

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 4.18
659 Fresh on draught *0.3 l 3.24

Schneider Weisse TAP2 Mein Kristall

A delicious kick-off
wheat beer 4.9 % vol. alc., original gravity 11.2 %
655 Served in the bottle 0.5 l 4.18

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 4.18
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 4.69

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 4.69
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 5.10
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 4.18
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 4.18

Aventinus Eisbock

Unbelievably sensual
wheat icebock 12 % vol. alc., original gravity 25.5 %
666 Served in the bottle 0.33 l 4.73

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 4.18
*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 4.18
*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 4.12
*0.3 l 3.19

622 **Tegernseer Radler**
Tegernsee-beer mixed with DOC Schneider's lemonade 0.5 l 4.12
*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 Spignell 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 Schwarzriesling**
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, Sektellerei J. Oppmann** 0.2 l 6.90
146 **Fraenzi** 0.75 l 19.00
A tangy sparkling wine, ranging among Germany's best

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 **Grander 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. 2018), 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
1560	Two scrambled eggs or	
1525	two fried eggs , optionally with bacon, ham or vegetables for each further egg	6.90 + 1.00

Our crisp brew house salads (from 11 o'clock a.m.)

265	“Big Viktualienmarkt-Salad” with crisp salades of the season, egg, fresh herbs and crunchy croutons	9.90
799	Small portion of “Viktualienmarkt-Salad” without egg	6.90
267	Mixed Salad , available only as a side dish	3.80
196	Smoked duck breast on lentil risotto with marinated lamb's lettuce	12.90

Please note: We prepare our coleslaw with bacon and our potato salad with beef broth. We gladly serve your order without those salads.

A hearty snack

2177	Kelheimer Brotzeit with lard with greaves, smoked sausage, Presssack (a jellied sausage/brawn sausage), cold roast pork, Leberkäs (meatloaf), Emmental cheese, Obazda and onion rings	13.60
186	Cheese platter with Emmental cheese, Brie, Bavaria Blu, sliced cheese and small dumplings of Obazda (a mixture of Camembert, Brie, Romadur, with butter, onions and spices)	12.50
184	Home-made Obazda , a Bavarian specialty made of Camembert, Brie cheese and Romadur with onions, butter and spices	8.40
953	Brew house platter of spreads , with home-made Obazda, liver-sausage, as well as cream cheese with beet and horseradish	6.90
	Pretzels, rolls with caraway seed or two slices of bread, per piece	1.00

Hearty beef broths and stews (from 11 o'clock a.m.)

123	Home-made broth with liver dumpling	4.90
948	Consommé from duck with chunks from duck	6.90
157	Hot Bayerntopf : stew with potatoes, beans and minced meat from BayernOX, served with garlic pretzel-bread	9.90

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

143	Roast pork sausages (2 pairs) , served on sauerkraut	8.90
380	Slice of oven-fresh, home-made Leberkäs (meat loaf)	6.40
239	Fried Leberkäs , served with fried egg and potato salad	9.90
316	Home-made meat balls with potatoe salad	9.50
249	Home-made liver dumpling , served on sauerkraut, with roast onions and boiled potatoes	9.50
75	Brew house-Gröstl , fried potatoes with chunks of roast pork, ham, egg and onions, served with mixed salad	11.90

Kid's portions

For our little guests (up to 8 years old), we serve dumpling with gravy, egg-noodles with cheese and a colorful mix of vegetables, free of charge! Further dishes for the next generation can be found on our kid's menu.

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

231	Home-made potato pancakes , with sauerkraut or apple sauce	7.90
232	Roast potato dumplings and white bread dumplings with onions, egg and leaf lettuce	9.40
236	Egg-noodles with cheese, brewhouse-style , with roast onions and leaf lettuce	9.90
234	Mushrooms in cream sauce , with fresh herbs and white bread dumpling	9.90
1261	Potatoe-pumpkin hash browns with glazed baby carrots, served with herb dip and lettuce bouquet	11.90
247	Rye dumpling with red cabbage and cheese au gratin, on mushrooms in cream sauce	10.90
802	Schneider's vegan cabbage stew with home-made broth and winter vegetables	10.90

