



HERR'SCHAFTSZEITEN

DAS PAULANER IM TAL

WARMLY WELCOME TO

HERR'SCHAFTSZEITEN // „HERR SCHAU AUF'D SEITN“

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

FOLLOW US ON INSTAGRAM



[herrschaftszeiten-muenchen.de](https://www.herrschaftszeiten-muenchen.de)

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All prices in euros and including VAT.

CULINARY

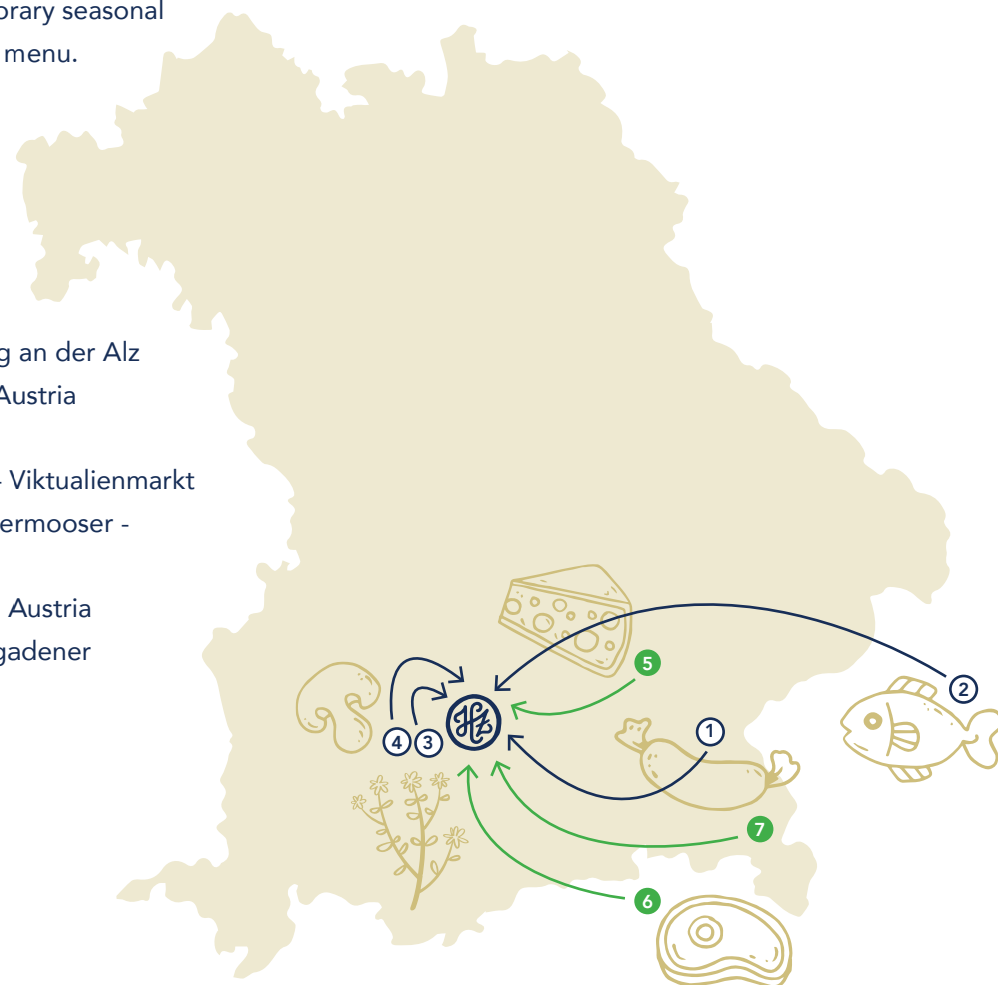
EVERY EMPLOYEE AND EVERY SUPPLIER
ANT IS AN IMPORTANT PART PART OF
THE HERR'SCHAFTS'ZEITEN.

