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Hacker-Pschorr

INN – RESTAURANT

Donisl

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

TRADITIONSWIRTSCHAUS

FEATURING ORIGINAL MUNICH CUISINE
& BEST HACKER-PSCHORR BEERS

ALL PRICES IN EUROS - INCLUDING SERVICE CHARGE AND VAT.



Donisl

MÜNCHEN

At Donisl, it's not just about serving food; it's about telling a story – one of tradition, quality, and regional connection. Donisl's cuisine is characterized by its deep roots in Bavarian cooking – and this is reflected in the selection of ingredients. The ingredients and products we use come almost exclusively from the Bavarian Oberland and the surrounding area.

Our succulent roast pork comes from Bavarian pigs raised on regional farms where traditional methods have been practiced for generations. Our roast pork is gently cooked for hours, oven-fresh several times a day. The attention to detail and passion for quality are evident in every dish. Our onion roast beef and steaks from the Werdenfelder Land region, combined with the aromas and textures of regional ingredients, create an unforgettable culinary experience.

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

Our snack cheese comes from the Hubert Stadler cheese dairy in the Hermannsdorf country workshops.

At the Donisl restaurant in Munich, it's not just about eating, it's about living. It's 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.

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 Orange ^{1, 20}	0.2l	8,40 €
Sanbitter ¹ alcohol-free	0.2l	8,00 €

WOODENBARREL **20**
Münchner GOLD
 for the round
 self-service at the table
 L I T E R

OUR BEERS

Munchner Hell ^{a2, 20}

Bottom-fermented beer with a subtle, delicately bitter hop note. Slightly malty, 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 Alcohol-Free ^{a2, 20}

Naturally cloudy bottom-fermented beer, harmonious hop notes & aromas of caramel, honey & vanilla, malty and fresh, full flavor, low in calories | Original gravity 5.1°P, alcohol < 0.5% vol

0.5l	5,20 €
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Münchner Radler ^{a2, 20}

Munich Helles with fine lemonade, not too sweet

0.5l	5,20 €
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Münchner Dunkel ^{a2, 20}

A bottom-fermented beer with character, delicately bitter with slightly sweet roasted malt notes 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 notes, light sweetness of bananas & honey, unobtrusive hop aroma

0.5l	6,20 €
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Russn ^{a1, a2, 20}

Hefeweizen with a delicate lemonade, not too sweet

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

Hefeweizen with Coca-Cola

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

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

0.5l	6,20 €
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STRONG BEER TIME

February/March

Savior ^{a2, 20}

0.5l	6,40 €
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SUMMER TIME

June/July/August

Kellerbier ^{a2, 20}

0.5l	6,10 €
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OKTOBERFEST

September/October

Wiesnbier ^{a2, 20}

0.5l	6,40 €
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APPETIZERS

Brotzeitbrettl

Farmer's smoked meats | Bacon sausage |
Liverwurst | Cold roast beef | Made with
cheese | Mountain cheese | Hummus |
Horseradish | Richly garnished | Bread

2 Pers. 24,00 €
4 Pers. 42,00 €

O'gmachter Kas

Creamy cheese | Onion rings | Radishes | Lettuce | Berry

13,60 €

Sausage salad

FROM REGENSBURG
House dressing | Onion rings | Pickle | Tomato | Berry

15,80 €

with strips of mountain cheese

+ 1,90 €

Donisl Salad

Selected leafy greens | Tomato | Cucumber |
Special house dressing | Seeds | Croutons

klein 6,90 €
large 11,90 €

SAUSAGE SPECIALTIES

White sausage

two pieces | pretzels | mustard
piece of white sausage
Brezn

10,60 €
4,10 €
2,40 €

Polish broth

Brezn | Senf

8,90 €

Currywurst

French fries

14,90 €

Bratwurstreindl

Sauerkraut or potato salad

17,90 €

4 Würstl
8 Würstl
16 Würstl

17,90 €
29,00 €
55,00 €

BREAD BASKET

BREZN

4,90 €
2,40 €

EXTRA SIDE DISHES

SAUERKRAUT | RED CABBAGE | BACON AND CABBAGE SALAD | CREAMY POTATOES | POTATO DUMPLINGS | SMALL ROASTED
POTATOES | SPÄTZLE | FRENCH FRIES

