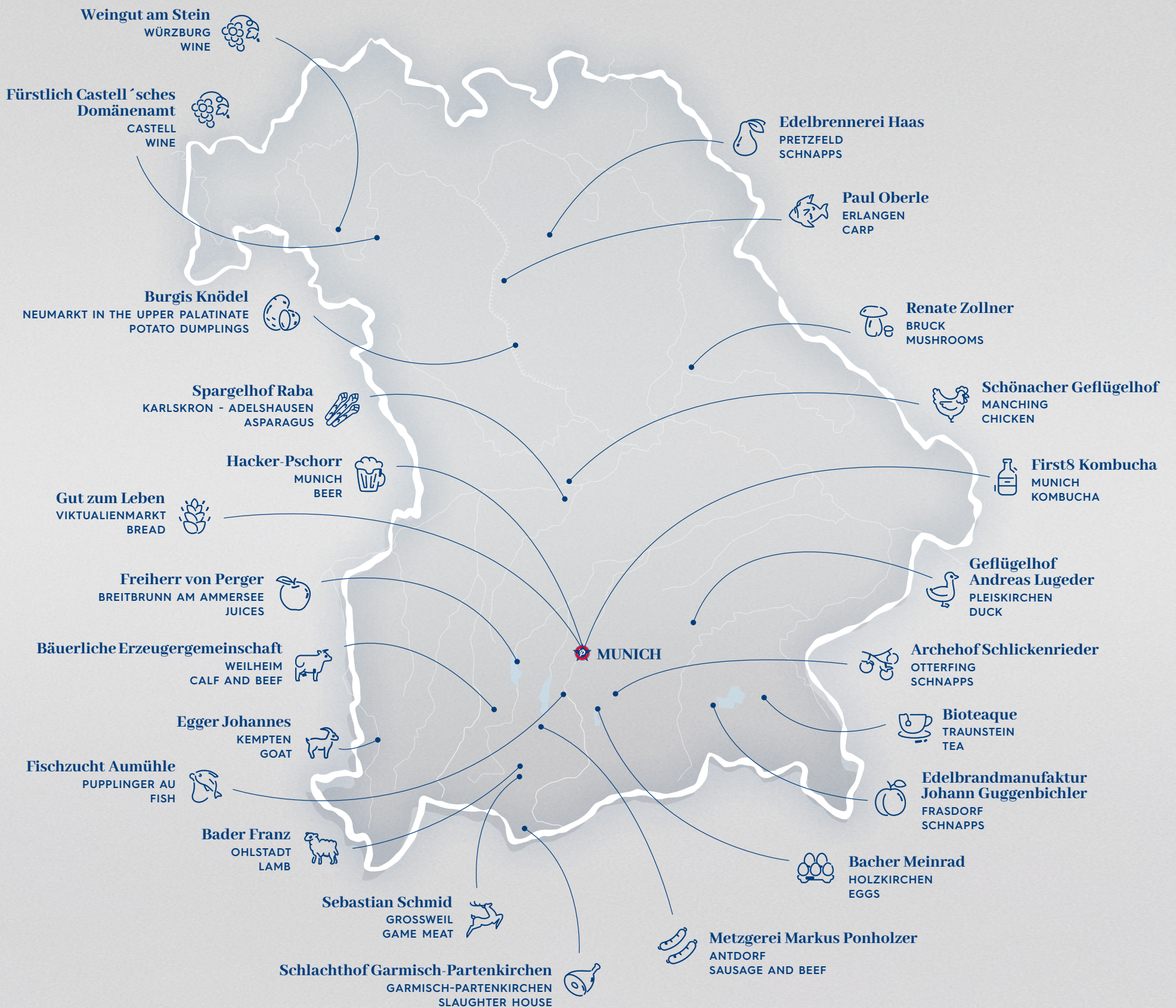




Der Pschorr

MÜNCHEN



FROM THE SOUP KITCHEN

Creamy potato soup

with homemade choux pastry doughnuts 9,90

FROM MURNAU-WERDENFELSER BEEF

Liver dumpling soup

with beef broth 9,90

Semolina dumplings

with three dumplings in beef broth
and thinly sliced root vegetables 8,90

also available in vegetable broth 

Goulash soup

– cut from the calf –

with majoran and served with fresh bread 12,90

VEGETARIAN AND SALADS

Homemade spinach spaetzle

– your choice of –

hearty mountain cheese sauce
or tomato vegetable sugo 19,90

Fine gnocchi

– from potatoes and semolina –

with ragout of peppers, zucchini
and eggplant, fresh arugula and
olive oil 19,90

Caesar Salad

Romaine hearts with spicy parmesan dressing,
crispy tomato croutons and fried capers 15,90

also available with marinated chicken strips 21,90

Mixed salad with
marinated chicken breast slices
and pan fried champignons 21,90

Mixed salad with fried goat cheese

in puff pastry with fruity fig mustard 19,90

Bavarian baked potato

with herb cream and spring onions,
fried champignons and
small mixed salad 15,90

also available with marinated chicken strips 21,90

Hand-rolled potato strudel

with market vegetables 19,90



A REAL SPECIALTY

Crispy roasted ½ duck

– from our farmer Lugeder in Pleiskirchen –

served with Bavarian potato dumpling
and homemade red cabbage
with apples 39,90

also available 1/4 duck 29,90

SNACKS

Homemade „Obazda“

made from brie, butter, creamy cream cheese
and mild paprika, plus red onions 14,90

Three kinds of spread

– two vegetarian and one vegan –

served with our house bread 14,90

Pretzel Dumpling-Carpaccio

with red onions and homemade mustard
dressing 16,90

FROM OUR BUTCHER IN ANTENDORF

