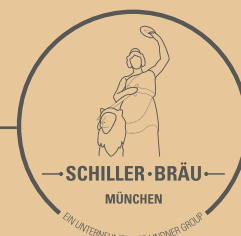


Schiller Bräu München



WINTER MENU

„DAHOAM“ (AT HOME), FOOD IS ALWAYS BEST – A GLIMPSE INTO THE KITCHEN OF SCHILLER BRÄU

Together with our kitchen crew, we have selected some favourite dishes from Granny days and filled our menu with classic and newly interpreted dishes. We attach great importance to sourcing high-quality products from the region and use all kind of food nature provides in the different seasons. Because we want to serve you a bit of Bavarian tradition, with love for good food, beer and our homeland. Bavaria.

„A MONGDRATZERL“ – APPETIZER

„I schmier da oane“

Our local dish

Trio of spreads: Bavarian cheese spread, apple lard and creamy potato spread with a freshly baked pretzel

€ 7,45

Bavarian cheese spread with radish and a freshly baked pretzel, a slice of bread

€ 7,15

„Gardening“

Salad with house dressing (side dish)

€ 5,50

Smoked salmon

with homemade fried grated potatoes and cream horseradish

€ 5,50

SOUPS

Cream soup of chestnut with smoked canard breast

€ 5,55

Cream soup of parsnip with bacon chip

€ 5,45

Beef broth with ham biscuits

€ 5,45

VEGETARIAN KITCHEN

„Greenery“ wintery salads with cranberry dressing and optionally with

„Drunk chicken“ chicken strips in beer marinade

€ 14,55

or

fried mushrooms

€ 13,70

„A walk in the forest“

Creamy wild mushrooms with homemade bread dumpling

€ 13,95

„Greetings from Allgäu“

Cheesy spaetzle with tasty alpine cheese and roasted onions

€ 10,55

„Sour makes fun“

Sour vinegar dumplings with onions, gherkins and radish

€ 8,95

Filled pumpkin with wheat

€ 14,00

FISH FROM LOCAL WATERS

Pikeperch fried with caramelized sauerkraut und butter potatoes

€18,25

Please contact our service team at any time, should there be any questions regarding allergens and ingredients!

All prices include the legal value added tax and service charge.

Schiller Bräu München



„RUSTIC AND TRADITIONAL MEALS“ – FROM OUR BELOVED HOME

„Schweinerei“

Schiller Bräu pork Schnitzel
covered in Bavarian pretzel crumbs and served with chips and cranberry sauce € 14,95

Oven-fresh roast pork

with dark beer sauce, two different dumplings and bacon coleslaw € 12,85

„Bleede Kua“

Granny's pot roast from bavarian cattle braised in a burgundy sauce
with vegetables and dumpling € 20,85

„Duck's march“

¼ bavarian canard from Lugeder Geflügelhof in a tasty sauce with red cabbage
and potato dumpling € 17,95

Onion roast beef with onions and fried potatoes € 21,95

„Oh deer!“ drunk deer goulash with homemade spaetzle and cranberry pear € 18,45

„Forest and Meadow“

Deer medaillons with cream savoy cabbage and homemade nut spaetzle € 27,75

Schiller Bräu home-made sausages by Magnus Bauch with sauerkraut and beer mustard € 10,85

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

„Our classic“ warm apple strudel on a dark beer chocolate sauce € 7,95

Chocolate meets poppy seed small cake of poppy seed mousse and spicy oranges
made from valhrona chocolate € 7,95

„For your cravings“

One sweet little glass of dessert € 3,50

„Three times Schiller“

Three little treats from the dessert kitchen € 7,95

BAVARIAN SNACKS

Bavarian sausage salad with tasty ham sausage and onions € 8,95
– with cheese € 9,95

Schiller Bräu snack plate with cold roast pork, smoked meat, meatloaf, sausage spread,
Alpine cheese, Bavarian cheese spread, horseradish, butter and gherkins € 14,95

„White and blue stories“

A couple of Munich veal sausages with mustard and a freshly baked pretzel € 6,95

We serve one slice of our house bread to all our snacks, any further slice of bread will be charged € 1,10
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