

ENGLISH
MENU



Hacker-Pschorr

PUB – RESTAURANT

Donisl

REALE BIERWIRTSCHAFT ZUR ALTEN HAUPTWACHE
BIERRECHT SEIT 1715 - WEINAUSSCHANK SEIT 1315

TRADITIONAL PUB
WITH ORIGINAL MUNICH CUISINE
& THE BEST HACKER-PSCHORR BEERS

ALL PRICES IN EUROS - INCLUDING SERVICE AND VAT



OUR PHILOSOPHY

The Donisl doesn't just serve food, it tells a story - of tradition, quality and regional ties. The Donisl's cuisine is characterised by its deep roots in Bavarian cuisine - and this is reflected not least in the choice of ingredients. The ingredients and products we use come almost exclusively from the Bavarian Oberland and the surrounding area.

The **succulent roast pork from Bavarian pigs** comes from **regional farms** that have been practising their craft for generations. Our roast pork is gently cooked for hours and roasted fresh from the oven several times a day. With every bite, our **char from the Walchensee fisherman** tells a story of home and tradition and of the connection with nature and the people who care for it. The attention to detail and passion for quality can be felt in every dish. Our **roast onion and steaks from Werdenfelser Land**, combined with the flavours and textures of regional ingredients, create an unforgettable culinary delight.

'Brotzeit, Brotzeit, Brotzeit is the best time ...'

Our **Brotzeit cheese** is from the **Hubert Stadler cheese dairy in Hermannsdorfer Landwerkstätten**.

Bread in Bavaria is culture: our **wood-fired bread** from the **Schmidt bread manufactory**: hearty, natural bread - partly twice baked in a wood-fired oven. **Pretzels** are available from the **Eberl bakery in Isartor in Munich**.

The Donisl restaurant in Munich is not just about eating, it's about living. It is a place that captures the essence of Bavaria and brings it to the table so that every guest can experience a piece of this rich culture.

CHEF WOLFGANG BÖTTINGER, FRITZ SCHILDMANN AND THE TEAM

APERITIF

APEROL SPRITZ ^{o, 1 10 20}

4 cl Aperol with Secco wine, table water + ice 0,2 l 9,00

HUGO ^{o, 20}

Secco wine with elderflower syrup + mint 0,2 l 9,00

CAMPARI SODA ^{1 20}

4 cl Campari with table water 0,2 l 6,00

CAMPARI ORANGE ^{1 20}

4 cl Campari with orange juice 0,2 l 8,40

SANBITTER ALCOHOL FREE ¹

TASTES LIKE APEROL SPRITZ - ONLY WITHOUT ALCOHOL
italian herbal extract

with a little mineral water, ice cubes + tonic 0,2 l 8,00

VODKA-RED BULL ^{a1, 1 20}

2 cl Vodka, 0,2 l Red Bull + ice 9,50



Excellent Bavarian cuisine



Excellent beer culture

WOODEN BARREL FOR GOURMETS

20 LITRE

WOODEN BARREL EDELHELL ^{a2, 20}

AT THE TABLE FOR SELF-TAPPING

per 1 litre for 9,80



BEER

MÜNCHNER HELL ON TAP ^{a2, 20}

bottom-fermented **lager beer** with a subtle, delicately bitter hop flavour. Slightly malty, pleasant yeast flavour
Original wort 11.5°P, alcohol 5.0% vol.

HALBE	0,5 l	4,90
PFIFF	0,35 l	4,30
MASS	1,0 l	9,80

HELL ALCOHOL FREE IN THE BOTTLE ^{a2, 20}

naturally cloudy bottom-fermented **lager beer**, harmonious hops note & aromas of caramel, honey & vanilla, malty-fresh, full flavour, low calorie
Original wort 5.1°P, alcohol < 0.5% vol.

A GOOD BEER ENJOYMENT WITHOUT REMORSE 0,5 l **4,90**

MÜNCHNER RADLER ^{a2, 20}

NOT STICKY-SWEET IN THE MOUTH!