is 5,60 €

VEGETABLE SIDE DISH | POTATO AND CUCUMBER SALAD

is 5,90 €

FROM THE SOUP KETTLE

Oxen consommé

Liver dumplings or pancake strips | Vegetables |
Chives

7,90 €

Velvet soup from the bush

tomato Burrata-Basilikumcreme

9,90 €

VEGETARIAN | VEGAN

Cheese sprats

Cheese | Onion rings



small portion

14,60 €
17,60 €

Linguine with summer

Pasta | Baby spinach | Winter truffle



22,60 €

Rahmschwammerl

Mushrooms | Cream | Pretzel
dumplings

17,60 €

FOR CHILDREN

potato dumplings

with pork roast gravy

5,60 €

Kässpatzn

with French fries or potato and
cucumber salad

7,90 €

2 Rostbratwürstl

with French fries or potato and
cucumber salad

8,90 €

Portion of French Fries

5,60 €

VEGETARIAN

VEGAN

TRADITIONAL BAVARIAN CUISINE



Roast pork

a1, a2, i, m, o, 1, 2, 5, 7, 20

Pork from Bavarian breeding | Shoulder | Pork belly with crackling |
Natural gravy | Potato dumplings | Coleslaw

small portion 16,90 €

19,90 €

1/2 crispy pork knuckle

a1, a2, i, m, o, 1, 2, 7, 20

Natural sauce | Potato dumplings | Coleslaw

23,90 €

Wiener Schnitzel

a1, c, i, m, o, 1, 3, 5

Bavarian straw-fed pork | French fries or potato and cucumber salad | Cranberries

small portion 18,60 €

22,90 €

1/4 crispy Bavarian farm duck

a1, a2, i, o, 1, 3, 7, 20

Rosemary sauce | Potato dumplings | Red cabbage



23,50 €

Backhendl

a1, c, i, m, o, 1, 5

Breaded chicken | French fries or endive potato salad | Pumpkin seed oil | Remoulade

21,90 €

Duet of the Ox

g, i, m, o, 1, 3, 4, 5, 20

Shoulder | Cheek | Red wine jus | Spinach | Creamy potatoes



29,90 €

Veal meatballs

a1, c, g, i, m

Dressed vegetables | Rosemary potatoes

19,90 €

FROM THE GRILL

Onion roast beef - rump steak

Murnau beef with red wine and onion jus | Fried onions | Käsespätzle^{1, c, g}

31,90 €

Icefish

d, g

Thyme | Ratatouille vegetables | Potato gratin

32,90 €

SWEET TEMPTATIONS



Bavarian Cream



Fruit mirror

9,90 €

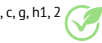
Kirschmichl



custard

9,60 €

Apple strudel



custard

9,60 €

Large portion of Kaiserschmarrn



Raisins | Butter | Sugar | Caramelized almonds – served with applesauce

IDEAL FOR SHARING

15,60 €

DESSERT WINE ²⁰

Rieslaner Auslese

Juliusspital Winery, Franconia, Germany

0,5 l 58,00 €

 VEGETARIAN

 VEGAN

HIGH-PROOF

nut ^{h2, 20} in a bottle	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 €
Vodka RedBull ^{a1, 1, 20}	0,27 cl	9,50 €

BEST BRANDY

Williams Christ pear 40% Vol. Edelbrand - Sigi Herzog Distillate	2 cl	4,90 €
Farm fruit growers Linster fine fruit distillery, aged for 1 year in oak barrels	2 cl	4,60 €
Feiner Mirabell Linster fine fruit distillery, delicate flavor of ripe apricots	2 cl	5,60 €
Raspberry pulp brandy 40% Vol. Edelmanufaktur Wilhelm Marx	2 cl	7,90 €
Grappa from Chardonnay Grandfather	2 cl	5,60 €
Enzian Wilhelm Marx	2 cl	7,90 €








WINE FROM THE⁰ BARREL

Weissweinschorle	0,3 l	6,00 €
Pinot Gris Hirschmüller Winery, D-Württemberg	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 & SPARKLING WINES

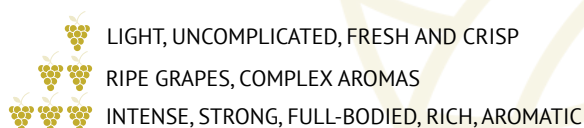
C1 Paul Michel Champagne Premier Cru, F-Champagne	0,75 l	120,00 €
C2 Taittinger Prestige Rosé Brut Champagne Taittinger, F-Champagne	0,75 l	145,00 €
S1 Valdo Prosecco Superiore DOCG Gold Brand Sparkling Wine Valdo, I-Veneto	0,75 l	39,00 €
S3 Winzersekt Pfaffmann Winery, D-Palatinate	0,75 l	45,00 €

