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Hacker-Pschorr

INN – RESTAURANT

Donisl

REALE BIERWIRTSCHAFT ZUR ALTEN HAUPTWACHE
BEER RIGHTS SINCE 1715 - WINE SALES SINCE 1315



TRADITIONSWIRTSCHAUS

SHOWCASING AUTHENTIC MUNICH CUISINE
& BEST HACKER-PSCHORR BREWS

ALL PRICES ARE IN EUROS, INCLUSIVE OF SERVICE CHARGE AND VAT.



Donisl

MÜNCHEN

At the Donisl, Munich's second oldest inn, a narrative unfolds—one steeped in tradition, quality, and regional ties.

The cuisine at Donisl is distinguished by its profound connections to Bavarian tradition, a quality that is particularly evident in the selection of ingredients. The ingredients and products utilized are sourced almost exclusively from the Bavarian Oberland and its vicinity.

The succulent roast pork from Bavarian pigs is sourced from local farms that have honed their craft over generations.

Our roast pork is meticulously prepared over several hours, freshly baked multiple times a day. The commitment to detail and dedication to quality are apparent in every dish.

Our onion roast beef and steaks sourced from the Werdenfelser, Murnauer, and Weilheimer regions are infused with the aromas and textures of local ingredients.

"Snack time, snack time, snack time is the most delightful time..."

Our cheese specialties are sourced from the Hubert Stadler dairy located in the Hermannsdorf Country Workshops. Our freshly baked pretzels are provided by the traditional Eberl bakery in Lehel. We procure our sausages from distinguished Munich butchers renowned for their exceptional craftsmanship and authentic Bavarian sausage specialties. Fresh bread is baked each day by the Schmid bread manufactory.

At Donisl in Munich, the experience transcends mere dining; it embodies a way of life. This establishment encapsulates the essence of Bavaria, presenting it on the table for every guest to savor a fragment of this vibrant culture.

YOUR DONISL KITCHEN TEAM



APERITIF

Aperol Spritz ^{1, 20}	0.2l	8,90 €
Hugo ^{1, 20}	0.2l	8,90 €
Campari Soda ^{1, 20}	0.2l	6,00 €
Campari and Orange ^{1, 20}	0.2l	8,40 €
Sanbitter ¹ alcohol-free	0.2l	8,00 €

Wooden BARREL **20**
Münchner GOLD LITER
table-side self-service

OUR BREWS

Munchner Hell ^{a2, 20}

Bottom-fermented beer featuring a nuanced, delicately bitter hop character.

Slightly malty with a pleasant yeast aroma | Original gravity 11.5° Plato, alcohol 5.0% vol.

0.5l	5,20 €
0.35l	4,60 €
1.0l	10,40 €

Light Non-Alcoholic ^{a2, 20}

Naturally cloudy bottom-fermented beer featuring harmonious hop notes and aromas of caramel, honey, and vanilla. It is malty and fresh, offering a full flavor while remaining low in calories. Original gravity is 5.1°P, with an alcohol content of less than 0.5% vol.

0.5l	5,20 €
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Munich Radler ^{a2, 20}

Munich Helles with a delicate lemonade, not overly sweet.

0.5l	5,20 €
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Munich Dark ^{a2, 20}

A bottom-fermented beer with distinct character, exhibiting a delicate bitterness complemented by subtly sweet roasted malt undertones of caramel, nuts, and candied fruit | Original gravity 12.7°P – Alcohol 5.0% vol.

0.5l	6,10 €
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Yeast, White ^{a1, a2, 20}

top-fermented wheat beer, fruity yeast characteristics, subtle sweetness of bananas and honey, delicate hop aroma

0.5l	6,20 €
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Russn ^{a1, a2, 20}

Hefeweizen with a subtle lemonade, not overly sweet.

0.5l	6,20 €
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Cola Wheat ^{a1, a2, 1, 2, 3, 9, 20}

Hefeweizen combined with Coca-Cola

0.5l	6,20 €
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Paulaner Hefeweizen ^{a1, a2}

Brewed utilizing the wheat beer method and only gently dealcoholized following extensive maturation, a sophisticated process eliminates all alcohol from the beer while preserving its invigorating aroma.