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



Online reservation

PAULANER BEERS^A

DRAFT BEERS

	Hoibe* Maß**
Helles	5,9 11,8
Dark Beer	5,9 11,8
Radler	5,9 11,8
Weissbier	6,1 12,2
Russ	6,1 12,2

SEASONAL BEER

Beer specialties (Served in a stone jug)	6,3 12,6
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BOTTLED BEERS

Weißbier 0,5l	6,1
Dark / Light / Alcohol-free 0,00%	
Helles Alcohol-free 0,5l	5,9
Auer Bräu Rosenheim 111er Zwickl 0,33l	4,7
Natural and unfiltered	
Fürstenberg Pils 0,33l	4,9
Goaßnmaß 1l	13,5



PAULANER: Best beer specialties since 1634



WOODEN BARREL

O'ZAPFT...

daily 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" ^{A,C,G,J}	19,8
Large "Brotzeit" ^{A,C,G,J}	39,5
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	small large
Vegan "Brotzeit" ^{A,F,J}	19,8 39,5
Home-pickled vegetables, spicy hummus, Apple-horseradish dip, VegaKas, vegan herbs, Fennel salad, red cabbage, mushrooms	
Herrschaftszeiten Trilogy ^{A,D,G,J}	13,6
Tartare from Almochs, sausage salad and cream cheese with herbs on Bavarian bruschetta	
Two kinds of cheese spreads ^{A,G}	11,9
Bavarian Camembert cream (Obazda) & cream cheese with herbs, onions, radish	
Pretzel ^A	2,5
Bread basket ^{A,G}	4,2
with salted Andechser barrel butter	

SIDE SALADS

Beet and Apple Salad ^L	5,3
with roasted almonds	
Potato Salad	5,3
Mixed Salad ^J	5,3
Cucumber Salad ^{G,J}	5,3
Cabbage Salad with Bacon ^{G,J}	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 ^{A,J,L}	Pcs
from Metzgerei Ott (min. 2 Pcs / Portion)	3,9
Vegane White Sausage ^{A,J,L}	3,5
from Greenforce (min. 3 Pcs / Portion)	

STARTERS

SMALLER PORTIONS & APPETIZERS

Ox Consomme ^{G,I}	8,9
with your choice of „pancake stripes“ or „Leberknödel“ (liver-dumpling)	
Red Onion Consommé ^{A,L}	8,9
Thyme-Garlic Baked Peas	
Caramelized Pork Belly ^{J,F}	16,9
cucumber, broad beans, red onions	
Beef Tartare ^{C,J}	90g 140g 19,8 22,9
Bavarian beef, confit organic egg yolk, chive-mayo, mustard-caviar, cress	
Munich-Style Marinated Charcuterie ^{F,G,J}	13,9
marinated Regensburger Sausage, onions, cornichons & small radish	
+ Organic cheese	2,6
Obermooser Organic-Cheese farm Irschenberg	

SALADS

Goat Cheese Crostini ^{A,G,H,J}	16,2
Mixed Greens, Walnuts, Honey, Apple	
Caesar Salad ^{A,C,G,J}	16,9
Romaine Lettuce, parmesan, organic egg , croutons	
Mixed Salad from Viktualienmarkt ^{H,J}	17,5
Wild herbs, melon, marinated Pumpkin, Pumpkin seed dressing	
+ Crispy chicken strips ^{A,C}	8,9
+ Bread and cheese dumpling slices ^{A,C}	4,9



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



LUNCH-SPECIAL

MONDAY - FRIDAY
12:00 - 14:00

Meat Fish or Veggi	11,9
Changing daily	
+ Fritz Schorle Limo	2,5
Apple Rhubarb Grape Apple-cherry-elderberry Orange	
+ small Paulaner Helles ^{0,25l}	2,85

CLASSICS & SPECIALTIES

WITH MEAT

Onion Roast Beef ^{A,C,I,L}	35,9
300g Onion Roast Beef from Bavarian Young Bull, Spinach Spätzle, Braised and Roasted Onions, Jus	
Roast beef ^{G,J}	25,5
Frankfurter sauce, game herbs, fried potatoes	
Crispy Duck Legs ^{A,C,G,I}	26,9
Confit and crunchy, apple red cabbage, two kinds of dumplings & orange sauce	
Herrschaftszeiten Burger	14,9
180g Beef Patty, Brioche Bun, Cheddar Cheese, Bacon, Pickles, Tomato, Onion, Burger Sauce	

