



# Donisl

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 Werdenfelser 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 <sup>a,1,10,20</sup>	0.2l	8,90 €
Hugo <sup>a,20</sup>	0.2l	8,90 €
Campari Soda <sup>1,20</sup>	0.2l	6,00 €
Campari Orange <sup>1,20</sup>	0.2l	8,40 €
Sanbitter <sup>1</sup> alcohol-free	0.2l	8,00 €

WOODEN BARREL

Münchner GOLD

for the round  
self-service at the table

20  
LITER

## OUR BEERS

### Munchner Hell <sup>a2,20</sup>

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 <sup>a2,20</sup>

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 €
------	--------

### Münchner Radler <sup>a2,20</sup>

Munich Helles with fine lemonade, not too sweet

0.5l	5,20 €
------	--------

### Münchner Dunkel <sup>a2,20</sup>

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 €
------	--------

### Yeast White <sup>a1,a2,20</sup>

top-fermented wheat beer, fruity yeast notes, light sweetness of bananas & honey, unobtrusive hop aroma

0.5l	6,20 €
------	--------

### Russn <sup>a1,a2,20</sup>

Hefeweizen with a delicate lemonade, not too sweet

0.5l	6,20 €
------	--------

### Cola Wheat <sup>a1,a2,1,2,3,9,20</sup>

Hefeweizen with Coca-Cola

0.5l	6,20 €
------	--------

### Paulaner non-alcoholic wheat beer <sup>a1,a2</sup>

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 €
------	--------

## STRONG BEER TIME

February/March

### Savior <sup>a2,20</sup>

0.5l	6,40 €
------	--------

## SUMMER TIME

June/July/August

### Kellerbier <sup>a2,20</sup>

0.5l	6,10 €
------	--------

## OKTOBERFEST

September/October

### Wiesnbier <sup>a2,20</sup>

0.5l	6,40 €
------	--------

## APPETIZERS

### Brotzeitbrett

Farmer's smoked meats | Bacon sausage | Liverwurst | Cold roast beef | O'gmachter 2 Pers. 24,00 €  
 Das (a type of Austrian sausage) | Mountain cheese | Hummus | Horseradish | Richly 4 Pers. 42,00 €  
 garnished | Bread

### Donisl "4erlei"

Hummus | Made cheese | Salted butter | Herbed sour cream – with a bread basket 11,00 €  
a1, a2, a3, a4, g, l, m, 4

### Bavarian beef tartare

Truffle cream | baked organic egg a1, c, g, d, l, o, m, 3 small portion 13,40 €  
 21,90 €

### Lukewarm calf's head carpaccio

Pomegranate | Horseradish | Cucumber 20,90 €

### O'gmachter Kas

Creamy cheese | Onion rings | Radishes | Lettuce | Berry 2, a1, a2, a3, a4, g 13,60 €

### Sausage salad FROM REGENSBURG

House dressing | Onion rings | Pickle | Tomato | Berry 2, a1, a2, a3, a4, m 15,80 €  
 WITH STRIPS OF MOUNTAIN CHEESE + 1,90 €

### Donisl Salad

Selected leafy greens | Tomato | Cucumber | Special house dressing | Seeds | a1, l klein 6,90 €  
 Croutons large 11,90 €

### BREAD BASKET a1, a2, a3, a4

4,90 €

### BREZN a1, j

2,40 €

## SAUSAGE SPECIALTIES

### White sausage KESSELFRI SCH

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

### Polish sausage

with pretzels | mustard 8,90 €

### Currywurst

French fries 2, 4, 9 14,90 €

### Bratwurstreindl

Sauerkraut or potato salad c, i, m, o, p, 3, 4, 5, 7, 8  
 PORTION 4 Würstl 17,90 €  
 TO SHARE 8 Würstl 29,00 €  
 16 Würstl 55,00 €

## FROM THE SOUP KETTLE

### Oxen consommé

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

### Velvet soup from the bush tomato 2, 6

Burrata-Basilikumcreme 9,90 €

 VEGETARIAN

  VEGAN

# TRADITIONAL BAVARIAN CUISINE

## Donisl roasting pan

Beef | Duck | Pork knuckle | Pork sausages | Red cabbage | Potato dumplings | Cheese spaetzle a1, c, g, i, m, o, 1, 2, 5, 7 2 Pers. 68,00 €  
4 Pers. 124,00 €



## Roast pork

Pork from Bavarian breeding | Shoulder | Pork belly with crackling | Natural gravy | Potato dumplings | Coleslaw a1, c, g, i, m, o, 1, 2, 5, 7, 20 small portion 16,90 €  
19,90 €

## 1/2 crispy pork knuckle

Natural sauce | Potato dumplings | Coleslaw a1, c, g, i, m, o, 1, 2, 7, 20 23,90 €

## Wiener Schnitzel

Bavarian straw-fed pork | French fries or potato and cucumber salad | Cranberries a1, c, i, m, o, 1, 3, 5 small portion 18,60 €  
22,90 €

## 1/4 crispy Bavarian farm duck

Rosemary sauce | Potato dumplings | Red cabbage a1, c, g, i, m, o, 1, 3, 7, 20 23,50 €

