



# HERR'SCHAFTS'ZEITEN

DAS PAULANER IM TAL

## WARMLY WELCOME TO

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### HERR'SCHAFTS'ZEITEN // „HERR SCHAU AUF'D SEITN“

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The exclamation „Herrschaftszeiten“ has nothing to do with „Herrschaftszeit“, but means „Herr schau auf'd Seitn“, which means that the Lord God, especially at a late, sociable hour should not look so closely for once.

**So: „Lord look to the side“**

With this in mind,  
Prost & Enjoy!



Your Hosts

Nadja van Mark, Mitja Lafere & Sebastian Erlenmaier



Chef Daniel Bischof  
and the entire team

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### FOLLOW US ON INSTAGRAM

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[herrschaftszeiten-muenchen.de](https://herrschaftszeiten-muenchen.de)  
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All prices in euros and including VAT.

# CULINARY

EVERY EMPLOYEE AND EVERY SUPPLIER  
ANT IS AN IMPORTANT PART PART OF  
THE HERR'SCHAFTS'ZEITEN.

Without them, we could not live up to our high quality standards and our philosophy. Our cuisine is constantly evolving and does not want to lose its origins. Typical dishes from the region, childhood memories from home and contemporary seasonal interpretations can be found on our menu.

We work with the following regional producers, among others:



- 1) **Meat:** Metzgerei Ott - Engelsberg an der Alz
- 2) **Fish:** Kröswang - Grieskirchen in Austria
- 3) **Cress:** Urban Soul Farm - Munich
- 4) **Mushrooms:** Pilzversand Zollner - Viktualienmarkt
- 5) **Organic cheese:** Bio-Käsehof Obermooser - Irschenberg
- 6) **Organic meat:** Juffinger - Tyrol in Austria
- 7) **Organic milk:** Molkerei Berchtesgadener Land - Piding



**OUR PARTNERS:** We prefer to work with partners and suppliers with similar views who are regionally based and make a contribution to society.



Online reservation

# PAULANER BEERS<sup>A</sup>

## DRAFT BEERS

|          | Hoibe*   Maß** |
|----------|----------------|
| Helles   | 5,9   11,8     |
| Dunkles  | 5,9   11,8     |
| Radler   | 5,9   11,8     |
| Weißbier | 6,2   12,4     |
| Russ     | 6,2   12,4     |

## SEASONAL BEER

|                              |            |
|------------------------------|------------|
| Paulaner Salvator Doppelbock | 6,4   12,8 |
| (Served in a stone jug)      |            |

## BOTTLED BEERS

|                                        |      |
|----------------------------------------|------|
| Weißbier 0,5l                          | 6,2  |
| Dunkles / Leichtes                     |      |
| Auer Bräu Rosenheim 111er Zwickl 0,33l | 4,7  |
| Naturbelassen und unfiltriert          |      |
| Fürstenberg Pils 0,33l                 | 4,9  |
| Goßnmaß 1l                             | 13,5 |

## NON-ALCOHOLIC

|                         |     |
|-------------------------|-----|
| Weißbier 0,00% 0,5l     | 6,2 |
| Helles Alkoholfrei 0,5l | 5,9 |



PAULANER: Best beer specialties since 1634



# WOODEN BARREL

## O'ZAPFT...

every friday at 6 p.m. at our Frontbar!  
As long as stocks last.

|                      |            |
|----------------------|------------|
| Wooden Barrel Helles | 6,1   12,2 |
|----------------------|------------|

## TAP YOURSELF!

|                   |     |
|-------------------|-----|
| Wooden Barrel 30l | 360 |
|-------------------|-----|

OTHER SIZES are available on request. Simply pre-order from the staff!

\*Hoibe = 0,5 liter, \*\*Maß = 1 liter

# BROTZEIT

IT'S BEST TO GO STRAIGHT TO THE MIDDLE -  
RELAXED & UNCOMPLICATED - LIKE AT HOME.

|                                                                                                                                                                                                                                         |                              |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|
| Small "Brotzeit" <sup>A,C,G,J</sup>                                                                                                                                                                                                     | 19,8                         |
| Large "Brotzeit" <sup>A,C,G,J</sup><br>organic sausage specialties from butcher Juffinger, cold cuts, homemade veal patties, selection of cheese, pickled vegetables and mushrooms, cream cheese with herbs, liver sausage, organic egg | 39,5                         |
| 🌱 Vegan "Brotzeit" <sup>A,F,J</sup><br>home-pickled vegetables, spicy hummus, apple-horseradish dip, VegaKas, vegan herbs, fennel salad, red cabbage, mushrooms                                                                         | small   large<br>19,8   39,5 |
| Herrschaftszeiten Quartet <sup>A,D,G,J</sup><br>tartare from ochs, sausage salad, Obazda and cream cheese with herbs on bavarian bruschetta                                                                                             | 13,9                         |
| 🌱 Two Kinds of Cheese Spreads <sup>A,G</sup><br>bavarian camembert cream (Obazda) & cream cheese with herbs, onions, radish                                                                                                             | 11,9                         |
| Pretzel <sup>A</sup>                                                                                                                                                                                                                    | 2,5                          |
| Bread Basket <sup>A,G</sup><br>with salted Andechser barrel butter                                                                                                                                                                      | 4,2                          |