Münchner Hell lager with fine lemonade, not too sweet

IDEAL THIRST QUENCHER FOR THE SUMMER 0,5 l **4,90**

MÜNCHNER DUNKEL ON TAP ^{a2, 20}

bottom-fermented **dark beer** with character, tart with slightly sweet roasted malt notes of caramel, nuts and candied fruit

PERFECT WITH STRONGLY FLAVOURED MEAT DISHES.
TYPICAL AND FULL-BODIED DRINKING PLEASURE

Original wort 12.7°P - Alcohol 5.0% vol. 0,5 l **6,10**

HEFE WEIßE ON TAP ^{a1 a2, 20}

top-fermented **wheat beer**, fruity yeast flavour, light sweetness of bananas & honey, unobtrusive hop aroma
WITH OUR NATURALLY CLOUDY HEFE WEISSE, EVERY SIP IS A MOMENT OF PLEASURE. NATURALLY IN THE

MORNING WITH VEAL SAUSAGE 0,5 l **6,20**

RUSSN ^{a1 a2, 20}

Hefe Weiße/wheat beer with fine lemonade, not too sweet

IDEAL THIRST QUENCHER FOR THE SUMMER 0,5 l **6,20**

COLA WEIZEN ^{a1 a2, 1 2 3 9 20}

Hefe Weiße/wheat beer with Coca Cola 0,5 l **6,20**

PAULANER WHEAT BEER 0,0 % ^{a1 a2}

brewed using the wheat beer process and only gently dealcoholised after extensive maturation, a complex process **removes all alcohol from the beer**, but not its refreshing aroma

0,5 l **6,20**

DRAUGHT BEER CALENDAR

STRONG BEER SEASON **ACTUALLY LENT**

SALVATOR FEBRUARY/MARCH ^{a2, 20}

Doppelbock, strong malty flavour, lots of caramel
Original wort 18.5°P, alcohol 7.9% vol. 0,5 l **6,40**

SUMMERTIME/WINTERTIME

KELLERBIER JUNE TO AUGUST ^{a2, 20}

naturally cloudy, unfiltered, fruity, caramel-honey notes
Original wort 12.5°P, alcohol 5.5% vol. 0,5 l **6,10**

OKTOBERFEST

WIESNBIER SEPTEMBER/OCTOBER ^{a2, 20}

fruity, malty, like dark honey, light roasted flavours, balanced hop notes

Original wort 13.7°P, alcohol 6.2% vol. 0,5 l **6,40**

BROTZEITEN

OKTOBERFEST-BROTZEIT PLATTER

farmer's smoked meat, bacon sausage, Leberkäs cold roast, cheese spread, mountain cheese, hummus, horseradish, richly garnished and bread

2 ppl. 24,00

^{a1 a2 a3 a4 c g i m, 2 3}

4 ppl. 42,00

FOR 2 PEOPLE

LARGE CHEESE PLATTER

cheese spread, ripe organic Romadur and organic mountain cheese in one piece, served with fig mustard and bread

23,00

CHEESE SPREAD

Camembert soft cheese with butter, spices (paprika-caraway etc.) and a little beer, garnished with pickled gherkins and onion rings and bread

14,90

MUNICH SAUSAGE SALAD

from the Regensburg sausage

sourly dressed with onion rings, gherkin, tomato and bread

14,50

with grated mountain cheese ^g

15,50

DONISL „4ERLEI“

4 SPREADS FOR SHARING

Hummus, olive oil, salted butter, herb sour cream – served with a bread basket

11,90

TARTE FLAMBÉE

with sour cream, bacon and spring onions

12,90

^{a1 g o, 2 4}

BEEF TARTARE

dressed, garnished with onions, anchovies and capers

18,60



VEGETARIAN

DAS MÜNCHNER VORESSEN

SAUSAGE KITCHEN FROM MUNICH BUTCHERS

WHILE STOCKS LAST:

WHITE SAUSAGE kettle-fresh	
two pieces with pretzel and mustard ^{a1 c g m, 4 7}	10,30
piece of white sausage ^{4 7}	4,10
pretzel ^{a1 c g}	2,40

CURRY SAUSAGE	
with french fries ^{2 4 7}	14,90

VEAL LIGHTS	
with chive sour cream and fried pretzel dumplings	
– with extra vinegar ^{a1 a2 a3 c g i m, 7}	15,90

4 GRILLED SAUSAGES	
with sauerkraut OR potato and cucumber salad,	
served with spicy mustard ^{c i m o, 1 2 5 7}	
<i>Roasted from raw sausage meat, making them much</i>	
<i>juicier and more flavourful</i>	17,90