OX CHEEKS

36 Hours Ox Cheeks ^{G,I,L}	30,8
Celery, Carrot, Mashed Potatoes, Jus	

Herrschaftszeiten Sausage plate ^{G,L,J}	19,6
Bernese sausages, Vienna sausages, Franconian bratwurst, sauerkraut, mustard	
Nürnberger sausage ^{L,J}	6 Pcs 14,9
	9 Pcs 17,9
	12 Pcs 21,9
Freshly baked Ablinger Bavarian Meatloaf ^{L,J}	13,9
Potato salad, pink small radish	
+ Organic Fried Egg ^C	3,0

VIENNA SCHNITZEL

Vienna Schnitzel (Veal) ^{A,C}	24,9
Lemon Slice & Cranberries	

WITH FISH

Roasted Salmon Trout ^{A,D,I,G}	25,9
Parsnip purée, pear, Beluga lentils, Chervil	
Matjes ^{D,G,J}	18,9
Housewife sauce, fried potatoes, dill	

CATCH OF THE DAY

Fresh Whole Fish of the Day ^{A,D}	24,9
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VEGETARIAN & VEGAN

✓ Spinach Dumpling ^{A,C,G,L}	17,9
mushroom cream sauce, herbs & „Belperknolle“	
✓ Vegan Artichoke Variation ^{A,I,L}	21,2
Artichoke heart, Mousseline, Dumplings, Beetroot jus	
✓ Vegan Meatloaf ^{A,F,J,L}	13,9
VegaKas, potato salad, pink radishes	
✓ Cheese Spaetzle ^{A,C,G}	15,9
Mountain cheese, emmental cheese, fried onions	
+ Mixed Salad ^J	5,3

SIDE DISHES

✓ Truffled Fries ^{C,G}	13,9
with truffle mayo	
✓ French Fries ^{C,G}	6,9
with Aioli	
✓ Fried Potatoes ^G	6,9
✓ Mixed Salad ^J	5,3
✓ Cucumber Salad ^{G,J}	5,3
✓ Potato Salad	5,3
Cabbage Salad with Bacon ^{G,J}	5,3

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



PORK FROM STRAW RAISED PIGS

Pork Roast ^{A,I}	18,9	½ Pork Knuckle ^{A,I}	22,9
crispy crust, Potato Dumplings & Dark Beer Sauce		choice of Potato Dumplings or Potato Salad	
+ Cabbage Salad with Bacon ^{G,J}	2,9	Two Varieties of Pork ^{A,C,G,I}	23,9
		Roast, Pork Belly, Two Types of Dumplings, Two Types of Cabbage, Dark Beer Sauce	

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)

Sharing Menu ^{A,C,G,J}	per person 34,5
Straw Pork Roast, mixed Dumplings, Coleslaw & Salvator Dark-Beer-Sauce. Crispy Duck, Apple-Red Cabbage, Cheese Spaetzles, Mushrooms	

SWEETS

SWEET INDULGENCE CAN'T BE A SIN

✓ Apfelstrudel ^{A,C,H,G}	9,9
Vanilla sauce, berry compote	
✓ Chocolate cake with liquid core ^{A,C,G}	9,2
Vanilla ice cream and crumble	
✓ Kaiserschmarrn ^{A,C,G}	14,9
Plum roaster, applesauce, raisins	
+ 1 Scoop of Ice Cream ^{F,H,G}	2,5

BAVARIAN CREAM

✓ Bavarian Cream ^{C,G}	7,9
Berries and vanilla	



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



COFFEE SPECIALTIES BY JULIUS MEINL / VIENNA

Espresso Doppio ⁹	2,6 4,1
Cup of Coffee ⁹	3,7
Cappuccino ⁹ small regular	3,8 4,8
+ Oat- Lactose free Milk	0,6