## SIDE SALADS

|                                                                 |     |
|-----------------------------------------------------------------|-----|
| 🌱 Pumpkin Fennel Salad <sup>J</sup>                             | 6,2 |
| 🌱 Red Beet and Apple Salad <sup>L</sup><br>with roasted almonds | 5,3 |
| 🌱 Potato Salad                                                  | 5,3 |
| 🌱 Mixed Salad <sup>J</sup>                                      | 5,3 |
| 🌱 Cucumber Salad <sup>G,J</sup>                                 | 5,3 |
| Cabbage Salad with Bacon <sup>G,J</sup>                         | 5,3 |



With the **VEGAN WHITE SAUSAGE** from Greenforce, we were the first pub in Munich to make it possible to enjoy a completely plant-based white sausage breakfast.

# WHITE SAUSAGE

DAILY AS LONG AS  
AVAILABLE ...

|                                                                                     |            |
|-------------------------------------------------------------------------------------|------------|
| White Sausage <sup>A,J,L</sup><br>from Metzgerei Ott<br>(min. 2 Pcs / Portion)      | Pcs<br>4,1 |
| 🌱 Vegan White Sausage <sup>A,J,L</sup><br>from Greenforce<br>(min. 3 Pcs / Portion) | 3,8        |

# STARTERS

## SMALLER PORTIONS & APPETIZERS

|                                                                                                                          |                                                                                           |
|--------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|
| Ox Consomme <sup>G,I</sup><br>with your choice of „pancake stripes“ or „Leberknödel“ (liver-dumpling)                    | 8,9                                                                                       |
| 🌱 Clear Mushroom Soup <sup>C,I,G</sup><br>semolina dumpling, duxelles crisp, chive oil                                   | 10,9                                                                                      |
| House-marinated Salmon <sup>D,F</sup><br>buttermilk, beetroot, cucumber, salmon and char caviar                          | 16,2                                                                                      |
| Caramelized Pork Belly <sup>J,F</sup><br>cucumber, broad beans, red onions                                               | 16,9<br>90g   140g                                                                        |
| Beef Tartare <sup>C,J</sup><br>beef sirloin, cured organic egg yolk, roasted onions, chervil                             | 19,9   24,9                                                                               |
| Munich-Style Marinated Charcuterie <sup>F,G,J</sup><br>marinated Regensburger Sausage, onions, cornichons & small radish | 13,9                                                                                      |
| + Organic Cheese <sup>G</sup><br>Obermooser Organic-Cheese farm Irschenberg                                              | 2,6  |

## SALADS

|                                                                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| 🌱 Wild Herb Salad with Goat Cheese <sup>A,G,H,J</sup><br>wild herbs, french goat cheese, toasted bread, walnut, honey                                 | 19,4 |
| 🌱 Caesar Salad <sup>A,C,G,J</sup><br>romaine lettuce, parmesan, organic egg, croutons                                                                 | 18,9 |
| 🌱 Market Salad from Viktualienmarkt <sup>H,L</sup><br>lamb's lettuce, radicchio, chicory, pickled mandarin oranges, hazelnut, potato, orange dressing | 17,5 |
| + fried chicken austrian style <sup>A</sup>                                                                                                           | 8,9  |
| + bread and cheese dumpling slices <sup>A,C,G</sup>                                                                                                   | 4,9  |



# LUNCH-SPECIAL

MONDAY - FRIDAY  
12:00 - 14:00

|                                                                                       |      |
|---------------------------------------------------------------------------------------|------|
| Meat   Fish   Pasta<br>or Veggi<br>changing daily                                     | 12,9 |
| + Fritz Schorle   Limo<br>Apple   Rhubarb   Grape<br>Apple-cherry-elderberry   Orange | 2,5  |
| + small Paulaner Helles <sup>0,25l</sup>                                              | 2,85 |



OBERMOOSER  
ORGANIC CHEESE:  
Hand-made organic cheese from the family business on Irschenberg



# CLASSICS & SPECIALTIES

## WITH MEAT

|                                                                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Roasted Beef with Onions</b> <sup>A,C,I,L</sup><br>300g of bavarian young bull beef, spinach spätzle, braised and fried onions, jus                 | 35,9 |
| <b>Zurich Ragout</b> <sup>G,I</sup><br>veal, mushrooms, potato Rösti                                                                                   | 26,8 |
| <b>Bavarian Duck Legs</b> <sup>A,C,G,I</sup><br>confit and crispy, apple red cabbage, two kinds of dumplings & orange sauce                            | 26,9 |
| <b>Metzgerbuam Burger</b> <sup>A,G,J</sup><br>2x 65g beef patty, homemade creamy bbq sauce, lettuce, cheese, tomatoes, onion with fries or mixed salad | 21,9 |
| + <b>Double it Up</b> 4x 65g beef patty                                                                                                                | 4,0  |

