

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 € 7,65

"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 € 16,55

Schiller Bräu snack plate (good starter to share)

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

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

SOUPS

Boiled beef broth with homemade meat strudel in pancake coat € 5,85

Truffled cream soup made from fresh chanterelles and a slice of bacon € 7,40

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 truffled chanterelles (mushrooms) in cream with pretzel dumplings and grated goats cheese € 15,75

„Pasta Bavaria"

Homemade gnocchi on truffled leek - chanterelle - ragout with Gorgonzala, fresh rocket and pear € 16,65

„Gamsnpeter"

Goat's cheese roasted in honey from our own apiary with lukewarm garden vegetables, fried vineyard peach and buttered bread € 15,65

„Sauer macht lustig" Cold dish

Sour vinegar bread dumplings with onions, pickled cucumber and radish € 8,95



„RUSTIC AND TRADITIONAL MEALS“ – FROM OUR BELOVED HOME

„Schweinerei“

Schiller Bräu Schnitzel Pork coated in Bavarian pretzel crumbs and served with thick-cut fries and cranberry majonnaise – mustard jam € 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 onion, pepper – beer – onion jam and hearty pan-fried potato wedges (with ham) € 22,95

„Alpenglück“

Fresh “baby spare ribs” marinated in Slyrs barbecue sauce (Bavarian whiskey) with Bavarian Coleslaw salad and potato dumplings – wedges € 16,95

„Bleede Kua“

Veal loin from the grill under the grain crust, fresh chanterelles on red wine shallots and potatoes - beer - dumplings € 23,65

„Schiller Pfanderl“

Open-field pork loin on ragout of truffled creamed chanterelles with thyme and bacon, with homemade spaetzle € 17,45

„Heimatliebe“

Homemade meatloaf filled with cherry tomatoes and goat cheese on truffled leek - chanterelle ragout and potatoes - beer – dumplings € 16,85

„Grünfutter“

Mixed salads with wild Cranberry dressing, roasted beef strips and balsamic chanterelles € 16,75

FISH FROM LOCAL WATERS

Roasted fillet of pikeperch on Pernod - mustard sauce with mediterranean grilled vegetables and homemade gnocchi € 21,25

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

„Merci Cherie“

Crème brûlée made from Valrhona chocolate with homemade framboise sorbet € 8,45

„Südtiroler Sünde“

Homemade quark strudel with pear and Bourbon vanilla sauce € 8,45

Prices for extra side dishes can be found by our service staff. Please let our service team know if you have any food allergies or questions regarding ingredients. All prices include the legal value added tax (VAT) and service charge

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