BRATWURST CASSAROLE	
with sauerkraut and potato salad	12 pcs. 29,00
^{c i m o, 1 2 5 7}	24 pcs. 55,00





BREAD

BREAD BASKET extra ^{a1 a2 a3 a4}	4,80
PRETZEL ^{a1 c g}	2,40




EXTRA SIDE DISHES

Sauerkraut ² red cabbage bacon cabbage salad ^{1 2 3 5 20}	
potato gratin ^{9, 1 3 5} small potatoes from the tray	
potato dumpling ^{a1 m, 2 3} spaetzle ^{a1 c g} french fries	
	je 5,50
vegetable garnish potato and cucumber salad ^{i m o, 1 5}	
	je 6,00

SALADS

LARGE MIXED SALAD ^{m o} 	11,90
optionally with:	
GOAT'S CHEESE AU GRATIN IN HONEY 	
and roasted grains ⁹	+ 7,60
BAKED SMALL POTATOES 	
with herb sour cream ⁹	+ 4,60
BAVARIAN BEEF TENDERLOIN	
cut into strips	+ 18,90
FRIED CHICKEN	
cut into strips ^{a1 c}	+ 9,80
SMALL MIXED SALAD ^{m o} 	4,90




FOR CHILDREN

POTATO DUMPLING with gravy ^{a1 m, 2} 	5,50
CHEESE SPAETZLE ^{a1 c g i} 	7,90
2 GRILLED SAUSAGES	
with french fries OR potato and cucumber salad ^{i m o, 1 3 4 5}	8,90
PORTION FENCH FRIES 	5,50

SOUP

PANCAKE SOUP	
pancake and vegetable strips in beef broth,	
with chives ^{a1 c g i}	7,90

DESSERTS

BAVARIAN CREAM 	
with fruit sauce ^{c g}	8,50
DONISL'S OVEN-FRESH MUNICH STEAMED NOODLE 	
with vanilla sauce ^{a1 c g}	8,90
HOMEMADE BAVARIAN APPLE STRUDEL 	
with vanilla sauce ^{a1 c g h2}	9,50
ALSO SUITABLE FOR SHARING	
LARGE PORTION KAISERSCHMARRN 	
Bavarian pancake speciality – caramelised with	
sultanas, butter, sugar and almonds,	
served with apple sauce ^{a1 c g h2}	15,50



OLD BAVARIAN TRADITIONAL DISHES

DONISL ROAST CASSEROLE

with veal shank, duck, pork shank and pork sausage,
served with red cabbage, a potato dumpling and
cheese spaetzle ^{a1 c g i m o, 1 2 3 4 7 20} **for 2 ppl. 68,00**
for 4 ppl. 124,00

ROAST PORK

from the shoulder and shoulder with crust
in natural sauce, served with a potato
dumpling and coleslaw ^{a1 a2 i m o, 1 2 3 7 20}
from Bavarian pork



19,90
small portion 16,90

1/2 KNUCKLE OF PORK

served with natural sauce, a potato dumpling
and coleslaw ^{a1 a2 i m o, 1 2 3 7 20} **23,90**

WHOLE KNUCKLE OF PORK

with horseradish, spicy mustard and coleslaw ^{a2 i o, 1 7 20}
Served on a wooden board **41,00**

SCHNITZEL VIENNA-STYLE

pork schnitzel fried in clarified butter, served with
french fries **OR** potato and cucumber salad,
horseradish and cranberries ^{a1 c i m o, 1 3 5}
from Bavarian straw pork **21,90**
small portion 17,50

SCHNITZEL PLATTER

with 4 schnitzels cut into strips to share,
served with french fries ^{a1 c, 3} **30,00**

GRILLED PORK FILLET

served with mushrooms
and a fried pretzel dumpling ^{a1 a2 c g i} **26,50**

1/4 BAVARIAN DUCK

with rosemary sauce, red cabbage
and a potato dumpling ^{a1 a2 i o, 1 3 7 20} **23,50**

FRIED CHICKEN

breaded chicken leg with french fries
OR potato and cucumber salad ^{a1 c i m o, 1 5} **21,90**

BAVARIAN BURGER

FROM THE OX
pulled ox in a lye roll
with beef barbecue sauce ^{a1 c g m, 4 20} **14,90**
with baked potatoes, herb sour cream
and cole slaw salad ^{a1 c g m, 4 20} **+ 10,00**