## OX CHEEKS

|                                                                                                                                        |      |
|----------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>36-Hour Slow-Cooked Oxtail Cheeks</b> <sup>G,I,L</sup><br>creamed savoy cabbage, king oyster mushrooms, potato purée, port wine jus | 30,8 |
|----------------------------------------------------------------------------------------------------------------------------------------|------|

|                                                                                                                                         |        |
|-----------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Herrschaftszeiten Sausage Plate</b> <sup>G,L,J</sup><br>Bernese sausages, Vienna sausages, Franconian bratwurst, sauerkraut, mustard | 19,9   |
| <b>Nürnberger Sausage</b> <sup>L,J</sup><br>barrel herb, medium hot mustard                                                             | 14,9   |
|                                                                                                                                         | 6 Pcs  |
|                                                                                                                                         | 9 Pcs  |
|                                                                                                                                         | 12 Pcs |
|                                                                                                                                         | 21,9   |

|                                                                                                   |      |
|---------------------------------------------------------------------------------------------------|------|
| <b>Freshly baked Ablinger Bavarian Meatloaf</b> <sup>L,J</sup><br>potato salad, pink small radish | 14,9 |
| + <b>organic fried egg</b> <sup>C</sup>                                                           | 3,0  |

## VIENNA SCHNITZEL

|                                                                            |      |
|----------------------------------------------------------------------------|------|
| <b>Vienna Schnitzel (Veal)</b> <sup>A,C</sup><br>lemon slice & cranberries | 27,9 |
|----------------------------------------------------------------------------|------|

In the case of changes to the inserts, we allow ourselves to charge a flat rate of €1.00 for the additional work.



METZGER BUAM: Exclusive, premium burgers straight from Giesing!



## WITH FISH

|                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------|------|
| <b>Pan-fried Salmon Trout</b> <sup>A,D,I,G</sup><br>mustard cabbage, truffle potatoes, shellfish foam | 25,9 |
| <b>Matjes</b> <sup>D,G,J</sup><br>housewife sauce, fried potatoes, dill                               | 18,9 |

## REGIONAL

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| <b>Whole Grilled Char</b> <sup>A,D</sup><br>from bavarian waters, lemon pepper | 28,9 |
|--------------------------------------------------------------------------------|------|

## VEGETARIAN & VEGAN

|                                                                                            |      |
|--------------------------------------------------------------------------------------------|------|
| <b>Spinach Dumpling</b> <sup>A,C,G,L</sup><br>mushroom cream sauce, herbs & „Belperknolle“ | 18,9 |
| <b>Vegan baked Pumpkin</b><br>beetroot, brussels sprouts, orange                           | 20,9 |
| <b>Vegan Meatloaf</b> <sup>A,F,J,L</sup><br>Vegan Meatloaf, potato salad, pink radishes    | 14,9 |
| <b>Cheese Spaetzle</b> <sup>A,C,G</sup><br>mountain cheese, emmental cheese, fried onions  | 16,9 |
| + <b>Mixed Salad</b> <sup>J</sup>                                                          | 5,3  |

## SIDE DISHES

|                                                           |      |
|-----------------------------------------------------------|------|
| <b>Truffled Fries</b> <sup>C,G</sup><br>with truffle mayo | 13,9 |
| <b>French Fries</b> <sup>C,G</sup><br>with aioli          | 6,9  |
| <b>Fried Potatoes</b> <sup>G</sup>                        | 6,9  |
| <b>Mixed Salad</b> <sup>J</sup>                           | 5,3  |
| <b>Cucumber Salad</b> <sup>G,J</sup>                      | 5,3  |
| <b>Potato Salad</b>                                       | 5,3  |
| <b>Cabbage Salad with Bacon</b> <sup>G,J</sup>            | 5,3  |



## PORK FROM STRAW RAISED PIGS

|                                                                                      |      |                                                                                                                                     |      |
|--------------------------------------------------------------------------------------|------|-------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Pork Roast</b> <sup>A,I</sup><br>crispy crust, potato dumplings & dark beer sauce | 18,9 | <b>½ Pork Knuckle</b> <sup>A,I</sup><br>choice of potato dumplings or potato salad                                                  | 23,9 |
| + <b>Cabbage Salad with Bacon</b> <sup>G,J</sup>                                     | 2,9  | <b>Two Varieties of Pork</b> <sup>A,C,G,I</sup><br>roast, pork belly, two types of dumplings, two types of cabbage, dark beer sauce | 23,8 |

THE STRAW RAISED PIG, as the name suggests, is kept on straw in a species-appropriate way. It has at least 40% more lying space than required by law and is known for its excellent meat quality .