Julius Meinl

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



APERITIF

FRUITY, TANGY, DELICIOUS

Sparkling Red Bull „Petit Adler“ Sekt, Red Bull	11,5
The Duke Gin & Tonic (in a chilled stone jug) The Duke Gin, Thomas Henry Tonic Water	11,5
Negroni Campari, Beefeater Gin, Cinzano rosso	13
Weissweinschorle 0,3l Grüner Veltliner, Soda	6,2
Limoncello Spritz Limoncello Di Capri, Prosecco, Soda, Lemon	8,9
 Balis Spritz Balis Basilikum-Ingwer Lemonade, Prosecco	8,9
Cosmo Spritz Balis Rosmarin-Cranberry Lemonade, Prosecco	8,9
Campari Spritz Campari, Prosecco, Soda, Orange	8,9
Aperol Spritz Aperol, Prosecco, Soda, Orange	8,9
Sarti Spritz Sarti, Prosecco, Soda, Orange	8,9
Crodino Spritz Crodino, Prosecco, Soda, Orange	8,9
Lillet Wild Berry Lillet Blanc Rosé, Lime, Thomas Henry Wild Berry	8,9
Chandon Garden Spritz 0,2l Wine aperitif	9,5

SOMETHING TO TOAST

Glass of Sekt 0,1l „Petit Adler“ Brut - Franz Keller	5,8
Crodino Soda (Alcohol-free) Crodino, Soda, Orange	4,9



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



BERLUCCHI: Sparkling wine virtuosos since the 8th century



CHEERS SPARKLING BOTTLES

„Petit Adler“ Sekt Brut - Franz Keller 0,75l Light straw yellow sparkling wine Cuvee from Müller-Thurgau and Riesling, very inspiring!	38
Chandon Garden Spritz - Moet & Chandon 0,75l Fruity sparkling wine Cuvee with orange bitters from Argentinian oranges.	41
Berlucchi Franciacorta 0,75l Velvety classic with Italian flair from Pinot Noir and Chardonnay with champagne quality.	Brut Rosé 49 49
Luc Belaire Fantome Bleu 0,75l	65
Luc Belaire Fantome Luxe Rose 0,75l	65
Veuve Clicquot 0,75l fresh, balanced champagne classic	Brut Rosé 85 95 3l 550
Ruinart 0,75l Elegant, fine-sparkling and noble from the oldest champagne house in the world.	Brut Rosé 135 155



You can find **MORE SPECIALTIES AND RARITIES** on our special menu. Just ask our staff!

SOFTDRINKS

WATER

Carafe of Tab Water 1l	7,4
 Aqua Monaco 0,33l 075l Mineral water (still or sparkling)	3,7 7,8

WITH TASTE

 Paulaner Spezi ^{1,3,9} 0,5l	4,9
Paulaner Spezi Zero ^{1,3,9} 0,5l	4,9
Apple spitzer 0,5l	4,9
Lemon soda ^{1,3,9} 0,5l	4,9
Holunderschorle 0,5l	4,9
Almdudler 0,35l	4,0
Fritz-Kola ^{1,2,3,9} 0,33l Cola Super Zero	3,9
 Fritz Limo Schorlen ^{1,3,9} 0,33l Orange Apfel-Kirsch-Holunder Traube	4,3
Balis Lemonades from Munich 0,25l Basilikum-Ingwer Rosmarin-Cranberry Ananas-Minze	4,0
Thomas Henry ⁵ 0,25l Tonic Water Bitter Lemon Ginger Ale Spicy Ginger	3,5
Red Bull ^{ENERGY DRINK} ⁵ 0,25l Red Bull ^{SUGAR FREE} Red Bull ^{RED EDITION}	4,2

COFFEE SPECIALTIES BY JULIUS MEINL / VIENNA

Espresso Doppio ⁹	2,6 4,1
Espresso Macchiato Doppio Macchiato ⁹	2,9 4,5
Cup of Coffee ⁹	3,7
Cappuccino ⁹ small regular	3,8 4,8
Latte Macchiato ⁹	4,8
+ Oat- Lactose free Milk	0,6
Pot of tea Green Fruits Earl Gray Darjeeling Strawberry Mint Mountain Herbs	4,2



AQUA MONACO:
Local premium mineral water combined with charitable commitment



FRITZ KOLA:
The Kola with words and deeds.