ROAST OX

gently cooked overnight in the oven, juicy, flavourful
and tender - in a strong red wine gravy,
with red cabbage and potato gratin ^{g i m o, 1 3 4 5 20}
from Bavarian ox **25,50**
small portion 19,90

CHEESE SPAETZLE

spaetzle with two types of cheese (Emmental and
mountain cheese), served with roasted onion rings
^{a1 c g} **16,50**
small portion 13,10

CREAMED MUSHROOMS

mixed mushrooms in cream with a pretzel dumpling
^{a1 c g} **17,50**

VEAL CUISINE

ROAST VEAL SHANK

roast veal shank with vegetables and potato gratin
^{a1 f g i m} **26,50**

VEAL PATTIES

with creamed savoy cabbage ^{a1 c g i m} **18,90**

ROASTED VEAL LIVER 'BERLIN STYLE'

with apple slices, fried onions and mashed potatoes
^{a1 g i m, 20} **26,50**

SAUTÉED VEAL BOIL

in chive soup, with spinach leaves and mashed potatoes
^{a1 i m, 3} **26,50**

FROM THE GRILL

ONION ROAST

with cheese patties, fried onions and ox and onion
port wine gravy, *from beef tenderloin* ^{a1 a2 i m, 20} **29,90**

BAVARIAN BEEF STEAK

from the entrecôte with the typical fatty eye,
served with melted herb butter, baked creamed
potatoes and roasted market vegetables
– *medium roasted, juicy, soft-*
Species-appropriate husbandry ^{a1 c f i m o} **36,50**



VEGETARIAN

SPIRITS

NUT served in a small bottle ^{h2, 20} 2 cl **4,00**

RÜSCHERL

4 cl brandy and 4 cl Coca Cola ^{1 9 10 20} 8 cl **5,00**

THE BAVARIAN HERBAL LIQUEUR FROM BAD TÖLZ:

HIRSCHKUSS 38% Vol.

served in a swing-top bottle ^{o, 20} 4 cl **7,00**

CHOCOLATE-CHILLI

Sigi Herzog Destillate ²⁰ 2 cl **4,00**

STRAWBERRY LIMES ^{1 20}

2 cl **4,00**

BEST FINE BRANDIES

RED WILLIAMS CHRIST PEAR 40% Vol. ²⁰

fine brandy – Sigi Herzog Destillate 2 cl **4,90**

FARMER'S FRUIT BRANDY ²⁰

Fine fruit distillery Linster
aged for 1 year in oak barrels 2 cl **4,60**

FINE MIRABELL ²⁰

Fine fruit distillery Linster
fine flavour of ripe mirabelle plums 2 cl **5,60**

WILLIAMS CHRIST OAK 40% Vol. ²⁰

Fine brandy manufacturer Wilhelm Marx
fine brandy made from pears, matured in oak barrels
2 cl **4,90**

GENTIAN ACQUAVITE DI GENZIANA 40% Vol.

Fine brandy manufacturer Wilhelm Marx ²⁰
gentian brandy from the mulberry barrel 2 cl **8,00**