0.5l	6,20 €
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STRONG BEER HOUR

February/March ^{a2, 20}

Savior

0.5l	6,40 €
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SUMMER SEASON

June/July/August ^{a2, 20}

Kellerbier

0.5l	6,10 €
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OKTOBERFEST

September/October ^{a2, 20}

Wiesnbier

0.5l	6,40 €
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APPETIZERS

Brotzeitbrettl a1, a2, a3, a4, c, g, i, m, 2, 3
Farmer's smoked meats | Bacon sausage |
Liverwurst | Cold roast beef | Cheese-infused 2 Pers. 24,00 €
| Mountain cheese | Hummus | Horseradish | 4 Pers. 42,00 €
Lavishly garnished | Bread
O'gmachter Kas  2, a1, a2, a3, a4, g 14,90 €
Creamy cheese | Onion rings | Radishes | Lettuce | Berries

Sausage salad FROM REGENSBURG 2, a1, a2, a3, a4, m 16,80 €
House dressing | Onion rings | Pickles | Tomatoes | Berries

with strips of alpine cheese c, i, m, o, p, 3, 4, 5, 7, 8 + 1,90 €

Donisl Salad  a1, j
Selected leafy greens | Tomato | Cucumber | klein 6,90 €
Signature house dressing | Seeds | Croutons | large 11,90 €

ADDITIONAL SIDE DISHES

o, 1, 2, 3, 5, 20 SAUERKRAUT⁷ | RED CABBAGE | BACON AND CABBAGE SALAD | CREAMY MASHED POTATOES | POTATO DUMPLINGS | a1, c, g is 5,60 €
a1, m, 2, 3 ROASTED BABY POTATOES | SPÄTZLE | FRENCH FRIES
i, m, o, 1, 5 VEGETABLE ACCOMPANIMENT | POTATO AND CUCUMBER SALAD is 5,90 €

FROM THE SOUP POT

Oxen consommé a1, c, g, i
Liver dumplings or pancake strips | Vegetables | Chives 7,90 €

SAUSAGE DELICACIES

White sausage a1, c, g, m, o, p, 3, 4, 5, 7, 8
two pieces | pretzels | mustard 10,60 €
white sausage link 4,10 €
Brezn 2,40 €

Currywurst 2, 4, 9 14,90 €
Donisl's currywurst sauce | Pommes frites

Munich bratwurst
Sauerkraut or potato salad 4 Würstl 17,90 €
SERVED IN A REINDL. 8 Würstl 29,00 €
SHARING PORTION 16 Würstl 55,00 €

BROTKORB a1, a2, a3, a4 4,90 €
BREZN a1, j 2,40 €

Donisl Power Bowl

Aromatic rice | Avocado |
Soybeans | Garbanzo beans | with poultry 20,90 €
Carrots | Tomato | Cucumber | with cured salmon. ^{i, d} 21,90 €
Peanuts | Orange-mint-lime with goat cheese ^g 20,90 €
vinaigrette ^{p, m}

VEGETARIAN | PLANT-BASED FOR YOUTH

Cheese sprats a1, c, g   minor portion 14,90 €
Cheese | Onion Rings 17,90 €

Linguine adorned with summer truffle a1, c, g   22,90 €
Pasta | Young spinach | Truffles

potato gnocchi a1, m, 2, 3 5,60 €
with pork roast sauce

Kässpatzn  a1, m, 2, 3 7,90 €

2 Rostbratwürstl i, m, o, 1, 3, 4, 5 8,90 €
with French fries or a potato and cucumber salad

Serving of French Fries  5,60 €

TRADITIONAL BAVARIAN GASTRONOMY



Roasted pork

Pork from Bavarian farms | Shoulder | Pork belly with crackling | Natural gravy | Potato dumplings | Coleslaw ^{a1, a2, i, m, o, 1, 2, 5, 7, 20}

minor portion

16,90 €

19,90 €

1/2 crispy pork shank

Natural sauce | Potato dumplings | Cabbage salad ^{a1, a2, i, m, o, 1, 2, 7, 20}

24,90 €

Wiener Schnitzel

Bavarian straw-fed pork | French fries or potato-cucumber salad | Cranberries ^{a1, c, i, m, o, 1, 3, 5}

minor portion

18,90 €

23,90 €

1/4 crispy Bavarian duck from the farm

Rosemary sauce | Potato gnocchi | Red cabbage ^{a1, a2, i, o, 1, 3, 7, 20}



24,90 €

Backhendl

Boneless chicken thigh | French fries or potato and cucumber salad ^{a1, c, i, m, o, 1, 5}

21,90 €

Duet of the Oxen

Braised beef | Grilled sirloin | Red wine reduction | Red cabbage slaw | Creamy mashed potatoes ^{g, i, m, o, 1, 3, 4, 5, 20}



Tip from Ali Güngörmüş

29,90 €

Veal meatballs

Dressed vegetables | Rosemary-infused potatoes ^{a1, c, g, i, m}

19,90 €

FROM THE GRILL.

