Schneider Weisse wheat beer specialties

Brewing art for wheat beer specialists

Schneider Weisse TAP1 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 4.23
659 Fresh on draught *0.3 l 3.27

Schneider Weisse TAP2 Kristall
A delicious kick off, wheat beer 4.9 % vol. alc., original gravity 11.2 %
655 Served in the bottle 0.5 l 4.23

Schneider Weisse TAP3 Alkoholfrei
Powerful and energetic wheat beer, non-alcoholic wheat beer
589 Served in the bottle or fresh on draught 0.5 l 4.23
1608 Fresh on draught *0.3 l 3.27

Schneider Weisse TAP4 Fastweise
For festive highlights, wheat beer 6.2 % vol. alc., original gravity 13.8 %
696 Served in the bottle 0.5 l 4.74

Schneider Weisse TAP5 Hopfenweisse
The new wheat beer dimension, wheat doppelbock 8.2 % vol. alc., original gravity 18.5 %
597 Fresh on draught 0.5 l 4.74
598 Fresh on draught *0.3 l 3.50

Schneider Weisse TAP6 Avantissimus
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 5.35
619 Fresh on draught *0.3 l 3.82

Schneider Weisse TAP7 Original
A wheat beer like home, wheat beer, 5.4 % vol. alc., original gravity 12.4 %
601 Served in the bottle or fresh on draught 0.5 l 4.23
602 Fresh on draught *0.3 l 3.27

Schneider Weisse TAP9 Avantissimus Eisbock
Unbelievably sensual, wheat icebock 12 % vol. alc., original gravity 25.5 %
666 Served in the bottle 0.33 l 4.83

Schneider Weisse TAP11 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 4.23

Bottom-fermented beer specialties

606 Tegernseer Hell
Mult-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 4.23
607 Karmelitens Kloster Dunkel
Aromatic, chestnut-brown beer from Karmeliten Brewery in Straubing.
Malty, spicy specialty with fine roast flavors. Distinctive flavors of caramel and roast malt canopy your nose.
Lager 5.3 % vol. alc., original gravity 12.6 %
Fresh on draught 0.5 l 4.23
607 Karmelitens Kloster Dunkel *0.3 l 3.27

Thirst quencher beer-mixes

662 Schneider Rau, Schneider Weisse TAP7 Mein Original mixed with DOC Schneider’s lemon pop
0.5 l 4.17
0.3 l 3.22

622 Tegernseer Radler
Tegernsee beer mixed with DOC Schneider’s lemonade
0.5 l 4.17
0.3 l 3.22

* not available at the terrace

Schneider Bräuhaus München GmbH & Co. KG
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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.

Spirits

44 Aventinus beer-brandy, 40 % vol.
2 cl 3.40
38 Home-made Schneider Weisse Eisbock liqueur, 26 % vol.
2 cl 3.40
20 Fruit brandy from Lake Constance, 38 % vol.
2 cl 2.90
22 Williams Christ pear brandy, 40 % vol.
2 cl 2.90
21 Gentiana schnapps from Grazi-Distilleries, 40 % vol.
2 cl 3.50
10 Cornmint schnapps from Penninger Distilleries, 50 % vol.
2 cl 3.50
29 Spiegel schnapps from Penninger Distilleries, 40 % vol.
2 cl 3.50
32 Munich Caraway seed from Pumpern-Distilleries, 42 % vol.
2 cl 3.90

Fine distilled by Lantenhammer

26 Hazelnut spirit, 42 % vol.
2 cl 4.60
1021 Special herbal liqueur, 38 % vol.
2 cl 3.70
1041 Apricot brandy, 42 % vol.
2 cl 4.00
1042 Blackthorn sloe brandy, 42 % vol.
2 cl 4.00
1045 Williams pear brandy, unfiltered, 42 % vol.
2 cl 4.60
28 SLYRS Bavarian Single Malt Whisky, 45 % vol.
2 cl 5.00

Wine upon beer is very good cheer…

6 House-selection wine, 12.5 % vol., Müller Thurgau, dry
0.2 l 4.10
3 Casteller Bacchus, 11.5 % vol.
0.2 l 4.10
3 Casteller Sylvaner, 11.5 % vol.
0.2 l 4.30
5 Riesling, 12.5 % vol.
0.2 l 4.70
7 Rumbling, 12,5 % vol.
0.2 l 4.90
9 Juventa Schwarzwiesel, 12 % vol.
0.2 l 4.90
11 Juventa Domina, 12,5 % vol.
0.2 l 4.90
13’Spirtze sour or sweet, 7 % vol.
0.5 l 5.50
50 Piccolo of sparkling wine, 11,5 % vol.
0.2 l 6.90
146 Frasini, 10,5 % vol.
0.75 l 19.00
A tangy sparkling wine, ranging among Germany’s best

Juices, waters, lemonades

636 DOC Schneider’s bevarian cola
635 DOC Schneider’s lemon pop
615 DOC Schneider’s orange pop
649 DOC Schneider’s apple splash
637 DOC Schneider’s Spezifikum (cola mix beverage)
0.5 l 3.40
0.3 l 3.20
0.3 l 3.20
0.3 l 3.20
0.3 l 3.20
0.3 l 3.20
0.3 l 3.20
0.3 l 3.20
642 Grander Wasser, carbonated
0.5 l 3.80
0.3 l 3.20
1617 Spritzter with sour cherry juice
0.5 l 4.40
1424 Spritzter 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
1646 Red currant nectar from Nagler’s Private Juice Production
0.2 l 2.90
1461 Adelholzen, 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

Good for Body and Soul
Vegetarian dishes (from 11.00 a.m.)

