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Hacker-Pschorr

INN – RESTAURANT

Donisl

REAL BEER ESTABLISHMENT AT THE ALTE HAUPTWACHE BEER RIGHTS
SINCE 1715 - WINE SERVING SINCE 1315

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

ALL PRICES IN EUROS – INCLUDING SERVICE AND VAT



OUR PHILOSOPHY

Donisl doesn't just serve food, it tells a story – a story of tradition, quality, and regional ties. Donisl's cuisine is deeply rooted in Bavarian cooking, which is reflected not least in the selection 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 practicing their craft for generations. Our roast pork is gently cooked for hours and served fresh from the oven several times a day. The attention to detail and passion for quality can be felt in every dish. Our **onion roast and steaks from the Werdenfelser countryside**, combined with the flavors and textures of regional ingredients, create an unforgettable culinary delight.

"Brotzeit, Brotzeit, Brotzeit is the best time of day..."

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

At Restaurant Donisl in Munich, we don't just eat, we live. 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.

YOURS, DONISL KITCHEN TEAM



APERITIF

APEROL SPRITZ ^{o, 1 10 20}

4 cl Aperol + sparkling wine, table water, ice 0,2 l **8,90**

HUGO ^{o, 20}

Sparkling wine + elderflower syrup, mint 0,2 l **8,90**

CAMPARI SODA ^{1 20}

4 cl Campari + table water 0,2 l **6,00**

CAMPARI ORANGE ^{1 20}

4 cl Campari + orange juice 0,2 l **8,40**

SANBITTER NON-ALCOHOLIC ¹

TASTES LIKE APEROL SPRITZ – ONLY WITHOUT ALCOHOL
Italian herbal extract | a little mineral water |
ice cubes | tonic water 0,2 l **8,00**



BIERE

MÜNCHNER HELL FROM THE BARREL ^{a2, 20}

bottom-fermented **lager beer** with a subtle, slightly bitter hop note. Slightly malty, pleasant yeast flower
Original gravity 11.5°P, alcohol 5.0% vol.

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

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

naturally cloudy bottom-fermented **lager beer**.
Harmonious hop notes & aromas of caramel, honey & vanilla, malty-fresh, full of flavour, low in calories
Original gravity 5.1 °P, alcohol < 0.5% vol.

ENJOYING A GOOD BEER WITHOUT REGRET 0,5 l 4,90

MÜNCHNER RADLER ^{a2, 20}

Munich Hell **lager beer with fine lemonade**,
not too sweet

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

MÜNCHNER DUNKEL FROM THE BARREL ^{a2, 20}

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

PERFECT WITH STRONGLY SEASONED MEAT DISHES.

A TYPICAL AND FULL-BODIED DRINKING PLEASURE!

Original gravity 12.7 °P - alcohol 5.0% vol. 0,5 l 6,10

HEFE WEIßE FROM THE BARREL ^{a1 a2, 20}

top-fermented **wheat beer**. Fruity yeast notes, light
sweetness of bananas and honey, unobtrusive hop
aroma.

WITH OUR NATURALLY CLOUDY WHEAT BEER, EVERY SIP
BECOMES A MOMENT OF PLEASURE. NATURALLY IN THE
MORNING WITH WHITE SAUSAGES!

0,5 l 6,20

RUSSN ^{a1 a2, 20}

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}

Wheat beer with Coke

0,5 l 6,20

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

Brewed using the wheat beer process and only
gently dealcoholized after extensive maturation.
An elaborate process removes all alcohol from the
beer, but not its refreshing aroma!

