

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., o.g. 12.5 %

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|--|--------|------|
| 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., o.g. 11.2 %

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| 655 Served in the bottle | 0.5 l | 4.23 |
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Schneider Weisse TAP3 *Alkoholfrei*

Powerful and energetic wheat beer, non-alcoholic wheat beer

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| 1609 Served in the bottle or fresh on draught | 0.5 l | 4.23 |
| 1610 Fresh on draught | *0.3 l | 3.27 |

Schneider Weisse TAP4 *Festweisse*

For festive highlights, wheat beer 6.2 % vol. alc., o.g. 13.8 %

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| 696 Served in the bottle | 0.5 l | 4.74 |
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Schneider Weisse TAP5 *Hopfenweisse*

The new wheat beer dimension, wheat doppelbock 8.2 % vol. alc., o.g. 18.5 %

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| 1697 Fresh on draught | 0.5 l | 4.74 |
| 1698 Fresh on draught | *0.3 l | 3.50 |

Schneider Weisse TAP6 *AVENTINUS*

Reward of the day, wheat doppelbock 8.2 % vol. alc., o.g. 18.5 %

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| 603 Served in the bottle or fresh on draught | 0.5 l | 5.15 |
| 619 Fresh on draught | *0.3 l | 3.82 |

Schneider Weisse TAP7 *Original*

A wheat beer like home, wheat beer, 5.4 % vol. alc., o.g. 12.8 %

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| 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 *AVENTINUS EISBOCK*

Unbelievably sensual, wheat icebock 12 % vol. alc., o.g. 25.5 %

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| 666 Served in the bottle | 0.33 l | 4.83 |
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Schneider Weisse TAP11 *Leichte Weisse*

Full enjoyment all day, light wheat beer 3.3 % vol. alc., o.g. 7.8 %

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| 605 Served in the bottle | 0.5 l | 4.23 |
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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.

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| Lager beer 4.8 % vol. alc., o.g. 11.5 % | 0.5 l | 4.23 |
| Fresh on draught | *0.3 l | 3.27 |

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.

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|------------------------------------|--------|------|
| Lager 5.1 % vol. alc., o.g. 12.6 % | 0.5 l | 4.23 |
| Fresh on draught | *0.3 l | 3.27 |

Thirst quencher beer-mixes

662 Schneider Russ, Schneider Weisse TAP7 Original mixed with DOC Schneider's lemon pop

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|--------|------|
| 0.5 l | 4.17 |
| *0.3 l | 3.22 |

622 Tegernseer Radler

Tegernsee-beer mixed with DOC Schneider's lemonade

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| 0.5 l | 4.17 |
| *0.3 l | 3.22 |

*not available at the terrace

Spirits

| | | |
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| 44 Aventinus beer-brandy, 40 % vol. | 2 cl | 3.60 |
| 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 Grassl-Distilleries, 40 % vol. | 2 cl | 3.50 |
| 30 Tormentil schnapps from Penninger-Distilleries, 50 % vol. | 2 cl | 3.50 |
| 29 Spignel schnapps from Penninger-Distilleries, 40 % vol. | 2 cl | 3.50 |
| 32 Munich Caraway seed from Pointner-Distilleries, 38 % vol. | 2 cl | 3.90 |

Fine distilled by Lantenhammer

| | | |
|--|------|------|
| 26 Hazelnut spirit, 42 % vol. | 2 cl | 4.60 |
| 1020 Special herb 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 |
| 1024 Williams pear brandy, unfiltered, 42 % vol. | 2 cl | 4.60 |
| 28 SLYRS Bavarian Single Malt Whisky, 43 % vol. | 2 cl | 5.00 |

Wine upon beer is very good cheer...

