	13.40
Our butcher's platter, five different kinds of sausages, served with sauerkraut and potatoes	14.40
Suckling pig braised in „Aventinus“, served with potato dumpling	14.90
Pork knuckle with crisp and crackling crust, Served with Schneider-wheat-beer gravy and potato dumpling	15.90
Bavarian peasant's feast pickled and roast pork, roast sausage served with sauerkraut and white bread dumpling	14.40

Something very special

Gourmet "Cordon Bleu" in pretzel breading from suckling pig, filled with juniper ham and Bavaria Blue cheese, with potato salad	16.90
Schneider's steak shreds braised in horseradish-beer gravy with bread dumpling	16.90
Josefi-Schnitzel in cheese-pretzel breading, from the pork loin, served with potato salad	18.90



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Hearty beef from our farmers

Munich Tafelspitz prime boiled beef served with horseradish sauce, fine bouillon-vegetables and boiled potatoes 16.90

Georg IV. Schneiders favourite dish:

„Bifflamott“ from BayernOX, with savoy cabbage and white bread dumpling 17.90

Medium fried tenderloin on hearty Aventinus sauce with Brussel sprouts and pumpkin mash 24.90

From water, forest and field

Char filet on cream sauce, prepared with Schneider Weisse Tap 2 Kristall, with Romanesco vegetable and boiled potatoes with parsley 20.90

Game meatballs with Brussel sprouts and potato dumpling (from raw potatoes) 14.90

Roast deer on juniper sauce with red cabbage and white bread dumpling 17.90

Quarter of Bavarian duck with red cabbage, potato dumpling and slice of an apple 16.90

Deer goulash „brew house“ with mountain cranberries and egg-noodles with hazelnuts 19.90

Roast saddle of roe deer, medium, on red wine sauce with small carrots and parsnip-potato mash 24.90

A high-light for your event

Braised whole suckling pig, carved and portioned at your table, small potato- and white bread dumplings, dark beer gravy and Bavarian cabbage are provided available for your convenience (only for minimum 30 person) p.p. 21.90

...and the sweet, sweet end

Apple fritters, baked in beer dough covered with cinnamon-sugar, served with vanilla ice-cream and whipped cream 7.40

Kaiser- oder Apfelschmarrn (cut-up and sugared pancake) cartamelized golden brown, with raisins or apples, served with apple sauce 8.90

Apfelstrudel „Schneider Bräuhaus“ served with vanilla custard 6.50

Pears boiled in red wine, with white and dark chocolate mousse 6.90