



SCHILLER BRÄU MÜNCHEN

We love local food (we call it "DAHOAM")

Together with our kitchen crew, we have selected some of our favorite dishes from Granny's days and filled our menu with classic and newly interpreted specialties. We attach great importance to sourcing high-quality products from the region and using seasonal ingredients. Because we want to serve you a slice of Bavarian tradition with our love for good food, beer and our homeland Bavaria.

A MONGDRATZERL - APPETIZER

"I schmier da oane"

Trio of spreads Bavarian cheese spread, apple lard and creamy truffled potato spread with a freshly baked pretzel € 7,75

"Bavarian cheese"

spread with radish a freshly baked pretzel and bread € 9,95

"Gartenarbeit"

Small salad with house dressing (side dish) € 5,65

„Sturrer OX"

Tatar of Bavarian beef with egg yolk, red onions, gherkins, chives, butter, salad, with Slyr's mustard dip and home-made bread € 16,70

Schiller Bräu snack plate (good starter to share)

with cuts of cold roast pork, smoked meat, meatballs, cheese, meatloaf bavarian cheese spread, apple lard, horseradish, butter and pickled cucumber € 14,95

A freshly baked pretzel
€ 1,20
A freshly a fresh slice
of bread € 1,10

SOUPS

„Soupe á l oignon"

French onion soup a la "Bavaria" with cheese croutons € 6,95

„Herbstgeflüster"

Cream soup from pumpkin with pickled gamba and pumpkin seed foam € 8,55

VEGETARIAN AND SALAD KITCHEN

„Grüße aus dem Allgäu" Käsespätzle

Homemade Bavarian Noodles in a tasty alpine cheese sauce topped with roasted onions € 12,55

„Waldspaziergang"

Fresh truffeld boletus (mushrooms) in cream with pretzel dumplings and grated goats cheese € 15,85

„Von Feld und Wiese"

Homemade boletus (mushroom) - barley risotto with Erdinger field pumpkin, vegetables, cheese and pernod - mustard sauce € 16,55

„Grünfutter"

Mixed salads with wild cranberry dressing, roasted beef strips, boletus (mushroom) and Pumpkin strips € 16,75

FISH FROM LOCAL WATERS

Rendezvous of char and gamba on boletus (mushrooms) - barley risotto with pernod - mustard sauce and vegetables € 21,95

„RUSTIC AND TRADITIONAL MEALS“ – FROM OUR BELOVED HOME

„Schweinerei“

Schiller Bräu Schnitzel Pork coated in Bavarian pretzel crumbs and served with french fries and cranberry mustard majonnaise € 15,95

„Saustall“

Oven-fresh roast pork with dark beer sauce, two types of dumplings and bacon coleslaw € 13,35

„Rindvieh“

Onion topped roast beef (from Bavarian cattle) with lots of onions, pepper – beer – onion jam and hearty pan-fried potato wedges (with ham) € 22,95

„Bleede Kua“

Veal sirloin with a sunflower - herb crust, rosemary - red wine sauce, with vegetables and potatoes - pumpkin gratin € 23,65

„Pirschgänger“

Sliced deer in juniper - red wine cream, wild cranberry pear and herbal boletus (mushrooms) - pancake € 22,45

„Damischer Ochs“

Braised cheek of ox in red wine sauce with vegetables and potato parsnip puree € 20,95

„Heimatliebe – Pretty Wild“

Homemade Venison Meatballs with juniper sauce on cream cabbage with pear pieces and potato parsnip puree € 15,95

„Schiller Bräu Classic“

Schiller Bräu homemade grilled sausages from house Butcher served with sauerkraut and beer mustard and a sliced of bread € 12,95

„PLEASE, SOME MORE!“ – SOMETHING SWEET AT THE END

Bavarian - Austrian friendship

Homemade quark strudel with tipsy cherries and bourbon vanilla sauce € 8,45

„Südtiroler Sünde“

Homemade baked apple rings in a beer coat, cinnamon - sugar janker and vanilla ice cream € 8,45

„Südtiroler Sünde“

White chocolate mousse made from Valrhona chocolate with caramelized plums € 8,45

Dear guests we cook all our dishes fresh for you, please have understanding for a little wait.
Thank you