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

322	Oven-fresh roast from the Bavarian country pig with homemade sauce and white bread dumpling	12.90
213	Schneider's Aventinus beer roast : crisply braised pork belly, basted with Aventinus, served with sauerkraut and home-made potato pancakes	13.40
150	Our butcher's platter , 5 different kinds of sausages, served with sauerkraut and potatoes	14.40
326	Suckling pig braised in “Aventinus”, served with potato dumpling	14.90
323	Pork knuckle with crisp and crackling crust and Schneider-wheat-beer gravy, served with potato dumpling	15.90
324	Bavarian peasant's feast : pickled and roast pork, with roast sausage, served with sauerkraut and white bread dumpling	14.40

Specialties from the skirt steak-kitchen (from 11 o'clock a.m.)

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 and potatoes with parsley	11.90
360	Chopped pork liver “sour” , served with boiled potatoes with parsley and roast onions	9.90
363	Pork kidneys with mustard sauce and parsnip-potatoe mash	9.90
152	Veal spleen sausage , baked, served with potatoe salad	9.90
229	“Voressen” or “pre-meal”, Munich style , prepared from calf lung, tripe and veal sweetbread (thymus gland), sweet-and-sour preparation, served with white bread dumpling	9.90
218	Lung of veal, sweet-sour , with white bread dumpling	9.90
379	Veal sweetbread , boiled and served with greens, together with freshly grated horseradish and potatoes	19.90
556	Leg meat of beef, baked , with parsnip-potatoe salad and tatar sauce	15.90

For senior citizens or guests with enormous appetite,

we will gladly serve small portions - 10 %
of if it should be an extra big portion + 20 %

Something very special (from 11 o'clock a.m.)

554	Speckpflanzerl : meatball with ham, served with savoy cabbage	9.90
254	Gourmet “Cordon Bleu” in pretzel breading from suckling pig, filled with juniper ham and Bavaria Blu cheese, with potato salad	16.90
929	Pork sausages „sour” , boiled and served with greens, with parsley potatoes	8.90
955	Brew house mushroom burger from BayernOX in roll with pumpkin seeds, served with home-made mustard sauce	16.90
753	Schneider's steak shreds braised in horseradish-beer gravy with bread dumpling	16.90
1312	Josefi-Schnitzel in cheese-pretzel breading , from the pork loin, served with potatoe salad	18.90

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

284	Munich Tafelspitz , prime boiled beef, served with horseradish sauce, fine bouillon-vegetables and boiled potatoes	16.90
328	Georg IV. Schneider's favourite dish: “Bifflamott” from BayernOX , with savoy cabbage and white bread dumpling	17.90
859	Medium fried tenderloin on hearty Aventinus sauce with Brussel sprouts and pumpkin mash	24.90

From water, forest and field

48	Char filet on cream sauce, prepared with Schneider Weisse TAP2 Kristall, with Romanesco vegetable and boiled potatoes with parsley	20.90
694	Game meatballs with Brussel sprouts and potatoe dumpling (from raw potatoes)	14.90
531	Roast deer on juniper sauce with red cabbage and white bread dumpling	21.90
1357	Quarter of Bavarian duck with red cabbage, potatoe dumpling and slice of an apple	16.90
488	Festive platter : Bavarian duck and suckling roast with red cabbage and potatoe dumpling	16.90
560	Deer goulash „brew house” with mountain cranberries and egg-noodles with hazelnuts	19.90
293	Roast saddle of roe deer , medium, on red wine sauce with small carrots and parsnip-potatoe mash	27.90

...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
251	Kaiser- oder	
252	Apfelschmarrn (cut-up and sugared pancake) caramelized golden brown, with raisins or apples, served with apple sauce	8.90
179	Apfelstrudel (apple pie) “Schneider Bräuhaus” served on vanilla custard	6.50
939	Pears boiled in red wine , with white and dark chocolate mousse	7.40
737	Grandma's favourite cake with wipped cream	3.50

How it all started...

Already since 1540, or probably even earlier, there has provably been a brewery located where the Schneider 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 Schneider 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.

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 be have, 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 menue

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