0,5 l 6,20

DONISLS CALENDAR FOR BEER IN BARRELS

STRONG BEER SEASON **ACTUALLY LENT**

SALVATOR FEBRUARY/MARCH ^{a2, 20}

Doppelbock, strong malty, lots of caramel

Original gravity 18,5°P, Alcohol 7,9% vol. 0,5 l 6,40

SUMMERTIME/WINTERTIME

KELLERBIER JUNE TO AUGUST ^{a2, 20}

naturally cloudy, unfiltered with fruity caramel
and honey notes

Original gravity 12,5°P, Alcohol 5,5% vol. 0,5 l 6,10

OKTOBERFEST

WIESNBIER SEPTEMBER/OCTOBER ^{a2, 20}

fruity and malty aromas, dark honey, light roasted
aromas combined with well-balanced hop notes

Original gravity 13,7°P, Alcohol 5,8% vol. 0,5 l 6,40

WOODEN BARREL FOR THE ROUND

20 LITRE

WOODEN BARREL EDELHELL ^{a2, 20}

AT THE TABLE FOR SELF-TAPPING

per 1 litre for 9,80

AUSGEZEICHNETE
BIERKULTUR





BROTZEITEN

BROTZEIT PLATTER

Farmer's smoked meat, bacon sausage, meat loaf, cold roast | sheep cheese cream | mountain cheese | hummus | horseradish, richly garnished | bread

a1 a2 a3 a4 c g i m, 2 3

2 ppl. 24,00

4 ppl. 42,00

DONISL „4ERLEI“

4 SPREADS FOR SHARING

hummus | sheep cheese cream | salted butter | herb sour cream – served with a bread basket

a1 a2 a3 a4 g i m, 4

11,90

TARTARE FROM BAVARIAN BEEF

truffle cream | baked organic egg

a1 c g d i o m, 3

21,90

GOAT CHEESE AU GRATIN

honey-thyme | Munich leaf lettuce

g, 8

17,90

DONISL SALAD

selected leaf lettuce | tomato | cucumber | special house dressing | sunflower seeds | croutons

a1 j

small 6,60

large 11,90

BREAD

BREAD BASKET extra/without snack a1 a2 a3 a4 4,90

PRETZEL a1 c g 2,40

EXTRA SUPPLIES

sauerkraut ² | bacon cabbage salad ^{o, 1 2 3 5 20} | red cabbage | creamed potatoes ^{g, 1 2 3 5} | french fries | potato dumpling ^{a1 m, 2 3} | small potatoes from the tray | spaetzle ^{a1 c g} |

each 5,60

vegetble side dish | potato-cucumber salad ^{i m o, 1 5}

each 5,90

SAUSAGE SPECIALTIES

FROM MUNICH BUTCHERS

WHILE STOCKS LAST:

WHITE SAUSAGES ^{FRESH FROM THE KETTLE}

two pieces | pretzels | mustard 10,60

white sausage – 1 piece 4,10

pretzel 2,40

a1 c g m o p, 3 4 5 7 8

GRILLED SAUSAGE CASSEROLE

sauerkraut **OR** potato salad

c i m o, 1 2 3 5 7 8

PORTION 4 sausages 17,90

FOR SHARING 8 sausages 29,00

FOR SHARING 16 sausages 55,00

CURRY SAUSAGE

with french fries ^{2 4 9}

14,90

FROM THE SOUP KETTLE

OX BROTH

liver spaetzle | vegetables | chopped chives

a1 c g i

7,90

BAVARIAN POTATO SOUP

marjoram | pretzel crusts

a1 g i

8,90

SOUP POT

beef broth | liver dumplings | pieces of crown meat |

vegetable strips | pancake strips 12,60

a1 c i

FOR CHILDREN

POTATO DUMPLING served with gravy

a1 m, 2 3

5,60

CHEESE SPAETZLE ^{a1 c g i}

7,90

2 GRILLED SAUSAGES

with french fries **OR** potato-cucumber salad

i m o, 1 3 4 5

8,90

PORTION FRENCH FRIES

5,60



VEGETARIAN

TRADITIONAL OLD BAVARIAN CUISINE

DONISL ROAST CASSEROLE

beef | duck | Pork knuckle | pork sausages |
red cabbage | potato dumplings | cheese spaetzle
a1 c g i m o, 1 2 3 7

