

Schneider Weisse – wheat beer specialties

– Brewing art for wheat beer specialists –

Schneider Weisse TAP1 Meine blonde Weisses

Refreshing like a dance in a summer breeze, tempting with light dishes

wheat beer 5.2 % vol. alc., original gravity 12.5 %

Served in the bottle or fresh on draught 0.5 l 3.60
Fresh on draught *0.3 l 2.90

Schneider Weisse TAP2 Mein Kristall

Refreshing for body and soul with a delightful tingle

wheat beer 5.3 % vol. alc., original gravity 12.3 %

Served in the bottle 0.5 l 3.60

Schneider Weisse TAP3 Mein Alkoholfreies

Powerful and refreshing without alcohol

non-alcoholic wheat beer

Served in the bottle 0.5 l 3.60

Schneider Weisse TAP4 Mein Grünes

A hint of spring freshness – ideal with fine vegetables

wheat beer 6.2 % vol. alc., original gravity 13.8 %

Served in the bottle 0.5 l 3.80

Schneider Weisse TAP5 Meine Hopfenweisse

Hoppy fireworks – a new wheat beer style

wheat doppelbock 8.2 % vol. alc., original gravity 18.5 %

Served in the bottle 0.5 l 3.80

Schneider Weisse TAP6 Unser Aventinus

Deep and complex – for big and relaxing moments by the fire

wheat doppelbock 8.2 % vol. alc., original gravity 18.5 %

Served in the bottle or fresh on draught 0.5 l 4.00
Fresh on draught *0.3 l 3.00

Schneider Weisse TAP7 Unser Original

The full complexity of the genuine Bavarian wheat beer – great with hearty food

wheat beer, 5.4 % vol. alc., original gravity 12.8 %

Served in the bottle or fresh on draught 0.5 l 3.60
Fresh on draught *0.3 l 2.90

Schneider Weisse TAP11 Mein Leichtes

Light and easy – an elated encounter

light wheat beer 3.3 % vol. alc., original gravity 7.8 %

Served in the bottle 0.5 l 3.60

Aventinus Eisbock

Stronger than strong. Powerful aromas and an intense flavor.

wheat icebock 12 % vol. alc., original gravity 25.5 %

Served in the bottle 0.33 l 3.90

Bottom-fermented beer specialties

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., original gravity 11.5 %

Fresh on draught 0.5 l 3.60
*0.3 l 2.90

Bräugirl Dunkel

Chestnut-colored beer from the Karmeliten Brauerei Straubing. Malty, spicy

specialty with fine roast flavors.

Lager 5.5 % vol. alc., original gravity 12.6 %

Fresh on draught 0.5 l 3.60
*0.3 l 2.90

Stauder Pils

Slim and slender Pils, with a fine note of the hops incorporated,

from Privatbrauerei Jakob Stauder in Essen.

Pils, 4.8 % vol. alc., original gravity 11.3 %

Fresh on draught 0.3 l 3.00

Thirst quencher beer-mixes

Schneider Russ, Schneider Weisse TAP7 Unser Original

mixed with DOC Schneider's lemon pop

0.5 l 3.60
*0.3 l 2.90

Tegernseer Radler

Tegernsee-beer mixed with DOC Schneider's lemonade

0.5 l 3.60
*0.3 l 2.90

Schneider Berliner Art

Schneider Weisse TAP1 Mein Blondes mixed with raspberry syrup

0.5 l 3.80

Spirits

Aventinus beer-brandy 2 cl 3.20

Home-made Schneider Weisse Eisbock liqueur 2 cl 3.00

House-selection fruit brandy 2 cl 2.20

House-selection Williams (Bartlett) pear brandy 2 cl 2.50

Lantenhammer Williams brandy unfiltered 2 cl 3.90

Special herb liqueur by Lantenhammer 2 cl 3.00

Gentiana schnapps from Grassl-Distilleries 2 cl 3.20

Tormentil or Spignel schnapps from Penninger-Distilleries 2 cl 3.00

House-selection Cherry brandy 2 cl 2.50

Apricot brandy from Roner-Distilleries 2 cl 3.00

Blackthorn/Sloe schnapps or Plum brandy from Scheibel-Distilleries 2 cl 3.00

Wine upon beer is very good cheer...