## Backhendl

Boneless chicken leg | French fries or potato and cucumber salad a1, c, i, m, o, 1, 5 21,90 €

## Duet of the Ox

Shoulder | Cheek | Red wine jus | Baby spinach | Creamy potatoes g, i, m, o, 1, 3, 4, 5, 20 29,60 €

## Veal steak

colorful peppercorn cream sauce | flamed kohlrabi | potato rösti a1, c, g, i, m 32,90 €

## Veal meatballs

Dressed vegetables | Rosemary potatoes a1, c, g, i, m 19,90 €

# VEGETARIAN | VEGAN

## Cheese sprats

Spätzle | Cheese | Onion rings a1, c, g small portion 14,60 €  
17,60 €

## Linguine with truffles

Pasta | Baby spinach | Winter truffle a1, c, f, g 22,90 €

## Rahmschwammerl

Mushrooms | Cream | Pretzel dumplings a1, c, f, g 17,60 €

# EXTRA SIDE DISHES

SAUERKRAUT | RED CABBAGE | BACON AND CABBAGE SALAD | CREAMY POTATOES | POTATO DUMPLINGS | SMALL ROASTED POTATOES | SPÄTZLE | FRENCH FRIES a1, c, g is 5,60 €

VEGETABLE SIDE DISH | POTATO AND CUCUMBER SALAD is 5,90 €

 VEGETARIAN

  VEGAN

## FROM THE GRILL

### Roast beef - rump steak

Murnau beef with red wine and onion jus | Fried onions | Käsespätzle<sup>1, c, 9</sup>

31,90 €

### Ribeye 300 grams

Don't miss the fat cap from the Murnau beef | Café de Paris sauce | Grilled vegetables | Potato gratin<sup>c, g, i, 4</sup>

39,90 €

### Donisl Deluxe Burger

200g Werdenfelser beef from Murnau | Cheddar cheese | Lettuce | Tomato | Pickles | Onions | Homemade Donisl burger sauce<sup>a1, c, g, i, j, 3</sup>

18,90 €

OPTIONALLY WITH FRENCH FRIES

+ 3,90 €

### Icefish

Thyme | Ratatouille vegetables | Potato gratin<sup>d, g</sup>

32,90 €

## FOR CHILDREN

### potato dumplings

with pork roast gravy<sup>a1, m, 2, 3</sup>

5,60 €

### Kässpätzn<sup>a1, m, 2, 3</sup>



7,90 €

### 2 Rostbratwürstl<sup>i, m, o, 1, 3, 4, 5</sup>

with French fries or potato and cucumber salad

8,90 €

### Portion of French Fries



5,60 €

## SWEET TEMPTATIONS

### Crème brûlée<sup>c, g, 9</sup>

Sorbet | Berries



9,90 €

### Large portion of

### Kaiserschmarrn

Raisins | Butter | Sugar | Caramelized almonds – served with applesauce<sup>a1, c, g, h1, 2</sup>

IDEAL FOR SHARING



15,60 €

### Kirschmichl<sup>a1, c, g</sup>

custard



9,60 €

### Apple strudel<sup>a1, c, g, h1, 2</sup>

custard



9,60 €

## DESSERT WINE<sup>20</sup>

### Rieslaner Auslese

Juliuspital Winery, Franconia, Germany

0,5 l 58,00 €

VEGETARIAN

VEGAN

## HIGH-PROOF

<b>nut</b> <sup>h2, 20</sup> in a bottle	2 cl	4,00 €
<b>Rüscherl</b> <sup>1, 9, 10, 20</sup>	13 cl	5,00 €
<b>Hirschkuss</b> <sup>0, 20</sup> 38% ABV in a swing-top bottle	4 cl	7,00 €
<b>Vodka RedBull</b> <sup>a1, 1, 20</sup>	0,27 cl	9,50 €

## BEST BRANDY

20

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

## WINE FROM THE BARREL

A SELECTION OF OPEN WINES CAN BE  
OUR DAILY MENU.

<b>Weissweinschorle</b>	0,3 l	6,00 €
<b>Pinot Gris</b> Hirschmüller Winery, D-Württemberg	0,1 l 6,00 € 0,2 l 9,00 €	
<b>Primitivo Puglia IGT</b> Sir of the Faun, I-Ampulien	0,1 l 6,00 € 0,2 l 9,00 €	
<b>Prodry Frizzante</b> Motelvini, Veneto, Italy	0,1 l 4,60 €	

## CHAMPAGNE & SPARKLING WINES

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

# WHITE WINE

## Chardonnay

Hirschmüller Winery, Württemberg, Germany

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.

0,75 l 34,00 €

## Chardonnay Mâcon-Igé La Cra

Domaine Fichet, F-Burgund

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.

0,75 l 69,00 €

## Pinot Gris Tradition

Bott Freres Winery, Burgundy, France

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.

0,75 l 39,00 €

## Pinot Gris

Oetinger Winery, D-Rheingau

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.

0,75 l 39,00 €

## Pinot Gris Reserve Pauline

Pfaffmann Winery, D-Palatinate

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.