2 ppl. 68,00
4 ppl. 124,00

ROAST PORK

from Bavarian straw-fed pork
shoulder | belly with crust | natural gravy |
potato dumpling | coleslaw
a1 a2 i m o, 1 2 3 7 20



19,90
small portion 16,90

1/2 CRUSTY NUCKLE OF PORK

natural gravy | potato dumpling | coleslaw
a1 a2 i m o, 1 2 3 7 20

23,90

SCHNITZEL VIENNESE-STYLE

from Bavarian straw-fed pork
pork schnitzel | french fries **OR** potato-cucumber salad |
horseradish | cranberries
a1 c i m o, 1 3 5

21,90
small portion 17,60

SCHNITZEL PLATTER FOR SHARING

3 schnitzels | sliced | french fries a1 c, 3

34,50

1/4 CRUSTY BAVARIAN DUCK

rosemary gravy | potato dumpling | red cabbage
a1 a2 i o, 1 3 7 20

23,50

FRIED CHICKEN

boneless chicken leg |
french fries **OR** potato-cucumber salad
a1 c i m o, 1 5

21,90

DUET FROM THE OX

shoulder | cheeks | red wine gravy | leaf spinach |
creamed potatoes
g i m o, 1 3 4 5 20

24,60

PORK FILLET IN A PEPPER CRUST

mixed mushrooms | carrot | pretzel dumpling
a1 c g i

28,60

VEAL PATTIES

seasoned vegetables | rosemary potatoes
a1 c g i m

18,90

BOILED VEAL

horseradish cream | baby spinach |
semolina dumplings | potato cream | chive soup
a1 i c g

26,90

VEGETARIAN | VEGAN

CHEESE SPAETZLE

spaetzle | cheese | onion rings
a1 c g

16,60
small portion 13,60

LINGUINE WITH WINTER TRUFFLES

Pasta | baby spinach | winter truffles a1 c g

20,90

VEGANE NUDELPFANNE

spinach | tomato | mixed mushrooms | herbs

17,60

CREAMED MUSHROOMS

mixed mushrooms | cream | pretzel dumpling a1 c g

17,60

FROM THE GRILL

ROAST BEEF – RUMP STEAK

from Murnau beef

red wine onion jus | fried onions | cheese spaetzle a1 c g 20
24,60

RIBEYE STEAK 300 GRAMS – 0,66 lbs

from Murnau beef

don't miss the fat droplets | Café de Paris sauce |
grilled vegetables | potato gratin c g i, 4
39,90

DONISL'S DELUXE BURGER

200 g / 0,44 lbs Werdenfelser beef from Murnau |
cheddar | lettuce | tomato | pickles | onions |
homemade Donisl burger sauce | french fries
a1 c g i j 3

22,60

SALMON CENTRE CUT

lobster gravy | black salsify | sweet potato
o d g 1

29,60

DESSERTS

BAVARIAN POPPY SEED MOUSSE

plum jelly c g, 9

9,90

DONISL'S OVEN-FRESH

MUNICH STEAMED DUMPLING

vanilla sauce a1 c g

9,60

HOMEMADE

BAVARIAN APPLE STRUDEL

vanilla sauce a1 c g h1, 2

9,60

ALSO SUITABLE FOR SHARING

LARGE PORTION KAISERSCHMARRN

Bavarian pancake speciality | raisins | butter | sugar |
caramelised almonds – served with apple sauce
a1 c g h1, 2

15,60



SPIRITS

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

RÜSCHERL

3 cl brandy and 10 cl Coca Cola ^{1 9 10 20} 13 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**

VODKA RED BULL

2 cl vodka | 0,25 l Red Bull | ice ^{a1, 1 20} **9,50**

BEST FINE BRANDIES

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 **7,90**

RASPBERRY PURÉE BRANDY 40% Vol. ²⁰
Fine Brandy Manufacturer Wilhelm Marx 2 cl **7,90**