| | | |
|---|--------|-------|
| 6 House-selection wine, 12,5 % vol., Müller Thurgau, dry, Divino Nordheim | 0.2 l | 4.10 |
| 3 Bacchus, 11,5 % vol., semi-dry, Franconian wine from Fürstlich Castell'sches Domänenamt | 0.2 l | 4.30 |
| 2 Green Sylvaner, 11,5 % vol., dry, winery Höfling | 0.2 l | 4.30 |
| 5 Riesling, 12,5 % vol., dry, bitter as fine, quality wine, Franconia, Castell-Castell | 0.2 l | 4.70 |
| 8 Rotling Rosé, 11,0 % vol., dry, Franconian wine from Fürstlich Castell'sches Domänenamt | 0.2 l | 4.30 |
| 7 Red wine Cuvée, 12,0 % vol. semi-dry, Franconia, winery Höfling | 0.2 l | 4.60 |
| 9 Juventa Schwarzriesling, 12,0 % vol. dry, Franconia, Divino Nordheim | 0.2 l | 4.90 |
| 11 Juventa Domina, 12,0 % vol. dry, Franconia, Divino Nordheim | 0.2 l | 4.90 |
| 13/14 Spritzer sour or sweet, 7,0 % vol. | 0.5 l | 5.50 |
| 146 Fraenzi, 10,5 % vol. A tangy sparkling wine, ranging among Germany's best | 0.75 l | 19.00 |

Juices, waters, lemonades

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|---|--------|------|
| 636 DOC Schneider's bavarian cola | 0.5 l | 3.85 |
| 635 DOC Schneider's lemon pop | *0.3 l | 3.20 |
| 615 DOC Schneider's orange pop | 0.5 l | 3.80 |
| 640 DOC Schneider's apple splash | *0.3 l | 3.20 |
| 637 DOC Schneider's Spezifikum (cola mix-beverage) | 0.5 l | 3.85 |
| 642 Grandeur Wasser, carbonated | 0.5 l | 3.80 |
| 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 Prod. | 0.2 l | 2.90 |
| 1940 Adelholzener, still mineral water | 0.5 l | 3.95 |

Hot beverages

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| 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 |

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.

As soon as this menu is available (Dec. 2019), the previous ones are no longer valid.



Good for
body and soul
- winter specialties -



Schneider Bräuhaus

Breakfast until the bell chimes twelve

| | | |
|------|---|----------------|
| 130 | Munich Weißwurst , traditionally only available until 12 o'clock, minimum 2 sausages per person, per piece | 2.80 |
| | Bräuhaus toastie with melted Bergbauern cheese | |
| 772 | with onions and leek | 6.90 |
| 775 | with onions, leek and bacon slices | 7.90 |
| 771 | Suckling pig filet roasted to a tender pink on a bed of barley risotto with marinated mâche | 14.90 |
| 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.)

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| 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 |

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, Press-sack (a jellied sausage/brawn sausage), cold roast pork, Leberkas (meatloaf), Bergbauern cheese, Obazda and onion rings | 13.60 |
| 186 | Cheese plate with Bergbauern, Bavaria blu and Miesbacher cheese and a small dumpling of Obazda | 12.90 |
| 184 | Home-made Obazda , a Bavarian specialty made of Bonifaz, Brie and Romadur cheeses, butter and spices, garnished with raw onion | 8.40 |
| 953 | Bräuhaus spread plate with homemade Obazda, lard and fresh cream cheese with raw onion rings and our hop-cheese bread | 6.90 |
| | Pretzels, rolls with caraway seed or two slices of bread, per piece | 1.00 |

Homemade soups (from 11 o'clock a.m.)

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|-----|---|------|
| 122 | Hearty beef broth with homemade pancake stripes | 4.90 |
| 114 | Beef soup with noodles, root vegetables and BayernOX beef | 6.90 |
| 174 | Chestnut cream soup with cinnamon biscuit | 5.70 |
| 514 | Fiery goulash soup from BayernOX beef with a slice of hop-cheese bread | 8.90 |

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

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| 143 | Roast pork sausages (2 pairs) , served on sauerkraut | 8.90 |
| 380 | Slice of oven-fresh, home-made Leberkas (meat loaf) | 6.90 |
| 239 | Fried Leberkas , served with fried egg and potato salad | 9.90 |
| 316 | Home-made meat balls in onion sauce with browned cheese fritters | 11.50 |
| 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 | 12.90 |

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 %

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

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| 234 | Mushrooms in cream sauce with fresh herbs and homemade white bread dumpling | 10.90 |
| 231 | Home-made potato pancakes with sauerkraut or apple sauce | 7.90 |
| 232 | Roast potato dumplings and white bread dumplings with onions, egg and side salad | 9.40 |
| 236 | Egg-noodles with cheese, brewhouse-style , with roast onions and side salad | 10.90 |
| 247 | Rye dumpling with leaf spinach and melted mountain cheese, served with creamy mushrooms | 10.90 |
| 802 | Schneider's vegan cabbage stew with potatoes, yellow swedes, winter vegetables and fresh herbs | 10.90 |
| 838 | Parsnip-turnip gratin with dressed leaves of lettuce | 11.90 |