Onion-roasted beef - rump steak

Murnau beef accompanied by red wine and onion jus | Sautéed onions ^{a1, c, g, i, m} | Käsespätzle

32,90 €

Pike-perch fillet encrusted with potatoes

vibrant summer vegetables | horseradish condiment

35,90 €

DESSERTS

Creme Brûlée

Sorbet | Berries ^{c, g, 9}



12,90 €

Kirschmichl

custard ^{a1, c, g}



9,60 €

Apple strudel

custard ^{a1, c, g, h1, 2}



9,60 €

Generous serving of Kaiserschmarrn

Raisins | Butter | Sugar | Caramelized almonds – accompanied by applesauce ^{a1, c, g, h1, 2}



OPTIMAL FOR COLLABORATION

15,60 €

 VEGETARIAN

  VEGAN

HIGH-PROOF

nut ^{h2, 20}

in a container

2 cl 4,00 €

Rüscherl ^{1, 9, 10, 20}

13 cl 5,00 €

Hirschkuss ^{o, 20}

38% ABV in a swing-top bottle.

4 cl 7,00 €

PREMIER BRANDY

20

Williams Christ Pear

Brennstüberl "Geistreich" from Burghausen

2 cl 4,90 €

Agricultural fruit producers

Linster Fine Fruit Distillery, matured for one year in oak barrels.

2 cl 4,60 €

Exquisite apricot

Sigi Herzog Fine Fruit Distillery, exquisite essence of ripe apricots

2 cl 5,60 €

Enzian Gentian Liqueur

Wilhelm Marx Fine Spirits Manufactory, Gentian Liqueur from the Mulberry Barrel

2 cl 7,90 €

Raspberry pulp liqueur

40% Vol. Edelmanufaktur Wilhelm Marx

2 cl 7,90 €

Chardonnay Grappa

Grandfather

2 cl 5,60 €

BARREL-AGED WINE

A VARIETY OF OPEN WINES IS
AVAILABLE ON OUR DAILY MENU.