## SHARING MENU

OUR CLASSICS DIRECTLY IN THE CENTER OF THE TABLE  
AND EVERYONE GRABS THEM (BOOKABLE FROM 4 PERSONS)

|                                                                                                                                                                               |                 |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>Sharing Menu</b> <sup>A,C,G,J</sup><br>straw pork roast, mixed dumplings, coleslaw & Salvator dark beer sauce, crispy duck, apple-red cabbage, cheese spaetzles, mushrooms | per person 34,5 |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|

## SWEETS

### SWEET INDULGENCE CAN'T BE A SIN

|                                                                                          |      |
|------------------------------------------------------------------------------------------|------|
| <b>Apfelstrudel</b> <sup>A,C,H,G</sup><br>vanilla sauce, berry compote                   | 9,9  |
| <b>Chocolate Cake with Liquid Core</b> <sup>A,C,G</sup><br>vanilla ice cream and crumble | 9,2  |
| <b>Bavarian Cream</b> <sup>C,G</sup><br>berries and vanilla                              | 7,9  |
| <b>Kaiserschmarrn</b> <sup>A,C,G</sup><br>plum roaster, applesauce, raisins              | 15,5 |
| + <b>1 Scoop of Ice Cream</b> <sup>F,H,G</sup>                                           | 2,5  |

## ONE BITE MORE OF OKTOBERFEST

|                                                                                                  |      |
|--------------------------------------------------------------------------------------------------|------|
| <b>SWT OKTBRFST</b> <sup>A,C,G,H</sup><br>gingerbread mousse, candied almonds, pretzel ice cream | 13,9 |
|--------------------------------------------------------------------------------------------------|------|



JUFFINGER: Organic meat from one of the oldest organic butchers in Tyrol



Julius Meinl

JULIUS MEINL:  
Coffee specialties from the world-famous Viennese coffee roaster



# APERITIF

1,2,3,8,9,10,12

## FRUITY, TANGY, DELICIOUS

|                                                                                                                                                                |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Sparkling Red Bull</b><br>„Petit Adler“ Sekt, Red Bull                                                                                                      | 11,5 |
| <b>The Duke Gin &amp; Tonic</b> (in a chilled stone jug)<br>The Duke Gin, Thomas Henry Tonic Water                                                             | 11,5 |
| <b>Negroni</b><br>Campari, Beefeater Gin, Cinzano rosso                                                                                                        | 13   |
| <b>Glass of Sekt</b> 0,1l<br>„Petit Adler“ Brut - Franz Keller                                                                                                 | 5,8  |
| <b>Weissweinschorle</b> 0,3l<br>Grüner Veltliner, Soda                                                                                                         | 6,5  |
| <b>Roséschorle</b> 0,3l<br>Bründlmayer, Zweigelt Rosé, Soda                                                                                                    | 6,9  |
| <b>Limoncello Spritz</b><br>Limoncello Di Capri, Frizzante, Soda, Lemon                                                                                        | 9,2  |
|  <b>Balis Spritz</b><br>Balis Basilikum-Ingwer Lemonade, Frizzante              | 9,2  |
| <b>Cosmo Spritz</b><br>Balis Rosmarin-Cranberry Lemonade, Frizzante                                                                                            | 9,2  |
| <b>Campari Spritz</b><br>Campari, Frizzante, Soda, Orange                                                                                                      | 9,2  |
| <b>Aperol Spritz</b><br>Aperol, Frizzante, Soda, Orange                                                                                                        | 9,2  |
| <b>Sarti Spritz</b><br>Sarti, Frizzante, Soda, Orange                                                                                                          | 9,2  |
| <b>Crodino Spritz</b><br>Crodino, Frizzante, Soda, Orange                                                                                                      | 9,2  |
|  <b>Grape Spritz</b><br>Aqua Monaco Grapefruit, Frizzante, Soda, Orange, Mint | 9,2  |
|  <b>Green Starter</b><br>Aqua Monaco Basil Bergamot, Gin, Lemon Juice, Orange | 9,9  |
| <b>Lillet Wild Berry</b><br>Lillet Blanc   Rosé, Lime, Thomas Henry Wild Berry                                                                                 | 9,2  |
| <b>Chandon Garden Spritz</b> 0,2l<br>Wine aperitif                                                                                                             | 10,5 |

## NON-ALCOHOLIC

|                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------|-----|
| <b>Crodino Soda</b> (Non-alcoholic)<br>Crodino, Soda, Orange                                        | 4,9 |
| <b>Arancia Tonic</b> (Non-alcoholic)<br>Ramazzotti Arancia 0.0, Tonic, Rosemary, Orange             | 7,9 |
| <b>Arancia Soda</b> (Non-alcoholic)<br>Ramazzotti Arancia 0.0, Soda, Orange juice, Rosemary, Orange | 7,9 |
| <b>Cosmo Soda</b> (Non-alcoholic)<br>Balis Rosmarin-Cranberry, Soda, Lime                           | 7,9 |



**BERLUCCHI:** Sparkling wine virtuosos since the 8th century



## CHEERS

### SPARKLING BOTTLES

|                                                                                                                                                  |                                             |
|--------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|
| <b>Berlucchi Franciacorta</b> 0,75l<br>Velvety classic with Italian flair from Pinot Noir and Chardonnay with champagne quality.                 | <b>Brut</b>   <b>Rosé</b><br>49   49        |
| <b>„Petit Adler“ Sekt Brut - Franz Keller</b> 0,75l<br>Light straw yellow sparkling wine Cuvee from Müller-Thurgau and Riesling, very inspiring! | 38                                          |
| <b>Chandon Garden Spritz - Moet &amp; Chandon</b> 0,75l<br>Fruity sparkling wine Cuvee with orange bitters from Argentinian oranges.             | 49                                          |
| <b>Luc Belaire Fantome Bleu</b> 0,75l                                                                                                            | 65                                          |
| <b>Luc Belaire Fantome Luxe Rose</b> 0,75l                                                                                                       | 65                                          |
| <b>Veuve Clicquot</b> 0,75l<br>fresh, balanced champagne classic                                                                                 | <b>Brut</b>   <b>Rosé</b><br>85   95<br>550 |
| <b>Ruinart</b> 0,75l<br>Elegant, fine-sparkling and noble from the oldest champagne house in the world.                                          | <b>Brut</b>   <b>Rosé</b><br>135   155      |
| <b>FURTHER SPECIALTIES AND RARETIES</b> can be found on our special menu. Simply ask our staff!                                                  |                                             |

