Schneider Weisse wheat beer specialties

Brewing art for wheat beer specialists

Schneider Weisse TAP 1 Hell Weiss
Pure dry for your senses, wheat beer 5.2 % vol. alc., o.g. 12.5 %
660 Served in the bottle or fresh on draught 0.5 l 4.23
69 Fresh on draught 0.3 l 3.27
Schneider Weisse TAP 2 Festbier
A delicious kick-off, wheat beer 4.9 % vol. alc., o.g. 11.2 %
665 Served in the bottle 0.5 l 4.23
Schneider Weisse TAP 3 Alkaldehyd
Powerful and energetic wheat beer, non-alcoholic wheat beer
699 Served in the bottle or fresh on draught 0.5 l 4.23
600 Fresh on draught 0.3 l 3.27
Schneider Weisse TAP 4 Freibier
For festive highlights, wheat beer 6.2 % vol. alc., o.g. 13.8 %
666 Served in the bottle 0.5 l 4.74
Schneider Weisse TAP 5 Hopfennemmen
The new wheat beer dimension, wheat doppelbock 8.2 % vol. alc., o.g. 18.5 %
681 Fresh on draught 0.5 l 4.74
688 Fresh on draught 0.3 l 3.50
Schneider Weisse TAP 6 AVENTINUS
Reward of the day, wheat doppelbock 8.2 % vol. alc., o.g. 18.5 %
681 Served in the bottle or fresh on draught 0.5 l 5.15
69 Fresh on draught 0.3 l 3.82
Schneider Weisse TAP 7 Original
A wheat beer like home, wheat beer, 5.4 % vol. alc., o.g. 12.8 %
681 Served in the bottle or fresh on draught 0.5 l 4.23
662 Fresh on draught 0.3 l 3.27
Schneider Weisse TAP 9 AVENGERS EISBECK
Unbelievably sexual, wheat icebock 12 % vol. alc., o.g. 25.5 %
666 Served in the bottle 0.3 l 4.83
Schneider Weisse TAP 11 Lustig Weiss
Full enjoyment all day, light wheat beer 3.3 % vol. alc., o.g. 7.8 %
685 Served in the bottle 0.5 l 4.23

Bottom-fermented beer specialties

606 Tegernsee 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., o.g. 11.5 %
65 Lager on draught 0.5 l 4.23
68 Fresh on draught 0.3 l 3.27
607 Karmeliten Kloster Dunkel
Aromatic, chestnut-brown beer from Karmeliten Brauerei in Straubing. Malty, spicy specialty with fine roast flavors. Distinctive flavors of caramel and roast malt caress your nose.
Lager 5.1 % vol. alc., o.g. 12.6 %
65 Served in the bottle 0.5 l 4.23
66 Fresh on draught 0.3 l 3.27
Thirst quencher beer-mixes

662 Schneider Russ, Schneider Weisse TAP 7 Original mixed with DOC Schneider’s lemon pop
0.5 l 4.17
662 Karmeliten Radler
Tegernsee-beer mixed with DOC Schneider’s lemonade
0.5 l 4.17
*not available at the terrace

* As soon as this menu is available (Dec. 2019), the previous ones are no longer valid.

Wine upon beer is very good cheer...

6 House-selection wine, 12.5 % vol.
66 Müller Thurgau, dry Divino Nordheim
0.2 l 4.10
67 Bacchus, 11.5 % vol., semi-dry, Franconian wine from Fürstlich Castell’sches Domänant
0.2 l 4.30
68 Grems Sylvaner, 11.5 % vol., dry, winery Hofpping
0.2 l 4.30
69 Riesling, 12.5 % vol., dry, bitters as fine, quality wine, Franconia, Castell-Castell
0.2 l 4.70
70 Rollimg Ross, 11.0 % vol., dry, Franconian wine from Fürstlich Castell’sches Domänant
0.2 l 4.30
71 Red wine Cuvée, 12.0 % vol.
675 semi-dry, Franconia, winery Hofpping
0.2 l 4.60
72 Juventa Schwarzwiesling, 12.0 % vol.
690 dry, Franconia, Divino Nordheim
0.2 l 4.90
73 Juventa Domina, 12.0 % vol.
690 dry, Franconia, Divino Nordheim
0.2 l 4.90
74 Spritzer sour or sweet, 7.0 % vol.
69 Orange juice from Nagler’s Private Juice Production 0.2 l 2.90
1665 Freanzi, 10.5 % vol.
690 A tangy sparkling wine, ranging among Germany’s best.