Weissweinschorle

0,3 l 6,00 €

Pinot Grigio

Hirschmüller Winery, Württemberg, Germany

0,1 l 6,00 €

0,2 l 9,00 €

Primitivo Puglia IGT

Sir of the Faun, I-Ampulien

0,1 l 6,00 €

0,2 l 9,00 €

Prodry Frizzante

Motelvini, Veneto, Italy

0,1 l 4,60 €

CHAMPAGNE AND SPARKLING WINES

C1 **Paul Michel**

Champagne Premier Cru, F-Champagne

0,75 l 120,00 €

C2 **Taittinger Prestige Rosé Brut**

Champagne Taittinger, France-Champagne

0,75 l 145,00 €

S1 **Valdo Prosecco Superiore DOCG Gold Label Sparkling Wine**

Valdo, I-Veneto

0,75 l 39,00 €

S3 **Winzersekt**

Pfaffmann Winery, Rhineland-Palatinate

0,75 l 45,00 €

CRIMSON WINE

- R1 **Primitivo Puglia IGT** 
Barbanera Winery, Apulia, Italy
A ROBUST, FRUIT-FORWARD RED WINE FROM APULIA. DARK BERRIES, CHERRY, AND DELICATE SPICE MELD WITH SOFT TANNINS AND A WELL-ROUNDED STRUCTURE. IDEAL FOR PAIRING WITH PASTA, GRILLED MEATS, OR AGED CHEESE. 0,75 l 34,00 €
- R2 **Herrgott Cuvée** CS, SF, M 
HERRGOTT, Winery along the Nile, D-Palatinate
A REFINED CUVÉE EXHIBITING AROMAS OF CHERRIES, RED BERRIES, AND DELICATE SPICE NUANCES. SMOOTH, BALANCED, AND WELL-STRUCTURED – PERFECT FOR PAIRING WITH PASTA, GRILLED MEATS, OR AGED CHEESES. 0,75 l 38,00 €
- R4 **Great Lareyn Lagrein** 
Loacker Winery, South Tyrol
AN UNCONVENTIONAL LAGREIN – PRECISELY AS LOACKER PREFERS. IT FEATURES A WARM BOUQUET, NOTES OF BLACKBERRY, AND AMPLE AGING POTENTIAL, MAKING IT EXCEPTIONALLY ENJOYABLE TO SIP. THIS WINE IS DELIGHTFUL AND INVITES FURTHER INDULGENCE. 0,75 l 75,00 €
- R6 **Pinot Noir Ried Goldberg** 
Toni Hartl Winery, Burgenland, Austria
AN EXQUISITE PINOT NOIR FEATURING NOTES OF RED BERRIES, CHERRIES, AND A DELICATE SPICINESS. ITS SOFT TANNINS AND WELL-BALANCED STRUCTURE RENDER IT A VERSATILE PAIRING FOR POULTRY, LAMB, OR AGED CHEESE. 0,75 l 79,00 €
- R7 **Merlot** 
NURGOTT, Château de Gensac, Gascony
A REFINED MERLOT EXHIBITING NOTES OF DARK CHERRIES, PLUMS, AND A SUBTLE HINT OF SPICE. ITS VELVETY TANNINS AND WELL-ROUNDED STRUCTURE RENDER IT AN IDEAL PAIRING FOR PASTA, GRILLED MEATS, OR AGED CHEESES. 0,75 l 42,00 €
- R3 **Brunello di Montalcino DOCG** 
Tenuta Corte Pavone Winery, Sangiovese, Tuscany.
A PREMIUM RED WINE FROM TUSCANY, FEATURING DARK BERRY FRUIT, CHERRY, CHOCOLATE, AND DELICATE SPICE NOTES THAT MELD WITH VELVETY TANNINS AND A SOPHISTICATED STRUCTURE. IT PAIRS EXCELLENTLY WITH AGED CHEESE, BEEF, OR LAMB DISHES. 0,75 l 135,00 €
- R7 **Black OX Cuvée** DS, DORNF, TEMORAN. 
Lergemüller Winery, Rhineland-Palatinate
ROBUST, FULL-BODIED, AND HARMONIOUS. NOTES OF DARK BERRIES, CHERRY, AND DELICATE SPICES INTERTWINE WITH VELVETY TANNINS, RESULTING IN AN EXPRESSIVE AND STRAIGHTFORWARD RED WINE. 0,75 l 39,00 €

ROSÉ WINES ²⁰

- Rosé 1 **Rosé Lime and Stone** 
Unger Winery, Lake Neusiedl, Austria
A REFINED, VIBRANT ROSÉ FEATURING NOTES OF RED BERRIES, INCLUDING STRAWBERRY AND RASPBERRY, ENHANCED BY A SUBTLE CITRUS FRESHNESS. LIGHT, AROMATIC, AND WELL-BALANCED – PERFECT AS AN APERITIF OR PAIRED WITH LIGHT FARE. 0,75 l 36,00 €
- Rosé 2 **Torres Natureo non-alcoholic** 
Miguel Torres, ES-Vilafranca del Penedès
FRESH, FRUITY, AND STRAIGHTFORWARD. CITRUS, APPLE, AND A VIBRANT LIGHTNESS RENDER THIS NON-ALCOHOLIC WINE THE PERFECT INDULGENCE FOR ANY OCCASION. 0,75 l 29,00 €

 LUMINOUS, STRAIGHTFORWARD, INVIGORATING, AND REFRESHING
 MATURE GRAPES, INTRICATE FRAGRANCES
 ROBUST, POWERFUL, SUBSTANTIAL, OPULENT, FRAGRANT