House-selection wine

Green Veltliner, dry, Austria 0.2 l 3.30

Casteller Bacchus

semi-dry, Franconian wine from Fürstlich Castell'sches Domänenamt 0.2 l 3.40

Casteller Sylvaner

dry, Franconian wine from Fürstlich Castell'sches Domänenamt 0.2 l 3.40

Rotling Rosé

dry, Franconian wine from Fürstlich Castell'sches Domänenamt 0.2 l 3.30

St. Magdalene

dry, Kessler-Winery, South Tyrol 0.2 l 3.30

Edelvernatsch

dry, Kessler-Winery, South Tyrol 0.2 l 3.30

Lagrein dark

dry, Kessler-Winery, South Tyrol 0.2 l 3.40

Spritzer sour or sweet 0.5 l 4.80

Piccolo of sparkling wine 0.2 l 6.50

Nymphenburg "King Ludwig II", sparkling wine 0.75 l 22.00

Schlumberger, sparkling wine 0.75 l 38.00

Juices, waters, lemonades

DOC Schneider's secret cola-recipe

DOC Schneider's lemon pop

DOC Schneider's orange pop

DOC Schneider's apple splash

DOC Schneider's Spezifikum (cola mix-beverage)

DOC Schneider's fizzy water 0.5 l 3.30

*0.3 l 2.80

Apple juice from Nagler's Private Juice Production 0.3 l 3.30

Orange juice 0.2 l 2.50

Red currant nectar 0.2 l 2.50

Labertaler Stefaniebrunnen, mineral water 0.5 l 3.70

Adelholzener, still mineral water 0.5 l 3.70

Staatlich Fachingen, curative water 0.25 l 2.80

Hot beverages

Coffee Crème 2.60

Espresso 1.80

Cappuccino 2.80

Latte macchiato 3.70

Hot Chocolate 3.00

Tea, Darjeeling, Assam, green tea, peppermint, chamomile, fruits 2.40

* not available at the terrace

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Opening hours: daily 8.00 a.m. until 1.00 a.m.; last round 0.30 a.m.;

warm and cold food until 11.00 p.m.



Good for Body and Soul

Weisses



Bräuhaus

Soups and starters

122	Hearty, home-made beef broth served with pancake stripes	3.10
123	served with a freshly made liver dumpling	3.30
110	served with noodles, beef chunks from the ox and vegetables	3.90
113	Pretzel soup enriched with sautéed onions and egg	3.60
117	Potato soup ^{1,2} , well seasoned	3.40
103	Smoked fillet of Saibling an unusual speciality coming from Bavarian waters with apple horseradish, toast and butter	9.90
159	Reiberdatschi (potato pancake) topped with marinated salmon served with honey-dill-mustard sauce and lettuce	8.50

Fresh salads

full of vitamins, served with our wheat-beer-dressing

265	Viktualienmarkt-Salad with crisp salads of the season, egg, fresh herbs and crunchy croutons	7.50
282	Brewmaster's Salad fresh salads of the season, with ham stripes ^{1,2} , cheese and turkey breast	9.90
266	Salad "Weisses Bräuhaus" Mixed salads with meat of pork knuckle and onion rings	9.90
259	Colourful leaf salad with tomato vinaigrette with medium fried porkling fillet, white mushrooms and home-made pretzel bread	9.90

Appetizers

130	Munich Weißwurst (white veal sausages) traditionally only available until 12 o'clock, per piece	2.30
135	Wiener Würstl (1 pair) ^{1,2,3} , served with potato salad	5.20
143	Roast sausages (2 pairs) , served on sauerkraut	6.80
150	Our Butcher's Platter Five different sausages ^{1,2} , served on sauerkraut with boiled potatoes	11.90
75	Bräuhaus-Gröstel (a roast dish with ham, eggs and onions) served with potatoes and mixed salad	8.90
380	Slice of oven-fresh, home-made Leberkäs ¹	5.90
239	Fried Leberkäs ¹ , served with fried egg and potato salad	8.50
316	Home-made meat ball with potato salad	7.40
249	Liver dumpling from our own butcher , served on sauerkraut, with roast onions and boiled potatoes	7.20
235	Fried ham-and-noodles ^{1,2} , served with mixed salad	7.20
	Various bread rolls (Semmel, Riemische, Maurer) pretzels, or two slices of bread extra, per piece	0.90

Children's portions

For our little guests (up to 8 years old), we serve dumplings with gravy, cheese-spaetzle and a colorful mix of vegetables, free of charge!

521	For children up to 12 years old: Turkey cutlet like Wiener Schnitzel with fried potatoes	5.90
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If you are very hungry...

We will be glad to serve you an extra-large portion of most of the dishes (surcharge) + 2.00
If you want to have a small portion only, you pay 1 € less.

Cold Appetizers

All served with two slices of bread

161	Black and white Pressack , from our own butcher, dressed with vinegar and oil	5.90
	Hearty sausage salad , 168 Munich style, cut in slices, with onion rings 169 served with additional cheese-strips	6.90 7.90
301	Platter of cold meat , with porkling and beer roast together with fresh horseradish and pickled gherkin	8.50
175	Home-made Bratensulz (roast pork in jelly) , served with fried potatoes	8.40
1177	Aventinus platter with a dash of everything our snack-kitchen has in store	9.90
184	Home-made Obazda A Bavarian cheese specialty made of Camembert, Brie cheese, Romadur cheese, with onions, butter and spices	7.20
186	Cheese platter , with Emmentaler, Romadur, Miesbach cheese and flakes of Obazda	9.90

Vegetarian dishes (as of 11 o'clock a.m.)