GRAPPA FROM CHARDONNAY ²⁰
Nonino 2 cl **5,60**

WINE FROM THE BARREL ²⁰ CONTAINS SULPHITES

BY THE GLASS:

WHITE WINE SPRITZER 0,3 l **6,00**

GRAUBURGUNDER PINOT GRIS 0,1 l **6,00**
Hirschmüller winery, G-Württemberg 0,2 l **9,00**

PRIMITIVO PUGLIA IGT 0,1 l **6,00**
Messer del Fauno, I-Apulia 0,2 l **9,00**

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

CHAMPAGNE/ SPARKLING WINE ²⁰ CONTAINS SULPHITES

C1 **MOËT & CHANDON IMPÉRIAL BRUT**
Moët & Chandon, F-Champagne 0,75 l **120,-**

C2 **TAITTINGER PRESTIGE ROSÉ BRUT**
Champagne Taittinger, F-Champagne 0,75 l **145,-**

S2 **WINZERSEKT BLANC DE BLANCS BRUT**
Jurtschitsch winery, A-Kamptal 0,75 l **72,-**

S1 **PROMOSSO PROSECCO DOC SPUMANTE**
EXTRA DRY *Montelvini, I-Venetia* 0,75 l **39,-**

SWEET/DESSERT WINE ²⁰ CONTAINS SULPHITES

SD1 **RIESLANER AUSLESE**
Juliusspital winery, G-Franconia 0,5 l **58,-**



FOR RESERVATIONS

please use our reservation tool
or reservierung@donisl.com



VINTAGE CHANGES
RESERVED

✦ Light, uncomplicated
and fresh

✦✦ Ripe grapes,
complex flavour

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

WHITE WINE²⁰

CONTAINS
SULPHITES

- W6 **CHARDONNAY** ✦✦
Hirschmüller winery, G-Württemberg 0,75 l 34,-
- W14 **MÂCON-IGÉ LA CRA CHARDONNAY** 2021
Domaine Fichet, F-Burgundy ✦✦✦ 0,75 l 69,-
- W17 **GRAUBURGUNDER** PINOT GRIS ✦✦✦
Bott Freres winery, F-Alsace 0,75 l 49,-
- W9 **GRAUBURGUNDER DAC** PINOT GRIS ✦✦
Trunk winery, A-Southern Styria 0,75 l 32,-
- W8 **GRAUBURGUNDER** PINOT GRIS ✦✦
von Oetinger winery, G-Rhine valley 0,75 l 34,-
- W3 **GRAUBURGUNDER RESERVE
PAULINE Dry** PINOT GRIS ✦✦✦
Weingut Pfaffmann, D-Pfalz 0,75 l 56,-
- W12 **WEIßBURGUNDER
GROßE RESERVE** PINOT BLANC 2019 ✦✦
Taubenschuss winery, A-Weinviertel 0,75 l 79,-
- W5 **TREBBIANO DI LUGANA** ✦
Zenato winery, I-Venetia 0,75 l 39,-
- W15 **YELLOW MUSKATELLER** ✦
Lackner Tinnacher winery, A-Southern Styria 0,75 l 39,-
- W2 **RIESLING GOTTLOOS** ✦
Dr. Loosen winery, G-Mosel 0,75 l 42,-
- W1 **RIESLING RIED HEILIGENSTEIN** ✦✦
Bründlmayerr winery, A-Langenlois Kamptal 0,75 l 98,-
- W16 **RIESLING SMOKY DRY** ✦
von Oetinger winery, G-Rhine valley 0,75 l 49,-
- W7 **RIESLING 2024 NACHSCHLAG
„BRIGHT SIDE OF LIFE“** ✦
Stahl winery, G-Franconia 0,75 l 29,-
- W13 **SAUVIGNON BLANC
RIED HOCH PÖSSNITZ** ✦✦✦
Birnstingl winery, A-Southern Styria 0,75 l 45,-
- W4 **SAUVIGNON BLANC RESERVE -S-** ✦✦
Taubenschuss winery, A-Weinviertel 0,75 l 58,-
- W10 **NURGOTT EASYWHITE SILVANER** ✦✦
am Stein winery, G-Franconia 0,75 l 32,-
- W11 **GREEN VELTLINER RIED TENN
DAC RESERVE** 2020 ✦✦✦
Taubenschuss winery, A-Weinviertel 0,75 l 54,-