Sour sausage salad

– sliced „Regensburger“ sausage –

with red onions 16,90

also available with slices of Tegernseer
mountain cheese 19,90

Freshly baked pretzel 2,90

LOW CARB

FROM MURNAU-WERDENFELSER BEEF

Boiled silverside rump in beef broth 27,90

FROM THE BAVARIAN VEAL

Two steaks from the loin briefly fried in a pan 31,90

each served with freshly grated horseradish
or seasonal kimchi and steamed vegetables

SMALL PORTIONS

We make it possible

4,– Euro less

FROM THE FISH FARM AUMÜHLE

Salmon trout fillet

– fried in butter –

with pan fried potatoes 33,90

Char fillet

– fried on the skin –

with seasonal risotto 33,90

DISCOVER SOMETHING SPECIAL



Grilled marrow bone

Served on a wooden board with
regional kimchi 19,90

– additionally –

Beef tatar 32,90

EXTRA PORTIONS ANY TIME

of side dishes
because it tasted so good

Our beef is exclusively from



and stands for high-quality beef from Bavaria with
species-appropriate rearing, fair remuneration
for farmers, regional feed and an exceptional taste
experience.

 Protected geographical indication

 Vegetarian

 Vegan

Follow us on



List of allergens and list of addi-
tives available on request from
our waiters.



Please scan for
international Menus



OUR CLASSIC

Beefsteak tatar

– *freshly minced and after a traditional recipe* –

Egg yolk, onions, anchovies, capers, paprika powder, salt and pepper. Served with slices of bread.
Order it ready to eat or do it yourself 26,90



SPECIALITIES FROM THE GRILL

Ox cutlet

– *served on a wooden board* –

for one person 49,90

for two persons 79,90

Fillet

– *the best part of beef* – 49,90

Entrecôte

– *with typical grease eye* – 39,90

each with handmade potato strudel and market vegetables, served with red wine sauce