RED WINE²⁰











- R1 **Primitivo Puglia IGT** 
Barbanera Winery, Apulia, Italy
A FULL-BODIED, FRUIT-FORWARD RED WINE FROM APULIA. DARK BERRIES, CHERRY, AND SUBTLE SPICE COMBINE WITH SOFT TANNINS AND A ROUNDED STRUCTURE. PERFECT WITH PASTA, GRILLED MEAT, OR MATURE CHEESE. 0,75 l 34,00 €
- R2 **Herrgott Cuvée** CS, SF, M 
HERRGOTT, Winery on the Nile, D-Palatinate
AN ELEGANT CUVÉE WITH AROMAS OF CHERRIES, RED BERRIES, AND SUBTLE SPICE NOTES. ROUND, HARMONIOUS, AND WELL-STRUCTURED – IDEAL WITH PASTA, GRILLED MEAT, OR AGED CHEESE. 0,75 l 38,00 €
- R4 **Tuscany Red Cuvée** 
Duca di Salangane, Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot Canaiolo, I-Toscana
FRUITY, SOFT AND UNCOMPLICATED. CHERRIES, DARK BERRIES AND A HINT OF SPICE MAKE THIS TUSCAN RED WINE THE IDEAL COMPANION FOR CONVIVIAL EVENINGS AND MEDITERRANEAN CUISINE. 0,75 l 29,00 €
- R6 **Pinot Noir Ried Goldberg** 
Toni Hartl Winery, Burgenland, Austria
AN ELEGANT PINOT NOIR WITH NOTES OF RED BERRIES, CHERRIES, AND A SUBTLE SPICINESS. SOFT TANNINS AND A BALANCED STRUCTURE MAKE IT A VERSATILE ACCOMPANIMENT TO POULTRY, LAMB, OR AGED CHEESE. 0,75 l 79,00 €
- R7 **Merlot** 
NURGOTT, Chateau Gensac, Gascony
AN ELEGANT MERLOT WITH AROMAS OF DARK CHERRIES, PLUMS, AND A HINT OF SPICE. VELVETY TANNINS AND A ROUNDED STRUCTURE MAKE IT THE IDEAL ACCOMPANIMENT TO PASTA, GRILLED MEATS, OR AGED CHEESES. 0,75 l 42,00 €
- R3 **Brunello di Montalcino DOCG** 
Tenuta Corte Pavone Winery, Sangiovese, Tuscany
A TOP-QUALITY RED WINE FROM TUSCANY. DARK BERRY FRUIT, CHERRY, CHOCOLATE, AND SUBTLE SPICE NOTES COMBINE WITH VELVETY TANNINS AND A COMPLEX STRUCTURE. IDEAL WITH AGED CHEESE, BEEF, OR LAMB DISHES. 0,75 l 135,00 €
- R7 **Black OX Cuvée** DS, DORNF, TEMORAN. 
Lergemüller Winery, D-Palatinate
ROBUST, FULL-BODIED AND HARMONIOUS. NOTES OF DARK BERRIES, CHERRY AND SUBTLE SPICES MEET VELVETY TANNINS – AN EXPRESSIVE, UNCOMPLICATED RED WINE. 0,75 l 39,00 €

ROSÉ WINES²⁰








- Rosé 1 **Rosé Lime & Stone** 
Unger Winery, Lake Neusiedl, Austria
AN ELEGANT, FRESH ROSÉ WITH NOTES OF RED BERRIES, STRAWBERRY AND RASPBERRY, COMPLEMENTED BY DELICATE CITRUS FRESHNESS. LIGHT, AROMATIC AND WELL-BALANCED – IDEAL AS AN APERITIF OR WITH LIGHT DISHES. 0,75 l 36,00 €
- Rosé 2 **Torres Natureo alcohol-free** 
Miguel Torres, ES-Vilafranca del Pendés
FRESH, FRUITY AND UNCOMPLICATED. CITRUS, APPLE AND A LIVELY LIGHTNESS MAKE THIS NON-ALCOHOLIC WINE THE IDEAL TREAT FOR ANY OCCASION. 0,75 l 29,00 €