GINGER MINT

TO GET WELL OR
JUST LIKE THAT

Fresh ginger mint Tea 4,5

WINE

BOTTLES WHITE

	0,2l	0,75l	1,5l
Herrschaftszeiten Riesling (Bio) Dr. Bürklin-Wolf, Deutschland / Pfalz	9,7	37	75
Riesling Wachenheim „R“ (Bio) Dr. Bürklin-Wolf, Deutschland / Pfalz		48	
Wachenheimer Rechbächel Dr. Bürklin-Wolf, Deutschland / Pfalz		56	
Grauburgunder Neef-Emmich, Deutschland / Rheinhessen	9,1	34	
Weißer Burgunder (Bio) Wittmann, Deutschland / Rheinhessen		44	
„Der Ott“ Grüner Veltliner (Bio) Ott, Österreich / Niederösterreich		56	
Malvasia Ars Vivendi, Italien / Friaul	9,3	35	
Ribolla Gialla La Tunella, Italien / Friaul		47	
Stoan Selektion Kellerei Tramin, Italien / Südtirol		53	
Mock Sauvignon Kellerei Bozen, Italien / Südtirol		62	
Custoza Superiore DOC Cà del Magro, Italien / Venetien		42	

BOTTLES ROSÉ

	0,2l	0,75l	1,5l
Primitivo Rosato „Tree of Love“ Italien / Sizilien	8,3		
Zweigelt Rosé (Bio) Bründlmayer, Österreich / Niederösterreich	9,8	36	
Whispering Angel Chateau d'Esclans, Frankreich / Provence – Cotes d'Azur	55	99	

BOTTLES RED

	0,2l	0,75l	1,5l
Primitivo „Mucchietto“ Pasqua, Italien / Venetien	8,9	34	
Altropasso Reguta, Italien / Friaul	7,9	32	
Pinot Noir Markowitsch, Österreich / Niederösterreich		49	