231	Home-made potato pancakes , with sauerkraut or apple sauce	6.30
232	Roast Kartoffelknödel (potato dumplings) and Semmelknödel (white bread dumplings) with onions, egg and mixed salad	7.50
233	Home-made spinach-and-cream spaetzle , topped with fresh mushrooms and cheese	8.50
236	Cheese spaetzle , Allgäu-style, with roast onions and mixed salad	9.20
234	Mushrooms in cream sauce , with fresh herbs and Semmelknödel (white bread dumpling)	7.90
373	Vegetarian platter , with a variety of vegetables, grilled tomato, mushrooms in cream-sauce, spinach- and cheese-spaetzle	9.50
183	Baked Camembert served on toast with cranberry sauce and fried parsley	5.90

Specialties from the skirt steak-kitchen

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.

337	Kalbskron (veal skirt steak boiled) , with freshly grated horseradish, served with boiled potatoes	9.90
229	"Voressen" or "pre-meal", Munich style , prepared from calf- and pig lungs, tripe and veal sweetbread (thymus gland), sweet-and-sour preparation, served with Semmelknödel (white bread dumpling)	7.80
	Veal spleen sausage , 152 baked, with potato salad 153 fried in butter, with fresh vegetables, and served with parsley-potatoes	8.20 10.30
310	Suckling pig liver , fried in butter, with bacon, served with lettuce and pretzel bread	11.90
361	Pork liver , with roast onions and mushrooms, served with buttered rice and mixed salad	9.90
360	Pork liver "sour" , served with boiled potatoes	8.90
363	Pork kidneys "sour" , served with fried potatoes	8.90

The roast-meat kitchen: traditional Munich style

(as of 11 o'clock a.m.)

346	Crisp roast porkling breast with sauerkraut and Semmelknödel (white bread dumpling)	9.90
322	Munich roast pork from the shoulder, basted with Bräugirgl Dunkel beer, served with Semmelknödel (white bread dumpling) and coleslaw	9.90
213	Schneider's Aventinus beer roast crisply braised breast of pork, basted with Aventinus, served with sauerkraut and home-made potatoe pancakes	9.90
326	Suckling pig brased in "Aventinus", served with Kartoffelknödel (potato dumpling) and coleslaw	10.90
323	Pork knuckle with crisp and crackling crust and Schneider-wheat-beer gravy, served with Kartoffelknödel (potato dumpling) and coleslaw	10.50
324	Bavarian peasant's feast pickled ¹ and roast pork, with roast sausage, served with sauerkraut and Semmelknödel (white bread dumpling)	12.90
338	Sauerbraten, Munich-style finely marinated, served with Semmelknödel (white bread dumpling) and mixed salad	13.80

Always a delight, enjoyed at any time

(as of 11 o'clock a.m.)

228	Porkling cutlets baked with potato salad	8.50
388	Cordon bleu, pork , filled with ham and Edam cheese, served with fried potatoes and salad	13.50
364	Wiener Schnitzel , with fried potatoes, cranberries and a rich salad platter	15.50
320	Tellerfleisch from the Ox breast, boiled beef fillet , served with freshly grated horseradish and potatoe salad	11.90
284	Munich Tafelspitz , boiled beef tri-tip fillet, served with horseradish sauce, fine bouillon-vegetables and boiled potatoes	14.50
375	Roast sirloin steak , braised with onions, served with fried potatoes	19.90
945	Tender beef steak in a creamy pepper sauce with almond broccoli and croquettes	19.90
460	Fillet of trout , stewed in whitewine cream sauce with tomato rice	13.50
1530	Fillet of catfish from Bavarian waters with leaf spinach and parsley potatoes	14.90
	...and the sweet, sweet end...	
261	Apple fritters, baked in beer dough , covered with cinnamon-sugar, served with vanilla ice-cream and whipped cream	5.50
260	Zwetschgenbavese Two Plum-jam filled toast slices breaded and deep fried, served with vanilla sauce	5.10
251	Kaiserschmarren (sliced pancake) with raisins, caramelized golden brown, served with apple sauce	6.50
	Apfelstrudel "Weisses Bräuhaus" 179 served on vanilla custard 393 served with vanilla ice-cream	5.10 5.80
1479	Vanilla ice-cream with hot raspberries and whipped cream	5.50

How it all started...

Already since 1540, or probably even earlier, there has provably been a brewery located where the Weisse 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 Weisse 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!

What you should also know

Service and VAT are included in our prices. All prices are quoted in €. Credit and EC cards are accepted for amounts of € 30,- and more.

List of ingredients

We use purely natural ingredients as far as possible. To some dishes we serve, the manufacturers have added small quantities of preservatives and flavor enhancers. If you wish not to have such substances in your food, then please tell our staff. We will be glad to offer you a corresponding alternative solution.
¹ phosphate, ² pickling salt, ³ ascorbic acid

Your animals

You may of course bring them along. But we assume, that your darling can behave, and that he or she 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. Yust let your waitress know.