WHITE WINE²⁰

- W6 Chardonnay** 
Hirschmüller Winery, Württemberg, Germany 0,75 l 34,00 €
THIS REFINED CHARDONNAY BOASTS A VIBRANT BOUQUET OF PASSION FRUIT, MANGO, PINEAPPLE, AND KIWI. ON THE PALATE, IT REVEALS SUCCULENT FRUIT, BALANCED ACIDITY, AND A LASTING, FULL-BODIED FINISH – A GENUINELY DELIGHTFUL WINE.
- W1 Chardonnay Mâcon-Igé La Cra** 
4 Domaine Fichet, France-Burgundy 0,75 l 69,00 €
AN EXQUISITE CHARDONNAY FROM THE CORE OF THE MÂCONNAIS REGION. LUSH AROMAS OF APPLE, PEAR, AND WHITE PEACH MELD WITH A LIVELY FRESHNESS AND DELICATE MINERALITY. PERFECTLY PAIRED WITH LIGHT FISH DISHES, POULTRY, OR SAVORED ON ITS OWN.
- W1 Pinot Gris Tradition** 
7 Bott Frères Winery, Burgundy, France 0,75 l 39,00 €
A SMOOTH, APPROACHABLE WINE DISTINGUISHED BY ITS ACIDIC NOTES THAT HARMONIZE WITH ITS STRENGTH AND ROUNDNESS. THIS SEMI-DRY WHITE WINE FEATURES FLAVORS OF APRICOT, VIENNESE APPLE, AND HAZELNUT, COMPLEMENTED BY A DELICATE HINT OF SMOKE.
- W8 Pinot Grigio** 
Oetinger Winery, D-Rheingau 0,75 l 39,00 €
A REFINED, DRY PINOT GRIS EXHIBITING AROMAS OF RIPE PEAR, YELLOW APPLE, AND A TOUCH OF ALMOND. IT IS BALANCED AND JUICY ON THE PALATE, FEATURING SUBTLE SPICE AND PRONOUNCED MINERALITY. THIS WINE SERVES AS A HARMONIOUS COMPLEMENT TO LIGHT DISHES, FISH, OR CREAMY PASTA.
- W3 Pinot Gris Reserve Pauline, dry.** 
Pfaffmann Winery, Rhineland-Palatinate 0,75 l 56,00 €
BY SIGNIFICANTLY RESTRICTING YIELDS AND HARVESTING THE SELECTED, HAND-PICKED, HIGH-QUALITY PINOT GRIS GRAPES LATE IN THE SEASON, DELIGHTFUL AROMAS OF PEAR, PINEAPPLE, NECTARINE, AND A HINT OF LEMONGRASS CAN EMERGE IN THE WINE. ONLY UPON SWALLOWING THIS DELICATE DROP DO A MYRIAD OF FLORAL NOTES EMERGE, EVOKING THE ESSENCE OF FRUIT TREE BLOSSOMS.
- W1 Pinot Blanc Grand Réserve** 
2 Taubenschuss Winery, Austrian Weinviertel 0,75 l 79,00 €
ITS VIBRANT, SPICY AROMAS EVOKE NOTES OF MELON, HAZELNUT, FRESH HAY, AND CARAMEL. ON THE PALATE, IT UNFOLDS IN AN EXHILARATING MANNER, SHOWCASING INTENSE FRUIT, REFINED MINERALITY, AND A SUCCULENT FINISH.
- W5 Trebbiano di Lugana** 
Zenato Winery, Veneto, Italy 0,75 l 39,00 €
AN EXQUISITE LUGANA FROM ZENATO, CHARACTERIZED BY ITS VIBRANT ACIDITY, MINERAL UNDERTONES, AND FRAGRANCES OF CITRUS, GREEN APPLE, AND PEAR, CULMINATING IN A BALANCED, DRY FINISH.
- W9 Riesling Spätlese Graacher Himmelreich** 
Markus Molitor Winery, Mosel, Germany 0,75 l 49,00 €
SUBTLE FRUITY NOTES OF RIPE PEACH AND APRICOT, HARMONIOUSLY COMPLEMENTED BY VIBRANT ACIDITY. MARKUS MOLITOR'S LATE HARVEST WINE FROM HIMMELREICH CAPTIVATES WITH ITS DEPTH, FINESSE, AND LINGERING FINISH.
- W2 Gottloos Riesling** 
GOTTLOOS, Dr. Loosen Winery, D-Mosel 0,75 l 42,00 €
CLEAR, REFRESHING, AND ENTIRELY STRAIGHTFORWARD. FRUITY WITH NOTES OF CITRUS AND APPLE, ENHANCED BY A REFINED MINERALITY. A MOSEL RIESLING THAT EMBODIES BOTH LIGHTNESS AND DEPTH – IDEAL FOR ANY OCCASION.