437 Fresh white asparagus from Bavaria, served with potatoes and clarified butter or hollandaise sauce 16.40
231 Home-made potato pancakes, with sauerkraut or apple sauce 7.90
232 Roast potato dumplings and pretzel dumplings with gravy 9.40
236 Egg noodles with cheese, house-brewed-style, with roast onions and leaf lettuce 9.90
237 Baked oyster mushrooms, served with sauerkraut and chives 11.90
74 Wild garlic and cheese-stuffed croquette, served with asparagus in a cream sauce 11.90
927 Baked potato, served with a salad bouquet and chive quark 7.90

Our traditional roast (from 11.00 a.m.)

232 Oven-fresh roast from the Bavarian country pig with homemade sauce and pretzel dumpling 12.90
213 Schneider’s Aventinus beer roast: crispily braised pork belly, basted with Aventinus, served with sauerkraut and homemade potato pancakes 13.50
150 Our butcher’s platter, 5 different kinds of sausages, with sauerkraut and potatoes 14.40
236 Suckling pig braised in “Aventinus”, served with potato dumpling 14.90
388 Pork loin cordon bleu stuffed with juniper-smoked ham and mountain cheese, served with a potato and radish salad 15.90
324 Pork knuckle with crackling and crusty bread and Schneider-wheat-beer gravy, served with potato dumpling 15.90
214 Bavarian peasant’s feast: pickled and roast pork, with mustard sauce, served with sauerkraut and pretzel dumpling 14.40
961 Roasted suckling pig saddle, served with grilled green and white asparagus, hollandaise and baby potatoes 23.90

Specialties from the skirt steak kitchen (from 11.00 a.m.)

Here, they are still maintained and kept alive: the traditional Munich ways of skirt steak cookery. The skirt steak is-dip-smoked from cow, calf or pig belly belongs to the extras or offal, and it is cooked with greens. The meat is served with chives and a lot of house sauce. 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 waiter or waitress. They will know which specialties we have waiting for you on which day of the week.

357 Kalbskote (veal skirt steak boiled), with freshly grated horseradish and potatoes with pan sauce 11.90
361 Pork liver stew with mushrooms and a wild garlic-potato mash 9.90
358 Sweet and sour pork kidneys with parsnip potatoes and mashed onions 9.80
352 Veal spleen sausage, served with potato salad 9.90
299 “Vossauer” or “pre-meat”, Munich style, prepared from calf lung, tripe and veal sweetbread (thymus gland), sweet and sour preparation, served with sauerkraut and pretzel dumpling 9.90
218 Long of veal, sweet-sour, with white pretzel dumpling 9.90
801 Baked sweetbread with wild-garlic potato mash served with grilled asparagus tips and remoulade sauce 21.90

How it all started...

Already since 1540, or probably even earlier, there has probably been a brewery located where the Schneider Bräuhaus is today. Soberly it always had a good reputation there, and the people of Munich liked to stop there on their way to the market house of the good beer which was on draught there.

The Mader brewery 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 also where the name “Mader” comes from. Even today, the Maderbrauerei (Mader brewery) street of this brewery 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 that time public thought. During the rule of King Ludwig II, he was the first common townswoman to be granted the “Weissbierprivileg” (the privilege to brew white beer), and he acquired the abandoned Mader-brewery. It was here that he, together with his son Georg II, started with the production of his own white beer. And so, Schneider Weisse was born. The wheat-brewed beer was made from the former Mader-brewery was converted to the company named “Weisse Bräuhäusl G. Schneider & Söhne”. The success of the wheat beer brewery soon exceeded all expectations. And Georg J. 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 traditional white beer.

After decades of successful brewing, the Weisse Bräuhäusl was destroyed in World War II, whereupon the production was transferred to the Weisse Brauhaus 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 constructional plans of 1900, the inn was, in 1980, said to be ready to be opened. After decades of successful brewing, the Weisse Bräuhäusl was destroyed in World War II, whereupon the production was transferred to the Weisse Brauhaus 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 constructional plans of 1900, the inn was, in 1980, said to be ready to be opened. After having undergone further extensive modifications and restructuraring in 2007, Schneider Weisse’s Brauhaus 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 old and characteristic variety of hospitality is what accounts for the charm of the house. So it was in the past, and 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 will be happy to supply you with beer fAVOURS to the different dishes. 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 discretion. Donations are on average of € 2,– for additional coverplates and € 1,– for a glass of tap water.

List of ingredients

We use pure 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. This will help us to offer you a corresponding alternative solution.

Advice for allergic persons

In accordance with the new EU directives we have a detailed menu stating the allergens liable to be identified. Please ask the waiter for this menu. Which dish contains the followings allergens can be inadequate and can therefore lead to discomfort.

You can buy this menu

At a price of € 0,01. Just let your waiter know.