WHITE WINE




- W6 Chardonnay** 
Hirschmüller Winery, Württemberg, Germany 0,75 l 34,00 €
THIS ELEGANT CHARDONNAY HAS AN INTENSELY FRUITY AROMA OF PASSION FRUIT, MANGO, PINEAPPLE, AND KIWI. ON THE PALATE, IT PRESENTS ITSELF WITH JUICY FRUIT, A HARMONIOUS ACIDITY, AND A LINGERING, FULL-BODIED FINISH – A TRULY ENJOYABLE WINE.
- W1 Chardonnay Mâcon-Igé La Cra** 
4 Domaine Fichet, F-Burgund 0,75 l 69,00 €
AN ELEGANT CHARDONNAY FROM THE HEART OF THE MÂCONNAIS. JUICY AROMAS OF APPLE, PEAR, AND WHITE PEACH COMBINE WITH A VIBRANT FRESHNESS AND SUBTLE MINERALITY. IDEAL WITH LIGHT FISH DISHES, POULTRY, OR SIMPLY ENJOYED ON ITS OWN.
- W1 Pinot Gris Tradition** 
7 Bott Freres Winery, Burgundy, France 0,75 l 39,00 €
A SMOOTH, EASY-DRINKING WINE CHARACTERIZED BY ACIDITY THAT BALANCES ITS STRENGTH AND ROUNDNESS. A SEMI-DRY WHITE WINE WITH NOTES OF APRICOT, VIENNESE APPLE, AND HAZELNUT WITH A SUBTLE HINT OF SMOKE.
- W8 Pinot Gris** 
Oetinger Winery, D-Rheingau 0,75 l 39,00 €
A DELICATE, DRY PINOT GRIS WITH AROMAS OF RIPE PEAR, YELLOW APPLE, AND A HINT OF ALMOND. BALANCED AND JUICY ON THE PALATE, WITH SUBTLE SPICE AND DISTINCT MINERALITY. A HARMONIOUS ACCOMPANIMENT TO LIGHT DISHES, FISH, OR CREAMY PASTA DISHES.
- W3 Pinot Gris Reserve Pauline dry** 
Pfaffmann Winery, D-Palatinate 0,75 l 56,00 €
BY EXTREMELY LIMITING YIELDS AND HARVESTING THE SELECTED, HAND-PICKED, AND HIGH-QUALITY PINOT GRIS GRAPES LATE IN THE SEASON, WONDERFUL PEAR AROMAS AS WELL AS PINEAPPLE, NECTARINE, AND A TOUCH OF LEMONGRASS CAN DEVELOP IN THE WINE. THEN, ONLY WHEN SWALLOWING THIS FINE DROP DO A MULTITUDE OF FLORAL NOTES DEVELOP, MOST REMINISCENT OF FRUIT TREE BLOSSOMS.
- W1 Pinot Blanc Grand Reserve** 
2 Taubenschuss Winery, Austrian Wine Quarter 0,75 l 79,00 €
ITS INTENSE, SPICY AROMAS ARE REMINISCENT OF MELON, HAZELNUT, FRESH HAY, AND CARAMEL. ON THE PALATE, IT OPENS UP IN AN EXCITING WAY WITH INTENSE FRUIT, ELEGANT MINERALITY, AND A JUICY FINISH.
- W5 Trebbiano di Lugana** 
Zenato Winery, Veneto, Italy 0,75 l 39,00 €
AN ELEGANT LUGANA FROM ZENATO WITH FRESH ACIDITY, A MINERAL NOTE, AND AROMAS OF CITRUS FRUITS, GREEN APPLE, PEAR, AND A HARMONIOUS, DRY FINISH.
- W9 Riesling Easy-White** 
NURGOTT, Achim Ritter Winery, D-Rheingau 0,75 l 33,00 €
AN APPROACHABLE, FRESH RIESLING WITH NOTES OF LIME, APPLE, AND WHITE PEACH. CLEAR, LIVELY, AND WONDERFULLY BALANCED. IDEAL AS AN APERITIF OR WITH LIGHT DISHES – UNCOMPLICATED AND HONEST.
- W2 Riesling Gottloos** 
GOTTLOOS, Dr. Loosen winery, D-Mosel 0,75 l 42,00 €
CLEAR, FRESH, AND UTTERLY UNCOMPLICATED. FRUITY WITH CITRUS AND APPLE NOTES, COMPLEMENTED BY AN ELEGANT MINERALITY. A MOSEL RIESLING WITH LIGHTNESS AND DEPTH – PERFECT FOR ANY OCCASION.
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WHITE WINE

