

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 potato spread with a freshly baked pretzel € 7,75

"Bavarian cheese"

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

"Gartenarbeit"

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

„Entenmarsch"

Carpaccio of smoked duck breast on salad in Cranberry - honey - dressing, beetroot cubes, fried sliced from apples and caramelized walnuts € 15,45

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

SOUPS

„Rinderwahn"

Boiled beef broth with homemade meat strudel € 7,65

„Winterlicher Magenwärmer"

Chestnut cream soup with smoked duck breast and beetroot truffle foam € 8,65

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 mushrooms in cream with pretzel dumplings and grated goats cheese € 15,85

„Pasta Bavaria"

Homemade noodles filled with chestnuts in Gorgonzola cream, with fried pumpkin cubes, and beetroot foam € 16,65

„Grünfutter"

Mixed salads with wild cranberry – honey - dressing, beetroot foam, goat cheese fried in port wine and caramelized walnuts € 15,65

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

FISH FROM LOCAL WATERS

Salmon roasted with beetroot - rocket risotto and Pernod - Dijon - mustard sauce € 22,95

„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 from the grill with a chestnut grain crust, port wine sauce, with pumpkin - black salsify - celery vegetables and potato gratin € 23,65

„So a Hirsch“

Braised beef from venison in juniper - plum - redwine sauce With Pear - cream cabbage and cranberry - date - potato strudel € 21,95

„Pirschgänger“

Sliced venison in juniper - red wine sauce, with almond foam, cranberry pear and herbs - porcini mushroom - Schmarrn € 22,45

„Omas Liebling“

Böfflamott from Bavarian cattle in red wine - rosemary – sauce, braised with pumpkin - black salsify - celery vegetables and pretzels - dumplings € 21,95

„Heimatliebe – Pretty Wild“

Homemade Venison Meatballs with cranberry - juniper sauce on cream cabbage with pear pieces and potato - black salsify - 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 - Christmas

Gingerbread mousse with homemade rum plums € 8,45

„S´ Christkiondl“

Baked vanilla ice cream on mulled wine - sour cherry ragout € 8,45

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