# SOFTDRINKS

## WATER

|                                                                                                                                                            |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Tab Water</b> 0,5l   1l                                                                                                                                 | 3,8   7,4 |
|  <b>Aqua Monaco</b> 0,33l   0,75l<br>Mineral water (still or sparkling) | 3,9   8,2 |

## WITH TASTE

|                                                                                                                                 |     |
|---------------------------------------------------------------------------------------------------------------------------------|-----|
|  <b>Paulaner Spezi</b> <sup>1,3,9</sup> 0,5l | 4,9 |
| <b>Paulaner Spezi Zero</b> <sup>1,3,8,9</sup> 0,5l                                                                              | 4,9 |
| <b>Paulaner Limo</b> <sup>1,3,9</sup> 0,33l<br>Zitrone                                                                          | 4,1 |
| <b>Fritz-Kola</b> <sup>1,2,3,9</sup> 0,33l<br>Kola   Super Zero                                                                 | 4,2 |
| <b>Fritz Lemonades</b> <sup>1,3,9</sup> 0,33l<br>Orange   Apfel-Kirsch-Holunder                                                 | 4,2 |
| <b>Apple Spritzer</b> 0,5l                                                                                                      | 4,9 |
| <b>Almdudler</b> <sup>1</sup> 0,35l                                                                                             | 4,3 |
| <b>Thomas Henry</b> <sup>3,5,10</sup> 0,25l<br>Tonic Water   Bitter Lemon   Ginger Ale   Spicy Ginger                           | 3,5 |
| <b>Red Bull</b> <sup>ENERGY DRINK</sup> <sup>1,5,8,9,12</sup> 0,25l                                                             | 4,3 |
| <b>Red Bull</b> <sup>SUGAR FREE</sup>   <b>Red Bull</b> <sup>RED EDITION</sup>                                                  |     |

## COFFEE SPECIALTIES BY JULIUS MEINL / VIENNA

|                                                                                                         |           |
|---------------------------------------------------------------------------------------------------------|-----------|
| <b>Espresso   Doppio</b> <sup>9</sup>                                                                   | 2,8   4,3 |
| <b>Espresso Macchiato   Doppio Macchiato</b> <sup>9</sup>                                               | 3,1   4,6 |
| <b>Cup of Coffee</b> <sup>9</sup>                                                                       | 3,9       |
| <b>Cappuccino</b> <sup>9</sup> small   regular                                                          | 4,1   4,9 |
| <b>Latte Macchiato</b> <sup>9</sup>                                                                     | 5,1       |
| + Oat-   Lactose free Milk                                                                              | 0,6       |
| <b>Pot of Julius Meinl organic tea</b><br>Green   Fruits   Earl Gray   Strawberry Mint   Mountain Herbs | 4,2       |



**AQUA MONACO:**  
Local premium mineral water combined with charitable commitment



**FRITZ KOLA:**  
The Kola with words and deeds.



## ORGANIC & REGIONAL

|                                                                                                                                                                                                    |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Fritz Bio Schorlen</b> <sup>1,3,9</sup> 0,33l<br>Apfel naturtrüb   Rhabarber   Traube                                                                                                           | 4,3 |
| <b>Wolfra Alpenschorle</b> <sup>5</sup> 0,5l<br>Johannisbeere                                                                                                                                      | 4,9 |
|  <b>Balis Lemonades from Munich</b> <sup>1,3</sup> 0,25l<br>Basilikum-Ingwer   Rosmarin-Cranberry Ananas-Minze | 4,3 |



# FROM US

## HOMEMADE REFRESHMENTS

|                                                                               |     |
|-------------------------------------------------------------------------------|-----|
| <b>Elderflower Spritzer</b> 0,5l<br>Elderflower syrup, soda, lime, fresh mint | 4,9 |
| <b>Ginger-Mint Tea</b><br>Fresh ginger, fresh mint, honey                     | 4,5 |