RASPBERRY BRANDY 40% Vol. ²⁰

brandy manufacturer Wilhelm Marx 2 cl **7,90**

GRAPPA FROM CHARDONNAY ²⁰

Nonino 2 cl **5,60**

WINE

FROM THE BARREL ²⁰

CONTAINS
SULPHITES

WHITE WINE SPRITZER

0,3 l **6,00**

GRAUBURGUNDER PINOT GRIS

Hirschmüller vinery, G-Württemberg 0,1 l **6,00**

0,2 l **9,00**

PRIMITIVO PUGLIA IGT

Messer del Fauno, I-Apulia 0,1 l **6,00**

0,2 l **9,00**

PRODRY FRIZZANTE

Montelvini, I-Venetia 0,1 l **4,60**

CHAMPAGNE ²⁰

CONTAINS
SULPHITES

C1 CHARDONNAY BRUT MILLESIMÉ

Paul Michel, F-Champagne 0,75 l **120,-**

C2 BRUT ROSÉ RESERVE

Bründlmayer, A-Wachau 0,75 l **120,-**

SPARKLING WINE ²⁰

CONTAINS
SULPHITES

S2 RIESLING WINZERSEKT

Karl Pfaffmann vinery, G-Palatinate 0,75 l **39,-**

S1 PROMOSSO PROSECCO DOC SPUMANTE

EXTRA DRY *Montelvini, I-Venetia* 0,75 l **39,-**

SWEET-/DESSERT WINE

²⁰

CONTAINS SULPHITES

SD1 RIESLANER SELECTION

Juliusspital vinery, G-Franconia 0,5 l **58,-**

SD2 SÜßSTOFF BY ALEXANDER FRITSCH RIESLING CABINET

Karl Fritsch vinery, A-Wagram 0,75 l **42,-**



FOR RESERVATIONS

please use our reservation tool
or reservierung@donisl.com



VINTAGE CHANGES
RESERVED

✚ Light, uncomplicated
and fresh

✚✚ Ripe grapes,
complex flavours

✚✚✚ Intense, strong, full-bodied,
rich, aromatic

WHITE WINE²⁰

CONTAINS
SULPHITES

- W4 **CHARDONNAY SELECTION ✚✚**
WALSHEIMER SILBERBERG
Pfaffmann winery, G-Palatinate 0,75 l 35,-
- W6 **CHARDONNAY ✚✚✚**
Hirschmüller winery, G-Württemberg 0,75 l 34,-
- W17 **CHÂTEAU LONDON MÂCON-IGÉ**
CHARDONNAY ✚✚✚
Domaine Fichet, F-Burgund 0,75 l 49,-
- W19 **CHARDONNAY RESERVE -S- ✚✚✚**
Taubenschuss winery, A-Wine Quarter 3,0 l 129,-
- W9 **GRAUBURGUNDER DAC ✚✚**
Trunk winery, A-South Styria 0,75 l 32,-
- W3 **GRAUBURGUNDER RESERVE**
PAULINE DRY PINOT GRIS ✚✚✚
Pfaffmann winery, G-Palatinate 0,75 l 56,-
- W5 **LUGANA SAN BENEDETTO DOC ✚✚**
Zenato winery, I-Venetia 0,75 l 48,-
- W15 **YELLOW MUSKATELLER ✚✚**
Lackner Tinnacher winery, A-South Styria 0,75 l 39,-
- W2 **RIESLING GOTTLOOS ✚✚**
Dr. Loosen winery, G-Mosel 0,75 l 42,-
- W1 **RIESLING SCHIEFERSTEIL ✚✚**
Markus Molitor winery, G-Mosel 0,75 l 43,-
- W16 **RIESLING SMOKY DRY ✚**
Von Oetinger winery, G-Rhineland 0,75 l 49,-
- W7 **SAUVIGNON BLANC TASNIM ✚✚✚**
Loacker winery, I-South Tyrol 0,75 l 54,-
- W13 **SAUVIGNON BLANC**
RIED HOCH PÖSSNITZ ✚✚✚
Birnstingl winery, A-South Styria 0,75 l 45,-
- W14 **SAUVIGNON BLANC MARIENGARTEN**
SONNEGG DAC ✚✚✚
Stelzl winery, A-South Styria 0,75 l 57,-

- W10 **NURGOTT EASYWHITE SILVANER ✚**
Am Stein winery, G-Franconia 0,75 l 32,-

- W8 **GREEN VELTLINER POYSDORF DAC ✚✚**
Taubenschuss winery, A-Wine Quarter 0,75 l 34,-

- W11 **GREEN VELTLINER RIED TENN**
1,5 l: **DAC RESERVE 2020 ✚✚✚** 0,75 l 54,-
W18 *Taubenschuss winery, A-Wine Quarter* 1,5 l 156,-

- W12 **PINOT BLANC LARGE RESERVE 2019**
Taubenschuss winery, A-Wine Quarter ✚✚✚ 0,75 l 79,-

ROTWEINE²⁰

CONTAINS
SULPHITES

- R1 **PRIMITIVO PUGLIA IGT ✚✚✚**
Barbanera winery I-Apulia 0,75 l 34,-

- R2 **HERRGOTT CUVÉE ✚✚✚**
Am Nil winery, G-Palatinate 0,75 l 38,-

- R4 **CUVÉE ADRIAN ✚✚**
Toscana Rosso, I-Toscana 0,75 l 76,-

- R6 **BLAUFRÄNKISCH EDELGRABEN 2016**
Toni Hartl winery, A-Burgenland region ✚ 0,75 l 79,-