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

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| 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 | 13.90 |
| 150 | Our butcher's platter , 5 different kinds of sausages, served with sauerkraut and potatoes | 14.90 |
| 326 | Suckling pig braised in “Aventinus”, served with potato dumpling | 15.90 |
| 388 | Pork loin cordon bleu stuffed with juniper-smoked ham and Bergbauern cheese, served with potato-mâche salad | 16.90 |
| 323 | Portion of pork knuckle with crisp and crackling crust and Schneider-wheat-beer gravy, served with potato dumpling | 16.90 |
| 324 | Bavarian peasant's feast: pickled and roast pork, roast pork sausage, served with sauerkraut and white bread dumpling | 14.40 |
| 171 | Bräuhaus suckling pig and duck served with red cabbage and potato dumpling | 16.90 |

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.

| | starter | |
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| 337 | Kalbskron (veal skirt steak boiled) , with freshly grated horseradish and parsley potatoes | 8.90 11.90 |
| 361 | Pork liver „sour“ served with roast onions and boiled potaoes topped with chopped parsley | 7.50 9.90 |
| 839 | Pork kidneys in a fine mustard sauce , served with parsnip-potato mash | 7.50 9.90 |
| 363 | Grilled slices of pork kidney with rosemary potatoes and herb butter | 7.50 9.90 |
| 152 | Veal spleen sausage served with potato salad | 7.50 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 homemade white bread dumpling | 7.50 9.90 |
| 218 | Lung of veal, sweet-sour , with white bread dumpling | 7.50 9.90 |
| 801 | Sweetbreads in flambéed apple sauce on barley risotto, with yellow swede fingers | 14.90 19.90 |
| 785 | Braised beef short ribs from the BayernOX served with bread dumpling and fresh horseradish | 11.90 15.90 |

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

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| 149 | Bräuhaus patty with Ismaning-style creamed cabbage | 9.90 |
| 312 | Three schnitzels from suckling pig loin served with potato-mâche salad and lingonberries | 17.90 |
| 929 | Bratwurst cooked in a vinegar-root vegetable broth , served with boiled potatoes topped with chopped parsley | 14.90 |
| 311 | Josefi-Schnitzel in mountain cheese-pretzel breading , from the pork loin, served with potato-mâche salad | 19.90 |
| 955 | Bräuhaus winter burger with red cabbage salad, grilled bacon slices and baked apple chutney | 14.90 |
| 332 | Bräuhaus goulash with homemade bread dumpling and roasted onions | 15.90 |

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

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| 284 | Boiled beef, served in its own broth , with fresh horseradish, root vegetables and potatoes | 16.90 |
| 320 | Plate meat from the ox breast with fresh horseraddish and potato salad | 16.90 |
| 338 | Sauerbraten made with beef with root vegetables and homemade bread dumpling | 19.90 |
| 859 | Beef filet roasted medium-rare on a hearty Aventinus sauce served with Brussels sprouts and browned cheese fritters | 24.90 |

From water, forest and fields (from 11 o'clock a.m.)

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|------|--|-------|
| 48 | Char fillet on two types of parsnip puree, served with beetroot-chestnut vinaigrette | 20.90 |
| 694 | Game fritters with Brussels sprouts and potato dumpling | 14.90 |
| 531 | Venison roast on juniper sauce with red cabbage and homemade noodles | 21.90 |
| 1357 | Portion of Bavarian duck with red cabbage, potato dumpling and apple slice | 18.90 |
| 488 | Bräuhaus plate with Bavarian duck and suckling pig with red cabbage and potato dumpling | 18.90 |
| 560 | Bräuhaus venison goulash with lingonberries and bread dumpling | 19.90 |
| 293 | Venison roasted medium-rare on a red wine sauce with yellow swede fingers and parsnip-turnip gratin | 29.90 |

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

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| 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 | Wintery spiced jam with pear poached in red wine and topped with whipped cream | 6.90 |
| 737 | Grandma's favourite cake with wipped cream | 3.50 |

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.

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, if their stick measure is not more than 50 cm. 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.