# WINE

## BOTTLES WHITE

**Herrschaftszeiten Riesling (Bio)**  
Dr. Bürklin-Wolf, Deutschland / Pfalz

**Grauburgunder**  
Neef-Emmich, Deutschland / Rheinhessen

**Nachschlag - Scheurebe und Riesling**  
Winzerhof Stahl, Deutschland / Mittelfranken

**„Wachenheimer Goldbächel“ Riesling**  
Dr. Bürklin-Wolf, Deutschland / Pfalz

**Weißer Burgunder (Bio)**  
Wittmann, Deutschland / Rheinhessen

**„Fass 4“ Grüner Veltliner (Bio)**  
Ott, Österreich / Niederösterreich

**Lugana Riserva - Vigne de Catullo**  
Tenuta Roveglia, Italien / Lombardei

**Sauvignon Blanc Eisacktal**  
Eisacktaler Kellerei, Italien / Südtirol

**Custoza „Corte Olivi“**  
Lenotti, Italien / Venetien

**Chablis Per Aspera**  
Domaine Charly Nicolle, Frankreich / Burgund

## BOTTLES ROSÉ

**Schräglage Rosé**  
Schräglage Pfalz, Deutschland / Pfalz

**Zweigelt Rosé (Bio)**  
Bründlmayer, Österreich / Niederösterreich

**Minuty Prestige**  
Chateau Minuty, Frankreich / Provence

**Whispering Angel**  
Chateau d’Esclans, Frankreich / Provence – Cotes d’Azur

## BOTTLES RED

**Primitivo „Mucchietto“**  
Pasqua, Italien / Venetien

**Altropasso**  
Reguta, Italien / Friaul

**Pinot Noir**  
Markowitsch, Österreich / Niederösterreich

## NON-ALCOHOLIC

**Nachschlag- No Bubbles, No Alk, No Troubles**  
Winzerhof Stahl,  
Deutschland / Mittelfranken

FURTHER SPECIALTIES AND RARETIES can be found on our special menu. Simply ask our staff!

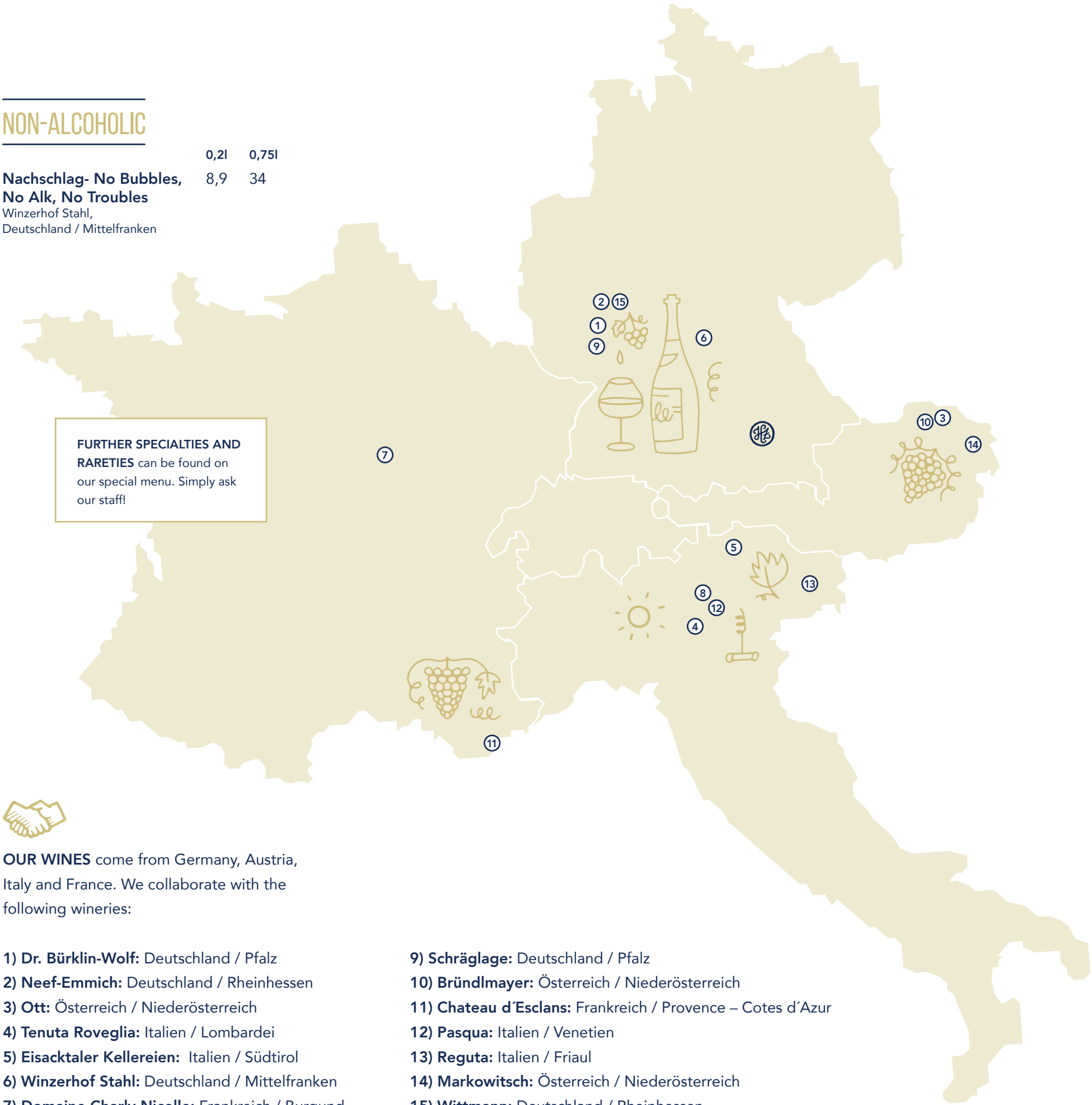


OUR WINES come from Germany, Austria, Italy and France. We collaborate with the following wineries:

- 1) **Dr. Bürklin-Wolf:** Deutschland / Pfalz
- 2) **Neef-Emmich:** Deutschland / Rheinhessen
- 3) **Ott:** Österreich / Niederösterreich
- 4) **Tenuta Roveglia:** Italien / Lombardei
- 5) **Eisacktaler Kellereien:** Italien / Südtirol
- 6) **Winzerhof Stahl:** Deutschland / Mittelfranken
- 7) **Domaine Charly Nicolle:** Frankreich / Burgund
- 8) **Lenotti:** Italien / Venetien

- 9) **Schräglage:** Deutschland / Pfalz
- 10) **Bründlmayer:** Österreich / Niederösterreich
- 11) **Chateau d’Esclans:** Frankreich / Provence – Cotes d’Azur
- 12) **Pasqua:** Italien / Venetien
- 13) **Reguta:** Italien / Friaul
- 14) **Markowitsch:** Österreich / Niederösterreich
- 15) **Wittmann:** Deutschland / Rheinhessen

Wines contain sulfites



KELLEREI EISACKTAL  
Superb wines, rooted in local family collaboration and a commitment to nature.



# SCHNAPS & LIQUOR<sup>1</sup><sub>2cl</sub>

## RARITAS - SCHLIERSEE

|                         |     |
|-------------------------|-----|
| Bergamot orange liqueur | 5,5 |
| Zirbenholzikör          | 5,5 |
| Egg liqueur             | 5,5 |
| Haselnuss               | 5,5 |

## SCHLADERER - SCHWARZWALD

|                |     |
|----------------|-----|
| Williams pear  | 4,9 |
| Himbeergeist   | 4,9 |
| Mirabelle      | 4,9 |
| Cherry liqueur | 4,9 |

### SCHLADERER RARITÄTEN

|                  |                            |     |
|------------------|----------------------------|-----|
| N°1 Zibarte      | aus Baden                  | 8,9 |
| N°2 Sauerkirsche | aus dem Markgräferland     | 8,9 |
| N°5 Haselnuss    | aus der Schwarzmeer Region | 8,9 |

## LANTENHAMMER EDELBRÄNDE SCHLIERSEE

|                           |     |
|---------------------------|-----|
| Wooden barrel of gentian  | 5,5 |
| Blood orange              | 6,5 |
| Hazelnut                  | 6,9 |
| Marillenbrand             | 8,9 |
| Red Willi unfiltered      | 8,9 |
| Vogelbeerbrand unfiltered | 8,9 |
| Special herbs             | 5,5 |



LANTENHAMMER  
*Distillation seit 1928*

LANTENHAMMER: Top  
distillates from the family  
distillery at Schliersee



## SIBONA GRAPPA - PIEMONT

|          |     |
|----------|-----|
| Nebbiolo | 6,9 |
| Barolo   | 8,9 |

## DIVERSE

|                                |     |
|--------------------------------|-----|
| Sliwowitz Premium Badel 1862   | 4,0 |
| Bierbrand Mumoo                | 4,0 |
| Asbach Uralt                   | 4,0 |
| Underberg                      | 4,0 |
| Jägermeister                   | 4,0 |
| Jägermeister Manifest          | 7,0 |
| Limoncello Di Capri            | 4,0 |
| Ouzo 12                        | 4,0 |
| Molinari Sambuca               | 4,0 |
| Antique Premium Herbal Liqueur | 4,0 |
| Amaro Montenegro               | 4,0 |
| Averna 4cl                     | 4,9 |
| Ramazzotti 4cl                 | 4,9 |
| Ramazzotti Crema 4cl           | 4,9 |



## WE RECOMMEND

### BARKEEPER'S CHOICE 4CL

|                    |     |
|--------------------|-----|
| Liquid Cocaine     | 5,5 |
| Likör 43, Espresso |     |
| Rüschertl          | 5,5 |
| Asbach, Cola       |     |

# BAR<sup>1,5,8,9,12</sup>

## LOGNGDRINKS

|                                                                 |      |
|-----------------------------------------------------------------|------|
| Vodka Red Bull                                                  | 11,5 |
| Absolut Vodka, Red Bull                                         |      |
| Gin Tonic                                                       | 11,0 |
| Beefeater Gin, Thomas Henry Tonic Water, Lemom                  |      |
| Gin Lemon                                                       | 11,0 |
| Beefeater Gin, Thomas Henry Bitter Lemon, Lemon                 |      |
| Gin Ginger Ale                                                  | 11,0 |
| Beefeater Gin, Thomas Henry Ginger Ale, Lemon                   |      |
| Munich Mule                                                     | 12,5 |
| The Duke Gin, Thomas Henry Tonic Spicy Ginger, Cucumber         |      |
| Vodka Soda                                                      | 11,0 |
| Absolut Vodka, Soda, Lemon Juice                                |      |
| Vodka Lemon                                                     | 11,0 |
| Absolut Vodka, Thomas Henry Bitter Lemon, Lemon                 |      |
| Moskau Mule                                                     | 11,0 |
| Absolut Vodka, Thomas Henry Spicy Ginger, Cucumber              |      |
| Rum Cola                                                        | 11,0 |
| Havana Club 3, Fritz Kola                                       |      |
| Cuba Libre                                                      | 12,9 |
| Havana Club 7, Cola, Lime                                       |      |
| Whiskey Cola                                                    | 11,0 |
| Wild Turkey Bourbon, Fritz Kola                                 |      |
| Campari Soda                                                    | 8,9  |
| Campari, Soda, Lemon                                            |      |
| Antique Tonic                                                   | 11,0 |
| Antique Premium Herbal Liqueur, Thomas Henry Tonic Water, Lemon |      |