- R5 **BRUNELLO DI MONTALCINO DOCG 2018**
Tenuta Corte Pavone winery, I-Toscana ✚✚ 0,75 l 135,-

- R3 **FOGGATHAL NO 24 2018 ✚✚✚**
75% ZWIEGELT, 25% CABERNET SAUVIGNON
Karl Fritsch winery, A-Burgenland region 0,75 l 76,-

- R7 **LAGREIN GRAN LAREYN ✚✚**
Loacker winery, I-South Tyrol 0,75 l 79,-

ROSÉ WEINE²⁰

CONTAINS
SULPHITES

- ROSÉ **ROSÉ KALK & STEIN ✚✚**
1 *Unger winery, A-Lake Neusiedl* 0,75 l 36,-

- ROSÉ **CÔTES DU RHÔNE ROSÉ LOUBIÉ ✚✚**
2 *Domaine de Mourchon, F-Rhône* 0,75 l 38,-

ALCOHOL FREE

SOFT DRINKS

PAULANER SPEZI ¹⁹	0,4 l	4,90
COCA-COLA ^{1 2 3 9}	0,4 l	4,90
COCA-COLA ZERO ^{1 2 3 9 11}	0,4 l	4,90
PAULANER LEMONADE ^{1 3}	0,33 l	4,20
PAULANER ORANGEADE ^{1 3}	0,33 l	4,20
TONIC ¹⁰ with fresh mint	0,2 l	4,90
RED BULL IN A TIN ¹	0,25 l	5,50

MINERAL WATER

BAD BRAMBACHER non-carbonated or medium	Bottle 0,5 l	4,80
OPEN TABLE WATER non-carbonated or sparkling	0,4 l	4,20

JUICES

APPLE SPRITZER Apple juice with table water	0,4 l	4,80
BLACKCURRANT SPRITZER Blackcurrant nectar with table water	0,4 l	4,80
ELDERBERRY SPRITZER ^{2 11}	0,4 l	4,80
WOLFRA ORANGE JUICE	Bottle 0,2 l	4,50

COFFEE & HOT DRINKS

DALLMAYR DRINKING CHOCOLATE ⁹ with milk	4,60
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DALLMAYR AZUL ESPRESSO FUOCO

ESPRESSO ⁹	3,00
DOUBLE ESPRESSO ⁹	4,50
ESPRESSO MACCHIATO ^{g, 9}	3,70
CAPPUCCINO ^{g, 9}	4,70
LATTE MACCHIATO ^{g, 9}	4,70

DALLMAYR VIA VERDE -CAFÉ CRÈME FAIR TRADE / ORGANIC

MILK COFFEE ^{g, 9}	4,70
MUG OF COFFEE CREAM ⁹	4,50

FINEST TEA FLAVOUR

DALLMAYR	je 4,70
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TYPES OF TEA:

DARJEELING FIRST FLUSH BLACK TEA

ALPINE HERBS ORGANIC HERBAL TEA BLEND
Fennel, aniseed, sage, lady's mantle and other
hand-picked natural herbs

WILD BERRY
FRUIT MIX WITH WILD BERRY FLAVOUR
Hibiscus, apple and blackberry leaves

JAPAN SENCHA ORGANIC GREEN TEA
Delicately tart, rounded off with a slight sweetness -
bright yellow in colour

MORINGA LYCHEE AYURVEDIC HERBAL TEA
BLEND WITH CITRUS-LYCHEE FLAVOUR
Soft, mild and sparklingly fresh thanks to the citrus fruits

Additives: 1: with colouring 2: with preservative 3: with antioxidant 4: with flavour enhancer 5: sulphurised 8: with phosphate 9: with sweetener
11: contains caffeine 13: contains quinine 20: contains alcohol

Allergens and ingredients that trigger intolerances: a1: Wheat (gluten) a3: Rye (gluten) a3: Barley (gluten) a4: Oats (gluten) c: Eggs d: Fish f: with soya
g: Milk h1: Almonds i: Celery j: Mustard k: Sesame l: Sulphur dioxide and sulphites n: Molluscs o: Crustaceans p: Peanuts

Unfortunately, we cannot exclude traces of all allergens that cause intolerance in all our dishes!

WWW.DONISL.COM

REICHERT WIRTSHAUS GMBH & CO. KG

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