Grilled steak tatar

– *served on a wooden board* –

200g burger patty topped with mushrooms and gratinated with mountain cheese. Served with a baked potato stuffed with herb curd, BBQ sauce and a small side salad 22,90

also available with two burger patties 29,90

FROM THE STEW KITCHEN

FROM MURNAU-WERDENFELSER BEEF

Beef Goulash

– *from neck and calf* –

with bread dumpling and side salad 27,90

Bavarian “Sauerbraten”

– *from shoulder and leg* –

with bread dumpling and red cabbage 27,90

Roulade

– *from beef topside* –

with market vegetables and mashed potatoes 27,90

PEOPLE KNOW US FOR

Beef and onion roast

– *cut from the matured loin* –

served with fried onions, pan fried potato wedges with herbs and steamed seasonal vegetables 39,90



SAUSAGES AND MEATBALLS

FROM THE BAVARIAN VEAL

Hand-turned Meatballs

with hearty gravy and creamy mashed potatoes 21,90

Fine veal sausages

Three pieces with homemade fig mustard and fresh potato cucumber salad 21,90

FROM MURNAU-WERDENFELSER BEEF

Beef patty

with fried onions, BBQ sauce and creamy mashed potatoes 19,90

Spicy beef sausage

Two pieces with creamy mashed potatoes and sour cabbage with bacon cubes 19,90

FROM THE BAVARIAN PIG

Crisp ½ pork knuckle

– *fresh from the oven* –

served with Bavarian potato dumpling and homemade bacon cabbage salad 24,90

also available whole pork knuckle 36,90

Crispy fried Schnitzel

– *cut from the loin* –

served with cold stirred cranberries

your choice of potato cucumber salad or pan fried potatoes 29,90



CHANGES ARE WELCOME

free change of side dishes possible at any time

THE RESI

OUR EVENT LOCATION ON
THE SECOND FLOOR

Curious to
find out more?



DESSERT

– *the best for last* –

Dessert Variation

crispy apple pie, warm apple strudel and a small „burnt crème“ served with creamy vanilla ice cream, homemade fruit sorbet and warm bourbon vanilla sauce 15,90