- W1 Riesling Ried Heiligenstein** 
Bründlmayerr Winery, Langenlois, Kamptal, Austria
0,75 l 98,00 €
FRESH, CLEAR AND MINERAL. JUICY CITRUS AND APPLE NOTES, ACCOMPANIED BY DELICATE HERBAL SPICE, MAKE THIS RIESLING AN ELEGANT COMPANION FOR FINE CUISINE OR RELAXED MOMENTS.
- W16 Riesling Smoky Dry** 
Weingut Oetinger, D-Reingau
0,75 l 49,00 €
FRESH, DRY, AND WITH A HINT OF SMOKY MINERALITY. JUICY APPLE, ZESTY CITRUS NOTES, AND LIVELY ACIDITY MAKE THIS RIESLING AN UNCOMPLICATED PLEASURE FOR ANY OCCASION.
- W7 Riesling Refill "Bright side of life"** 2024 
Stahl Winery, Franconia, Germany
0,75 l 29,00 €
FRUITY, FRESH, AND SIMPLY ENJOYABLE. CITRUS, APPLE, AND A HINT OF FLORAL FRESHNESS MAKE THIS RIESLING AN UNCOMPLICATED, FEEL-GOOD DRINK FOR ANY OCCASION.
- W13 Sauvignon Blanc** 
HERRGOTT, Chateau de la Chaise, F-Lore
0,75 l 45,00 €
FRUITY, FRESH AND UNCOMPLICATED. JUICY GOOSEBERRIES, GREEN APPLE AND A HINT OF EXOTIC FRUITS MAKE THIS SAUVIGNON BLANC THE IDEAL COMPANION FOR SUMMER, APERITIFS OR LIGHT DISHES.
- W4 Sauvignon Blanc Reserve -S-** 
Taubenschuss Winery, Austrian Weinviertel
0,75 l 58,00 €
AN ELEGANT, EXPRESSIVE SAUVIGNON BLANC WITH NOTES OF LIME, GOOSEBERRY, AND DELICATE EXOTIC FRUIT. LIVELY ACIDITY AND SUBTLE MINERALITY LEND THIS WINE DEPTH AND VERSATILITY – IDEAL WITH FISH, LIGHT POULTRY, OR AGED CHEESE.
- W10 Silvaner Easy-White** 
NURGOTT, Weingut am Stein, D-Franken
0,75 l 32,00 €
A LIGHT, FRESH SILVANER WITH AROMAS OF GREEN APPLE, PEAR, AND SUBTLE HERBS. HARMONIOUS, CRISP, AND WELL-BALANCED – IDEAL AS AN ACCOMPANIMENT TO LIGHT DISHES OR ENJOYED ON ITS OWN.
- W11 Grüner Veltliner Ried Tenn DAC Reserve** 
Taubenschuss Winery, Austrian Wine Quarter
0,75 l 54,00 €
A CHARACTERFUL GRÜNER VELTLINER WITH AROMAS OF APPLE, WHITE PEPPER, AND DELICATE HERBAL SPICE. LIVELY, BALANCED, AND MINERAL – IDEAL WITH FISH, POULTRY, OR TYPICAL AUSTRIAN CUISINE.

LARGE BOTTLES ²⁰

- Riesling Gottloos**
GOTTLOOS, Dr. Loosen winery, D-Mosel
3,0 l 168,00 €
- Grüner Veltliner Ried Steinberg**
Karl Fritsch Winery, Burgenland, Austria
1,5 l 120,00 €
- Morillon Ried Flammberg**
Lackner Tinnacher Winery, Southern Styria, Austria
1,5 l 160,00 €
- Cuvée Adrian Sangiovese Grape** 2021
Rotweincuvée, Toscana Rosso, T-Toscana
1,5 l 98,00 €


-  LIGHT, UNCOMPLICATED, FRESH AND CRISP
-  RIPE GRAPES, COMPLEX AROMAS
-  INTENSE, STRONG, FULL-BODIED, RICH, AROMATIC

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 ^{1,2,3,9,11}	0,4 l	4,90 €
Paulaner Lemonade ^{1,3}	0,33 l	4,20 €
Paulaner Orange Lemonade ^{1,3}	0,33 l	4,20 €
Tonic ¹⁰	0,2 l	4,90 €
Red Bull ¹	0,25 l	5,50 €
Bad 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 & HOT DRINKS



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 €
Mug of coffee cream ⁹	4,50 €
Drinking chocolate with milk	4,60 €
Tee  Darjeeling First Flush ¹³ Alpenkräuter Wild berry Japan Sencha Organic Moringa Lychee	is 4,80 €

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

13: contains quinine 20: contains alcohol

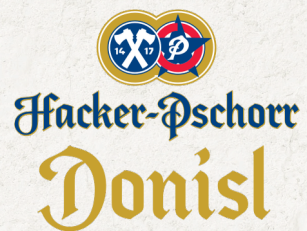
Allergens and ingredients that trigger intolerances: a1: Wheat (gluten)

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

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

k: Sesame l: Sulphur dioxide and sulfites n: Molluscs o: Crustaceans p: Peanuts

Unfortunately, we cannot rule out the presence of traces of all allergens that may cause intolerance in any of our dishes!



Real beer tavern at the old main
guardhouse
Inn in Munich at Marienplatz since 1715

Reichert Wirtshaus GmbH & Co. KG ● Weinstr. 1