## VODKA 4CL

|                    |      |
|--------------------|------|
| Absolut (SW)       | 8,0  |
| Lions (BY)         | 8,0  |
| Belvedere (PL)     | 10,0 |
| Kabumm by SIDO (D) | 10,0 |

## TEQUILA 4CL

|                                  |      |
|----------------------------------|------|
| Volcan Bianco (MX)               | 10,0 |
| Espolon (silber   gold) (MX)     | 10,0 |
| Jose Cuervo (silber   gold) (MX) | 8,0  |

## GIN 4CL

|                                  |      |
|----------------------------------|------|
| Beefeater (GB)                   | 8,0  |
| Humboldt Freigeist (alkoholfrei) | 6,0  |
| The Duke (BY)                    | 9,0  |
| The Duke Rough (BY)              | 8,0  |
| The Duke Wanderlust (BY)         | 10,0 |
| Josef Bavarian Sloe (BY)         | 8,0  |
| Illusionist (BY)                 | 9,0  |
| Monkey 47 (D)                    | 12,0 |
| Ferdinands (D)                   | 9,0  |
| Tonka Gin (D)                    | 10,0 |
| Balthasar Eleven (D)             | 9,0  |
| Gin Sul (D)                      | 10,0 |
| Gin Mare (ES)                    | 11,0 |
| Hendricks (GB)                   | 9,5  |
| Bulldog (GB)                     | 9,5  |

## RUM 4CL

|                               |      |
|-------------------------------|------|
| Brugal 1888 (DOM)             | 12,0 |
| Eminente Claro Blanco 3 (KUB) | 9,0  |
| Eminente Reserva 7 (KUB)      | 9,0  |
| Havana Club 3 (KUB)           | 8,0  |
| Havana Club 7 (KUB)           | 9,0  |
| Rumult Signature Cask (BY)    | 8,0  |
| Zacapa 23 (GTM)               | 14,0 |

## WHISKEY 4CL

|                          |      |
|--------------------------|------|
| Wild Turkey Bourbon (US) | 8,0  |
| Glenmorangie 10 (SCO)    | 8,5  |
| Ardbeg 10 (SCO)          | 10,5 |
| Ardbeg AN OA (SCO)       | 14,5 |
| Glenfiddich 12 (SCO)     | 14,0 |
| Lagavulin 16Y (SCO)      | 23,0 |
| The Deacon Whiskey (SCO) | 23,0 |

## DIVERS 4CL

|                    |      |
|--------------------|------|
| Carlos Brandy (ES) | 8,0  |
| Hennessy VS (FR)   | 15,5 |





## GIFT CARDS

GIVE THE GIFT OF ENJOYMENT

Available in our Wirtshaus.  
Just ask our service staff



Online  
reservation

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## RESERVATIONS

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For up to 15 people, please use our reservation portal  
[www.herrschaftszeiten-muenchen.de](http://www.herrschaftszeiten-muenchen.de)

For larger groups or parties, please send us an inquiry  
[events@herrschaftszeiten-muenchen.de](mailto:events@herrschaftszeiten-muenchen.de)

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## OUR OPENING TIMES

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Monday - Thursday 11am - 11pm  
Friday & Saturday 11am - 1am / Sunday 11am - 11pm

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## TAKE- AWAY

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You are welcome to take your food to go in our reusable containers  
for a deposit. Simply speak to our team!





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SERVUS AND SEE YOU AGAIN

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#### ORGANIC INGREDIENTS OVERVIEW

We use the following products in organic quality:

milk

For our "Brotzeit":

eggs, cheese selection, sauna ham, square bacon,

Kaminwurzlen sausages, Naschzwerge

For our tartare:

beef rump

#### ALLERGENS

A-Contains gluten, B-Crustaceans, C-Eggs,

D-Fish, E-Peanuts, F-Soy, G-Milk,

H-Nuts, I-Celery, J-Mustard, K-Sesam,

L-Sulfur, M-Lupins, N-Molluscs

#### ADDITIVES

1-Colors, 2-Preservatives, 3-Antioxidants,

4-Flavor Enhancer, 5-Sulfur Dioxide,

6-Blackening Agents, 7-Phosphate, 8-Sweeteners,

9-Caffeine, 10-Quinine, 11-Waxed, 12-Taurine

For detailed information on allergens or additives in individual products,  
please contact our team!

#### IMPRINT

Herrschaftszeiten Gastro GmbH - Tal 12 - 80331 München