ASK OUR WAITERS
ABOUT THE
DESSERT MENU

NON-ALCOHOLIC DRINKS

SINALCO

Cola, Cola Zero, Cola Mix, Lemon or Orange lemonade

each 0,3 l 3,20

Table water 0,4 l 3,90

Gerolsteiner Mineral water

still or sparkling

0,25 l 4,10 or 0,75 l 8,30

JUICES

DIRECTLY FROM AMMERSEE

Apple spritzer
naturally cloudy

Elderberry spritzer

Rhubarb spritzer

each 0,4 l 4,90

FROM THE WOODEN BARREL Hacker-Pschorr Edelhell

0,5 l 6,40

DIRECTLY FROM NEXT DOOR

FIRST8 MANUFAKTUR,
VKTUALIENMARKT

Bio Kombucha

Peppermint 0,33 l 5,40

BEERS

HACKER PSCHORR

Wheat beer

naturally cloudy

Shandy

Russ'n

Helles non-alcoholic

naturally cloudy

PAULANER

Dark Beer

naturally cloudy

Light wheat beer

Wheat Beer non-alcoholic
naturally cloudy

HOPF

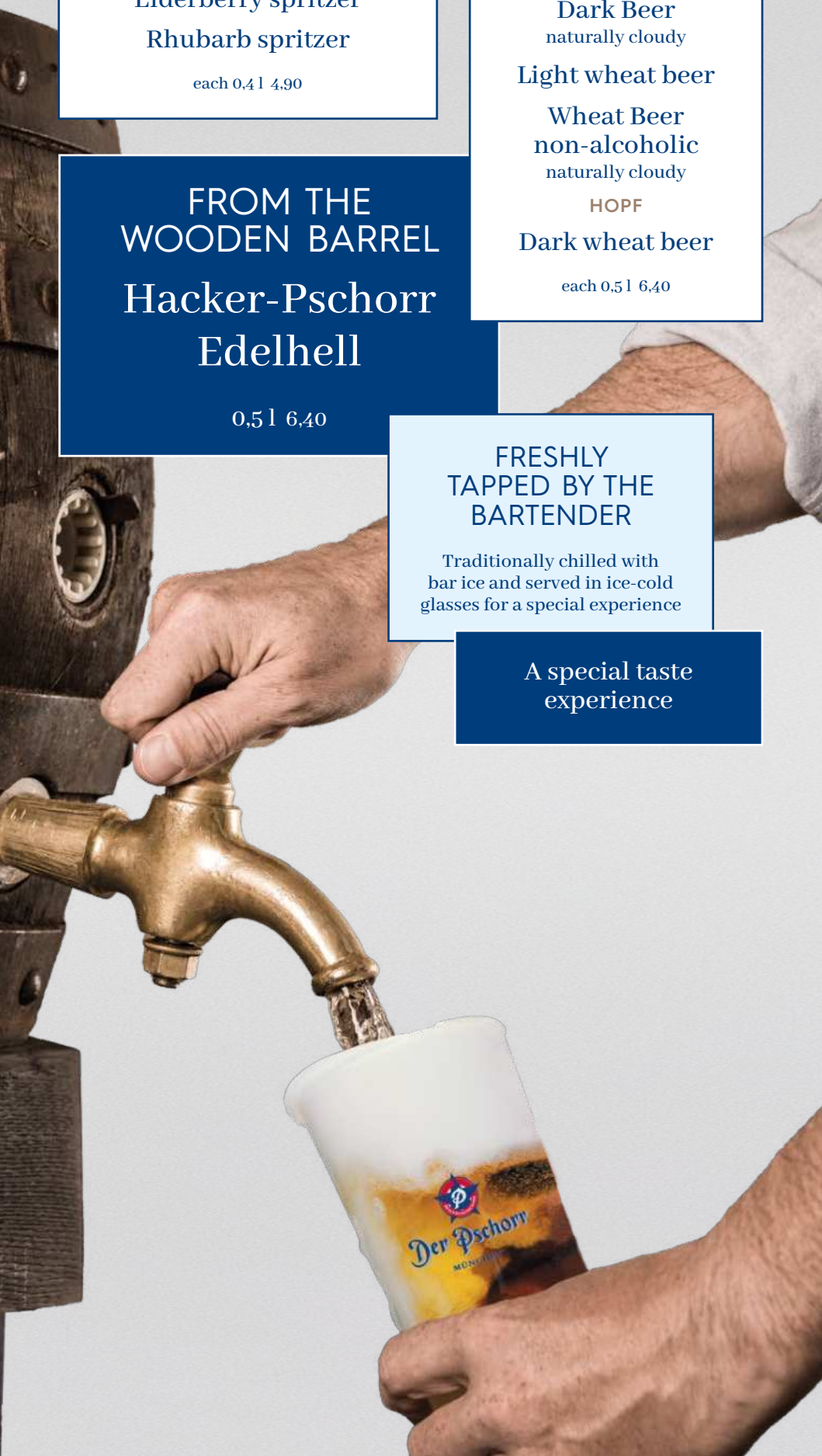
Dark wheat beer

each 0,5 l 6,40

FRESHLY TAPPED BY THE BARTENDER

Traditionally chilled with bar ice and served in ice-cold glasses for a special experience