0,75 l 56,00 €

## Pinot Blanc Grand Reserve

Taubenschuss Winery, Austrian Wine Quarter

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.

0,75 l 79,00 €

## Trebbiano di Lugana

Zenato Winery, Veneto, Italy

AN ELEGANT LUGANA FROM ZENATO WITH FRESH ACIDITY, A MINERAL NOTE, AND AROMAS OF CITRUS FRUITS, GREEN APPLE, PEAR, AND A HARMONIOUS, DRY FINISH.

0,75 l 39,00 €

## Riesling Easy-White

NURGOTT, Oetinger Winery, D-Rheingau

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.

0,75 l 33,00 €

## Riesling Gottloos

GOTTLOOS, Dr. Loosen winery, D-Mosel

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.

0,75 l 42,00 €

## WHITE WINE

### Riesling Ried Heiligenstein

Bründlmayer Winery, Langenlois, Kamptal, Austria

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.

0,75 l 98,00 €

### Riesling Smoky Dry

Weingut Oetinger, D-Reingau

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.

0,75 l 49,00 €

### Riesling Refill "Bright side of life"

2024

Stahl Winery, Franconia, Germany

FRUITY, FRESH, AND SIMPLY ENJOYABLE. CITRUS, APPLE, AND A HINT OF FLORAL FRESHNESS MAKE THIS RIESLING AN UNCOMPLICATED, FEEL-GOOD DRINK FOR ANY OCCASION.

0,75 l 29,00 €

### Sauvignon Blanc

HERRGOTT, Chateau de la Chaise, F-Lore

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.

0,75 l 45,00 €

### Sauvignon Blanc Reserve -S-

Taubenschuss Winery, Austrian Weinviertel

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.

0,75 l 58,00 €

### Silvaner Easy-White

NURGOTT, Weingut am Stein, D-Franken

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.

0,75 l 32,00 €

### Grüner Veltliner Ried Tenn DAC Reserve

Taubenschuss Winery, Austrian Wine Quarter

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.

0,75 l 54,00 €

## LARGE BOTTLES <sup>20</sup>

### 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 €

### Chardonnay Morillon Ried Flammberg

Lackner Tinnacher Winery, Southern Styria, Austria




1,5 l 160,00 €

### Cuvée Adrian Sangiovese Grape

Rotweincuvée, Toscana Rosso, T-Toscana

2021

1,5 l 98,00 €

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

## RED WINE<sup>20</sup>

### Primitivo Puglia IGT

Barbanera Winery, Apulia,

Italy 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 €

### Herrgott Cuvée

HERRGOTT, Cabernet Sauvignon, Cabernet Franc, Merlot, Weingut am Nil, D-Pfalz

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 €

### 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 €

### 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 €

### 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 €

### 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 €

### Black OX Cuvée

Cabernet Sauvignon, Dornfelder, Tempranillo, Weingut Lergenmüller, D-Pfalz

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 WINE<sup>20</sup>

### 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 €

### 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 €

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

## ALCOHOL-FREE

<b>Paulaner Spezi</b> <sup>1,2</sup>	0,4 l	4,90 €
<b>Coca-cola</b> <sup>1,2,3,9</sup>	0,4 l	4,90 €
<b>Coca-Cola Zero</b> <sup>1,2,3,9,11</sup>	0,4 l	4,90 €
<b>Paulaner Lemonade</b> <sup>1,3</sup>	0,33 l	4,20 €
<b>Paulaner Orange Lemonade</b> <sup>1,3</sup>	0,33 l	4,20 €
<b>Tonic</b> <sup>10</sup>	0,2 l	4,90 €
<b>Red Bull</b> <sup>1</sup>	0,25 l	5,50 €
<b>Bad Brambacher</b> still or medium	0,5 l	4,80 €
<b>Table washer</b> still or sparkling	0,4 l 1,0 l	4,20 € 6,90 €
<b>apple spritzer</b>	0,4 l	4,90 €
<b>Johannisbeerschorle</b>	0,4 l	4,90 €
<b>Maracujaschorle</b> <sup>2,12</sup>	0,4 l	4,90 €
<b>Wolfra orange juice</b>	0,2 l	4,50 €

## COFFEE & HOT DRINKS



**DINZLER**  
KAFFEERÖSTEREI

<b>Espresso</b> <sup>9</sup>	3,00 €
<b>Double espresso</b> <sup>9</sup>	4,50 €
<b>Espresso Macchiato</b> <sup>9,g</sup>	3,70 €
<b>Cappuccino</b> <sup>9,g</sup>	4,70 €
<b>Latté</b> <sup>9,g</sup>	4,70 €
<b>latte</b> <sup>9,g</sup>	4,70 €
<b>Mug of coffee cream</b> <sup>9</sup>	4,50 €
<b>Drinking chocolate</b> with milk	4,60 €
<b>Tee</b>	15 4,80 €
Darjeeling	
Mountain herbs	
Sweet Berries	
Green Dragon Lung Ching	
Refreshing Mint	
Fruity Camomile	



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 j: 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!