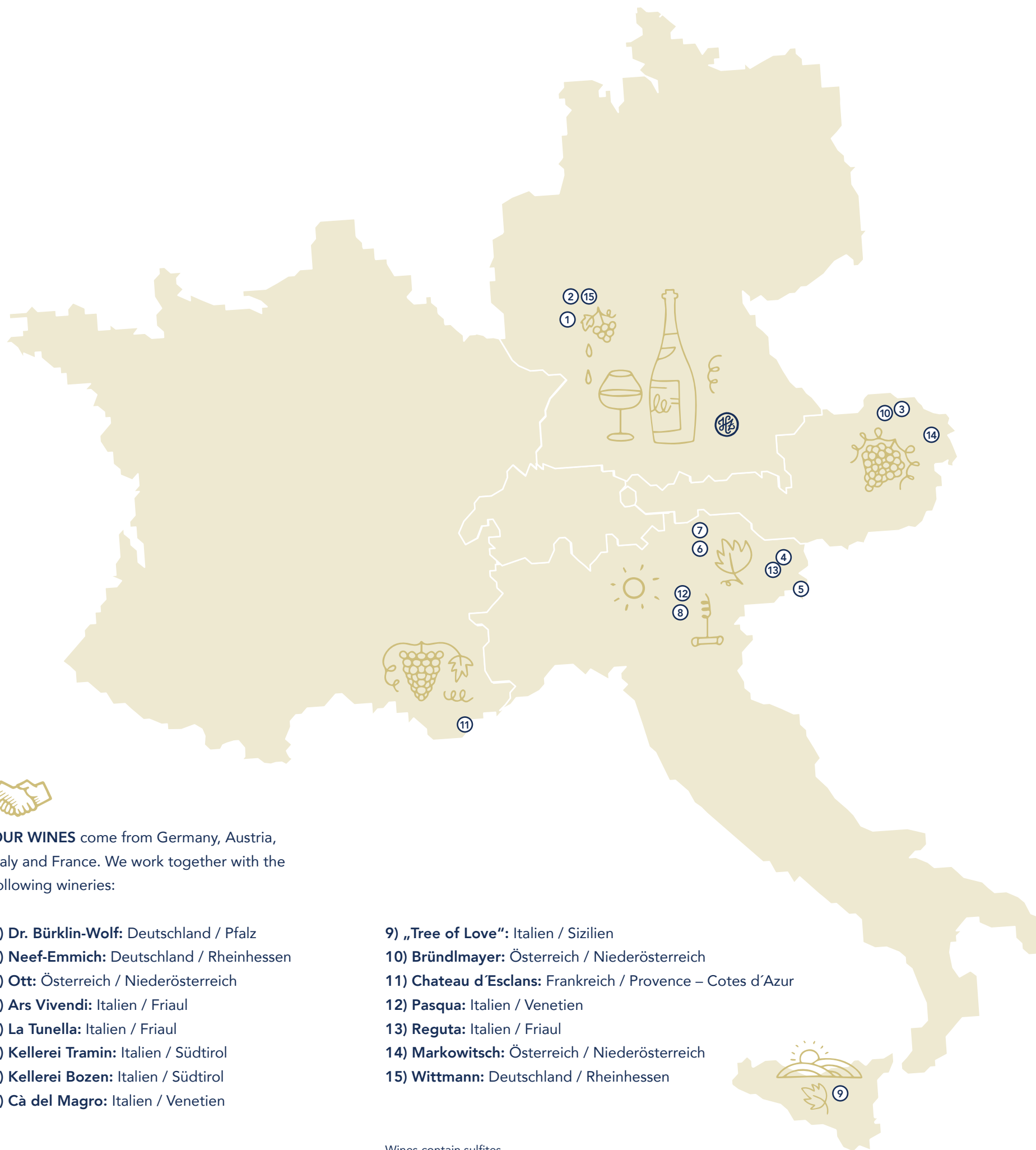


OUR WINES come from Germany, Austria, Italy and France. We work together with the following wineries:

- 1) **Dr. Bürklin-Wolf:** Deutschland / Pfalz
- 2) **Neef-Emmich:** Deutschland / Rheinhessen
- 3) **Ott:** Österreich / Niederösterreich
- 4) **Ars Vivendi:** Italien / Friaul
- 5) **La Tunella:** Italien / Friaul
- 6) **Kellerei Tramin:** Italien / Südtirol
- 7) **Kellerei Bozen:** Italien / Südtirol
- 8) **Cà del Magro:** Italien / Venetien

- 9) **„Tree of Love“:** Italien / Sizilien
- 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



CANTINA TRAMIN
The renowned wine-growers' cooperative is known for its rigorous quality thinking



SCHNAPS & LIQUOR 2cl

RARITAS - SCHLIERSEE

Bergamot orange liqueur	5,5
Zirbenholzikör	5,5
Egg liqueur	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: Top distillates from the family distillery at Schliersee



SIBONA GRAPPA - PIEMONT

Nebbiolo	6,9
Barolo	8,9

DIVERSE

Bierbrand Mumoo	6,5
Asbach Uralt	4,0
Underberg	4,0
Jägermeister	4,0
Jägermeister Manifest	7,0
Branca Menta	4,0
Limoncello Di Capri	4,0
Ouzo 12	4,0
Molinari Sambuca	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 Likör 43, Espresso	5,5
Rüscherl Asbach, Cola	5,5

BAR

LOGNGDRINKS

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

VODKA 4CL

Absolut (SW)	8,0
Stolichnaya Elit (RU)	10,0
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
Botanist (GB)	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

RESERVATIONS

For up to 10 people, please use our reservation portal
www.herrschaftszeiten-muenchen.de

For larger groups or parties, please send us an inquiry
events@herrschaftszeiten-muenchen.de

OUR OPENING TIMES

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



HERRSCHAFTSZEITEN
DAS PAULANER IM TAL

SERVUS AND SEE YOU AGAIN

ORGANIC INGREDIENTS OVERVIEW

We use the following products in organic quality:

milk

For our "Brotzeit":

eggs, cheese selection, sauna ham, square bacon,
Kaminwurzchen 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

IMPRINT

Herrschaftszeiten Gastro GmbH - Tal 12 - 80331 München