A special taste experience



WINE BY THE GLASS

– *white* –

Grüner Veltliner

Weingut Prectl, Retzer Weinberge,
Austria 0,2 l 8,90

Rivaner Cuvée

Fürstlich Castell'sches Domänenamt,
Franconia 0,2 l 8,90

White wine spritzer

with Rivaner Cuvée 0,4 l 9,40

– *red* –

Blauer Zweigelt

Winery Bauer, Weinviertel,
Austria 0,2 l 9,40

Roter Castell „1224“

Fürstlich Castell'sches Domänenamt,
Franconia 0,2 l 9,40

AS AN ADDITIONAL
DAILY RECOMMEN-
DATION, WE ALSO
OFFER ONE OF
OUR BOTTLED
WINES SERVED BY
THE GLASS

Please ask our waiters
for more details

PLEASE ASK
OUR SERVICE
FOR
OUR BOTTLED
WINE LIST

SCHNAPPS 2 cl 6,90

EDELBRENNEREI HAAS,
PRETZFELD IN FRANCONIA

Hazelnut brandy

ARCHEHOF SCHLICKENRIEDER,
OTTERFING

Rowan berry brandy

Apple brandy

ELZTALBRENNEREI GEORG WEIS,
BLACK FOREST

Williams pear brandy

JOHANN GUGGENBICHLER,
FRASDORF / CHIEMGAU

Fruit schnapps

– *matured in wooden barrels* –

Wild raspberry spirit

Walnut liqueur

Apricot brandy

Enzian

ITALIAN HERB LIQUEUR

Ramazzotti

APERITIF

Fraenzi Spritz

Fraenzi Frizzante, Soda,
Aperol 0,2 l 9,40

Fraenzi Hugo

Fraenzi Frizzante, Soda,
Elderberry 0,2 l 9,40

Fraenzi Rhabarber

Fraenzi Frizzante, Soda,
Rhubarb juice 0,2 l 9,40

Fraenzi Castell Frizzante

Fürstl. Castell'sches
Domänenamt,
Franconia 0,15 l 6,90





Der Pschorr

MÜNCHEN

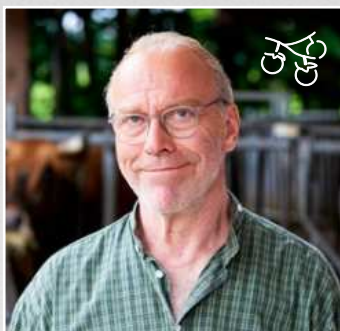


Bader Franz
Ohlstadt

Homeland on a plate means a lot to us. We believe that the people who produce our food are something special. Our local producers are farmers, hunters, butchers, cheesemakers and fishermen, brewers and winemakers who pursue their craft with passion and skill. Here at “Der Pschorr” you can still taste, see and smell the dedication, effort and devotion behind the products on your plate.



Peter Schmid
Munich / Sendling



Archehof Schlickenrieder
Otterfing



Johann Guggenbichler
Frasdorf



Freiherr von Perger
Breitbrunn am Ammersee



Egger Johannes
Kempten



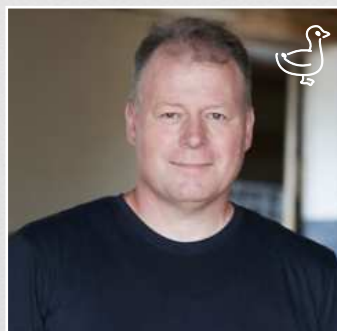
Fischzucht Aumühle
Pupplinger Au



Burgis Knödel
Neumarkt in the upper Palatine



Spargelhof Raba
Karlskron - Adelshausen



Geflügelhof Andreas Lugeder
Pleiskirchen



Edelbrennerei Haas
Pretzfeld



Bacher Meinrad
Holzkirchen



Fürstlich Castell'sches
Domänenamt, Castell



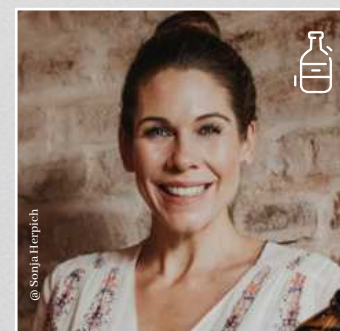
Sebastian Schmid
Großweil



Schlachthof Garmisch
Garmisch-Partenkirchen



Metzgerei Markus Ponholzer
Antdorf



First8 Kombucha
Munich