WHITE WINE

W1	Riesling Spätlese Erbach Spiegelberg 	0,75 l	98,00 €
	Oetinger Winery, D-Rheingau		
	FRESH, CRISP, AND MINERAL. LIVELY CITRUS AND APPLE NOTES, COMPLEMENTED BY SUBTLE HERBAL SPICE, RENDER THIS RIESLING AN EXQUISITE PARTNER FOR GOURMET DISHES OR LEISURELY OCCASIONS.		
W1	Riesling Smoky Sec 	0,75 l	49,00 €
6	Oetinger Winery, D-Rheingau		
	FRESH, DRY, AND IMBUED WITH A SUBTLE SMOKY MINERALITY, THIS RIESLING OFFERS JUICY APPLE AND ZESTY CITRUS NOTES, COMPLEMENTED BY VIBRANT ACIDITY, RENDERING IT AN EFFORTLESS DELIGHT FOR ANY OCCASION.		
W7	Riesling Refill “The Optimistic Perspective” 2024 	0,75 l	29,00 €
	Stahl Winery, Franconia, Germany		
	FRUITY, REFRESHING, AND THOROUGHLY ENJOYABLE. NOTES OF CITRUS, APPLE, AND A SUBTLE HINT OF FLORAL FRESHNESS RENDER THIS RIESLING AN UNCOMPLICATED, UPLIFTING BEVERAGE SUITABLE FOR ANY OCCASION.		
W1	Sauvignon Blanc 	0,75 l	45,00 €
3	HERRGOTT, Chateau de la Chaise, F-Lore		
	FRUITY, REFRESHING, AND STRAIGHTFORWARD. JUICY GOOSEBERRIES, GREEN APPLE, AND A TOUCH OF EXOTIC FRUITS RENDER THIS SAUVIGNON BLANC THE PERFECT COMPANION FOR SUMMER, APERITIFS, OR LIGHT MEALS.		
W4	Sauvignon Blanc Reserve -S- 	0,75 l	58,00 €
	Taubenschuss Winery, Austrian Weinviertel		
	AN ELEGANT AND EXPRESSIVE SAUVIGNON BLANC FEATURING NOTES OF LIME, GOOSEBERRY, AND DELICATE EXOTIC FRUIT. ITS LIVELY ACIDITY AND SUBTLE MINERALITY PROVIDE DEPTH AND VERSATILITY, MAKING IT AN IDEAL PAIRING FOR FISH, LIGHT POULTRY, OR AGED CHEESE.		
W1	Silvaner Easy White 	0,75 l	32,00 €
0	NURGOTT, Winery at the Stone, D-Franken		
	A LIGHT AND REFRESHING SILVANER FEATURING NOTES OF GREEN APPLE, PEAR, AND DELICATE HERBS. IT IS HARMONIOUS, CRISP, AND WELL-BALANCED – PERFECT AS A COMPLEMENT TO LIGHT FARE OR DELIGHTFUL ON ITS OWN.		
W1	Grüner Veltliner Ried Tenn DAC Reserve 	0,75 l	54,00 €
1	Taubenschuss Winery, Austrian Weinviertel		
	A DISTINCTIVE GRÜNER VELTLINER EXHIBITING NOTES OF APPLE, WHITE PEPPER, AND SUBTLE HERBAL SPICE. VIBRANT, WELL-BALANCED, AND MINERAL-DRIVEN – PERFECT FOR PAIRING WITH FISH, POULTRY, OR TRADITIONAL AUSTRIAN DISHES.		

LARGE CONTAINERS

Gottloos Riesling	3,0 l	168,00 €
GOTTLOOS, Dr. Loosen Winery, D-Mosel		
Grüner Veltliner Ried Steinberg	1,5 l	120,00 €
Karl Fritsch Winery, Burgenland, Austria		
Cuvée Adrian Sangiovese Varietal 2021	1,5 l	98,00 €
Rotwein-Cuvée, Toscana Rosso, T-Toscana		

-  LUMINOUS, STRAIGHTFORWARD, INVIGORATING, AND REFRESHING
-  MATURE GRAPES, INTRICATE FRAGRANCES
-  ROBUST, POWERFUL, SUBSTANTIAL, OPULENT, FRAGRANT