Juices, waters, lemonades

618 DOC Schneider’s bavarian cola
619 DOC Schneider’s lemon pop
620 DOC Schneider’s orange pop
621 DOC Schneider’s apple splash
622 DOC Schneider’s Spezialflam (cola mix-beverage) 0.5 l 3.85
623 Grandner Wasser, carbonated
0.5 l 3.60
624 Spitzer with sour cherry juice
0.5 l 4.40
1630 Spritzer with mulberry juice
628 Apple juice from Nagler’s Private Juice Production 0.3 l 3.70
629 Orange juice from Nagler’s Private Juice Production 0.2 l 2.90
1642 Red currant nectar from Nagler’s Private Juice Prod. 0.2 l 2.90
1643 Amedollezern, still mineral water
0.5 l 3.95

Hot beverages

520 Coffee Crème
3.10
623 Espresso
2.15
582 Cappuccino
3.40
581 Latte macchiato
3.90
653 Hot Chocolate
3.40

Mug of tea

As soon as this menu is available (Dec. 2019), the previous ones are no longer valid.
Vegetarian dishes (from 11 o'clock a.m.)

234 Mushrooms in cream sauce 

238 Baked pear and almond tart

241-242 Bratwurst cooked in a vinegar-root vegetable broth, with leaf spinach and lingonberries

243 Portion of Bavarian duck, served with sauerkraut and potato soup

246-247 Portion of pork knuckle, served with Brussels sprouts and browned cheese fritters

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Specialities 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 (from cow, calf or pig) belongs to the entrails or offals, and it is cooked with greens. The meat is served with chips 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. 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.

Breakfast until the bell chimes twelve

110 Munich Weißwurst, traditionally only available until 12 o'clock, minimum amount 40 pieces, per piece 2.80

Bräudhaus toast with melted Bergbauer cheese

172 with onions and leek

175 with onions, leek and bacon slices

7.90

186-187 two small eggs or two fried eggs, optionally with bacon, ham or vegetables for each further egg 6.50 1.00

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

219 “Big Vikuttenmarkt-Salat” with crisp salads of the season, egg, fresh herbs and crunchy croutons

9.90

241 “Sturdy Sepp” (pretzel-bread with browned slices of meatloaf and fried egg)

6.90

Mixed Salad, available only as a side dish

3.80

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

A hearty snack

217 Kalheimer Brotzeit with lard with greaves, smoked sausage, Press-sack (a jellied sausage/brawn sausage), cold roast pork, Leberkas (meat loaf), crisp potatoes, served with fresh herbs, garnished with raw onion 13.60

16 Cheese plate with Bergbauer, Bavaria blu and Miesbacher cheese and a small dumpling of Obazda

12.90

14 Home-made Obazda, a Bavarian specialty made of Bonifaz, Brie and Flammkuchen cheeses, butter and spices, garnished with raw onion 8.40

9.90

18 Bräudhaus spread plate with homeade Obazda, lard and fresh cheese crumble with raw onion rings and our hop-chop bread

6.50

213 Pretzels, rolls with caraway seed or two slices of bread, per piece 1.00

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

124 Hearty beef broth with homemade pancake stripes

4.90

126 Beef soup with noodles, root vegetables and Bavarian Ox beef

6.90

127 Chestnut cream soup with cinnamon biscuit 5.70

125 Fiery goulash soup from Bavarian Ox beef with a slice of hop-chop cheese

8.90

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

129 Roast pork sausages (2 pairs), served on sauerkraut

8.90

130 Slice of oven-fresh, home-made Leberkas (meat loaf)

6.90

128 Fried Leberkas, served with fried egg and potato salad

9.90

9.90

130 Home-made meatballs in onion sauce with browned cheese fritters

11.50

131 Home-made liver dumpling, served on sauerkraut, with roast onions and boiled potatoes

9.50

146 Brew house-Größt, fried potatoes with chunks of roast pork, ham, and eggs on onion, served with mixed salad 12.90

For senior citizens or guests with enormous appetite, we gladly serve small portions of if it should be an extra big portion + 10 % + 20 %

The menu is subject to change.

Service and VAT are included in our prices. Tip is not included and is at your own discretion, but if you are happy with our service and if you would like to contribute a little more, we accept tips of amounts of € 20,00 more. For cost recovery we have to charge € 2,00 for additional covers/plates and € 1,00 for a glass of tap water.

List of Ingredients

We use purely natural ingredients as far as possible. To some dishes we serve, the manufacturer has added small quantities of preservatives and flavor enhancers. We do not want 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

If you suffer from allergies (food, drug, environmental allergies) we have a detailed menu stating the allergens liable to be identified. Please ask the waiter for this menu. We advise you not to eat for reasons of your health and your well-being. In addition, we can not exclude the possibility that the menu can not be 100% accurate and can therefore lead to discomfort.

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