

Schneider Weisse wheat beer specialties

Brewing art for wheat beer specialists

Schneider Weisse TAP1 *Helle Weisse*

Pure joy for your senses, wheat beer 4.9 % vol. alc., o.g. 11.3 %

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 %

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

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 %

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 %

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 %

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 %

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 %

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 %

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.

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

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

Thirst quencher beer-mixes

662 Schneider Russ, Schneider Weisse TAP7 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

Spirits

44 Aventinus beer-brandy, 40 % vol.	2 cl	3.60
38 Homemade 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
50 Piccolo, Riesling dry, Franconia, winery Max Müller	0.2 l	6.90
146 Fraenzi, 10,5 % vol.	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 Grandeur 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 Prod.	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

Schneider Bräuhaus München GmbH & Co. KG

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Opening hours: daily 8.00 a.m. until 11.00 p.m.; last round 10.30 p.m.; warm and cold food until 10.00 p.m.

As soon as this menu is available (August 2020), the previous ones are no longer valid.



*Good for
body and soul*
- autumn 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
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 salad of the season, egg, fresh herbs and crunchy croutons	9.90
799	Small portion of "Viktualienmarkt-Salad" without egg	6.90
	Colorful leaf salads with fried mushrooms and browned pretzel bread, served with roasted pumpkin	11.90
626	or tender pink roasted fillet of suckling pig	14.90
259		
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 , lard with greaves, smoked sausage, Presssack (a jellied sausage/brawn sausage), cold roast pork, Leberkas (meatloaf), Bergbauern cheese, Obazda and onion rings	13.60
184	Homemade Obazda , a Bavarian specialty made of Bonifaz, Brie and Romadur cheeses, butter and spices, garnished with raw onion	8.40
953	Assorted Bräuhaus spreads: homemade Obazda (bavarian cheese spread), lard with crackling and pumpkin cheese, homemade bread	7.90
	Pretzels, rolls with caraway seed ... Hopfenzupfa bread is for free	1.00

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

123	Hearty beef broth with homemade liver dumpling	4.90
114	Hearty beef broth with soup noodles, BayernOX meat and root vegetables	6.90
97	Pumpkin cream soup with roasted pumpkin seeds	5.40
935	Beet cream soup with fresh horseradish	5.90

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

143	Roast pork sausages (2 pairs) , served on sauerkraut	8.90
380	Slice of oven-fresh, homemade Leberkas (meat loaf)	6.90
239	Fried Leberkas , served with fried egg and potato salad	9.90
316	Homemade meatballs in onion sauce with potato salad	10.50
249	Homemade 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
943	Roast of duck and suckling pig with egg and onions, pumpkin patties and mixed salad	17.90

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

231	Homemade potato pancakes with sauerkraut or apple sauce	7.90
234	Mushrooms in cream sauce with fresh herbs and homemade white bread dumpling	10.90
970	Bräuhaus cheese croquettes with spicy pumpkin ragout	11.90
247	Rye dumplings with spinach, sliced tomatoes and mountain cheese, served with creamy mushrooms and fried onions	11.90
236	Egg-noodles with cheese, brewhouse-style , with roast onions and side salad	9.90

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 homemade potato pancakes	13.90
326	Suckling pig braised in "Aventinus", served with potato dumpling	15.90
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 roasted dumplings	17.90

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	
337	Kalbskron (veal skirt steak boiled) , with freshly grated horseradish and parsley potatoes	8.90 11.90
361	Pork liver stir-fry with mushrooms served with a pumpkin-potato mash	8.20 10.90
839	Pork kidneys in honey-mustard sauce with parsley potatoes	7.50 9.90
152	Veal spleen sausage served with potato beet salad	7.50 9.90
229	"Voessen" 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

For senior citizens or guests with enormous appetite,

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

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

972	Bavarian parsley croquettes with sauerkraut and glazed onions	10.90
311	Josefi-Schnitzel in cheese-pretzel breading , from the pork loin, served with potato-endive salad	19.90
955	Autumn burger made from BayernOX beef in a mountain cheese-egg crust with Gorgonzola plum sauce, pumpkin relish and Schorsch potatoes	15.90
221	Baked sweetbreads of veal with pumpkin remoulade and beet salad	21.90

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

320	Boiled plate meat in its own broth with fresh horseradish, root vegetables and beet-potato salad	16.90
284	Boiled beef, served in its own broth , with fresh horseradish, parsley potatoes and root vegetables	16.90
338	Sauerbraten made with BayernOX beef with root vegetables and homemade semolina dumpling	19.90
969	Spicy braised meat from BayernOX in a honey-red wine sauce with bread dumplings and colorful leaf salad	15.90
103	Tartar from BayernOX with plenty of garnish, butter and pretzel bread	18.90

Brewhouse classics (from 11 o'clock a.m.)

470	Fried pike-perch fillet with almond butter, potatoes and leaf salads	21.90
150	Our butcher's platter , 5 different kinds of sausages, served with sauerkraut and potatoes	14.90
388	Pork loin cordon bleu stuffed with juniper-smoked ham and Bergbauern cheese, served with potato-cucumber salad	16.90
1357	Roast duck with red cabbage, potato dumpling and apple fritters	19.90

...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

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 probably 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 waitress.

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 €. For cost recovery we have to charge € 2,- for additional covers/plates and € 1,- for a glass of tap water.

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 waitress 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 dogs

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 it 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.