ALCOHOL-FREE

Paulaner Spezi ^{1,2}	0,4 l	4,90 €
Coca-cola ^{1,2,3,9}	0,4 l	4,90 €
Coca-Cola Zero Sugar ^{1,2,3,9,11}	0,4 l	4,90 €
Paulaner Lemonade ^{1,3}	0,33 l	4,20 €
Paulaner Citrus Lemonade ^{1,3}	0,33 l	4,20 €
Paulaner Cola ^{1,3}	0,33 l	4,20 €
Tonic ¹⁰	0,2 l	4,90 €
Poor Brambacher still or medium	0,5 l	4,80 €
Table washer still or sparkling	0,4 l 1,0 l	4,20 € 5,90 €
apple spritzer	0,4 l	4,90 €
Johannisbeerschorle	0,4 l	4,90 €
Maracujaschorle ^{2,12}	0,4 l	4,90 €
Wolfra Orange Juice	0,2 l	4,50 €

COFFEE AND HOT BEVERAGES



DINZLER
KAFFEERÖSTEREI

Espresso ⁹	3,00 €
Double espresso ⁹	4,50 €
Espresso Macchiato ^{9,g}	3,70 €
Cappuccino ^{9,g}	4,70 €
Latté ^{9,g}	4,70 €
latte ^{9,g}	4,70 €
Cup of coffee with cream	4,50 €
Hot chocolate ⁹ with dairy	4,60 €
Tee	is 4,80 €
Darjeeling First Flush	
Alpenkräuter	
Wildberry	
Organic Japan Sencha	
Moringa and Lychee	



Additives: 1: containing colorant 2: containing preservative 3: containing antioxidant 4: containing flavor enhancer 5: sulfured 8: containing phosphate 9: containing sweetener 11: contains caffeine

13: contains quinine

20: contains alcohol

Allergens and ingredients that induce intolerances: a1: Wheat (gluten)

a3: Rye (gluten) a3: Barley (gluten) a4: Oats (gluten) c: Eggs d: Fish f: Soy

g: Milk h1: Almonds i: Celery m: Mustard

k: Sesame

l: Sulfur dioxide and sulfites

n: Mollusks

o: Crustaceans

p: Peanuts

Please be aware of the allergens and additives listed on the menu.
Despite meticulous preparation, the presence of allergens and additives cannot be entirely eliminated.

DONISL KULINARIUM

GEHOBEN, ABER NICHT ABGEHOBEN

TERM
FROM 2026
MARCH

One Sunday each month at 4 p.m.*

CREATE EVOLVING GUEST CHEFS
A DELECTABLE FOUR-COURSE
MENU ab 89,- €



Once a month, the exquisite gallery of the Donisl restaurant hosts a celebration of a core value in Peter Reichert and Franziska Kohlpaintner's establishments: a passion for regional products and their meticulous preparation. Under the guidance of Munich's esteemed chef Karl Ederer, alongside the Donisl kitchen team led by Wolfgang Böttinger and Rainer Unglaub, as well as Bräurosl head chef Burkard Metz, a remarkable culinary experience is crafted.

This is how rotating guest chefs from the
Exquisite gastronomy: Experience the finest of South German cuisine through a four-course meal.

DEADLINE 2026

- 15.03.2026 Joachim Gradwohl, Franz Keller, Herbert
- 19.04.2026 Hintner / Mother's Day Special, Barbara
- 10.05.2026 Schlachter-Ebert and Bastian Ebert
- 28.06.2026
- 26.07.2026 Christoph Mezger, Peppi Kalteis,
- 06.09.2026 Maximilian Schmidt, Wolfgang
- 25.10.2026
- 15.11.2026 Pade

Renowned winemakers showcase their wines.
Hacker-Pschorr beer pairing recommendations

Supreme pleasure in a tranquil environment

To make a reservation, please email: event@donisl.com

June, July, and September at 5:00 PM



Individual Events

The traditional Donisl inn captivates with its elegant and adaptable spaces, ideal for memorable events ranging from formal celebrations to informal gatherings.

Whether hosting a gala, wedding, or corporate function, the venue offers an impeccable ambiance complemented by exceptional, authentic Bavarian cuisine.

Innovative, high-quality menus and meticulous, professional planning ensure that every event is a distinctive experience.





Authentic beer tavern at the historic main
guardhouse
Inn in Munich at Marienplatz since 1715.

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