BIG BOTTLES²⁰

CONTAINS
SULPHITES

- W19 **CHARDONNAY RESERVE -S-** ✦✦✦
Taubenschuss winery, A-Weinviertel 3,0 l 160,-
- W20 **RIESLING GOTTLOOS** ✦✦
Dr. Loosen winery, G-Mosel 3,0 l 168,-
- W21 **GREEN VELTLINER RIED STEINBERG**
Karl Fritsch winery, A-Burgenland ✦✦ 1,5 l 120,-
- W22 **RIED FLAMMBERG MORILLON** ✦✦
Lackner Tinnacher winery, A-Southern Styria 1,5l 240,-
- R8 **CUVÉE ADRIAN** ✦✦✦
red wine cuvée, Sangiovese grapes
Toscana Rosso, I-Toscana 1,5 l 152,-

RED WINE²⁰

CONTAINS
SULPHITES

- R1 **PRIMITIVO PUGLIA IGT** ✦✦✦
Barbanera winery, I-Apulia 0,75 l 34,-
- R2 **HERRGOTT CUVÉE** CS, CF, M ✦✦✦
Am Nil winery, G-Palatine 0,75 l 38,-
- R4 **LEMBERGER RESERVE BLAUFRÄNKISCH**
Hirschmüller winery, G-Württemberg ✦✦ 0,75 l 42,-
- R6 **BLAUFRÄNKISCH EDELGRABEN** 2016
Toni Hartl winery, A-Burgenland ✦✦ 0,75 l 79,-
- R3 **PINOT NOIR RIED OBERER WALD** ✦✦✦
Ernst Triebaumer winery, A-Rust Burgenland 0,75 l 89,-
- R5 **BRUNELLO DI MONTALCINO DOCG** 2018
Tenuta Corte Pavone winery, I-Toscana ✦✦ 0,75 l 135,-
- R7 **BLACK OX CUVÉE** CS, DORNF. TEMPRAN.
Lergenmüller winery, G-Palatine ✦✦✦ 0,75 l 39,-

ROSÉ WINE²⁰

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,-
- ROSÉ **TORRES NATUREO NON-ALCOHOLIC** ✦✦
3 *Miguel Torres, ES-Vilafranca del Penedès* 0,75 l 29,-

NON-ALCOHOLIC DRINKS

SOFT DRINKS

PAULANER SPEZI ^{1 9}	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 served 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

STATUS AS OF 11/2025

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 sparkingly fresh thanks to the citrus fruits

Additives: 1: with colouring 2: with preservatives 3: with antioxidants 4: with flavour enhancers 5: sulphurised 8: with phosphate
9: with sweeteners 11: contains caffeine 13: contains quinine 20: with alcohol

Allergene und Zutaten die Unverträglichkeiten auslösen: a1: wheat (gluten) a3: rye (gluten) a3: barley (gluten) a4: oats (gluten) c: eggs d: fish
f: contains soy g: milk h1: almonds i: celery j: mustard k: sesame l: sulphur dioxide and sulphites n: molluscs o: crustaceans p: peanuts
Unfortunately, we cannot rule out traces of all allergens that cause intolerance in any of our dishes!

WWW.DONISL.COM

REICHERT WIRTSHAUS GMBH & CO. KG

WEINSTRASSE 1 - 80333 MUNICH - PHONE: +49 (0)89-242 939-0 - FAX: +49 (0)89-242 939-100 - EMAIL: INFO@DONISL.COM