

Donisl

Weinstraße 1, 80333 muenchen
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KOMPLETTE SPEISEKARTE

| THE MUNICH VORESSSEN

Red boiled sausages from the cauldron

We serve the sausage with hot mustard or sweet homemade mustard, horseradish and crusty roll

pcs. Debrecziner	7,90 €
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pcs. Wiener	7,50 €
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large sausage with cheese	7,80 €
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from the Traunstein butcher

Original butcher's shashlik	12,80 €
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Meat skewer with bacon, pork, liver and onions in a spicy shashlik sauce and crusty rolls

Mixed sausage casserole	25,00 €
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with 3 crusty rolls, 2 pcs Debrecziner, 2 pcs Wiener, 2 pcs large sausages with cheese

Red sausage in curry sauce	9,90 €
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Weißwurst from the cauldron	
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Munich white sausage

Two pcs. with pretzel and mustard	10,30 €
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Weißwurst	4,10 €
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Pretzel	2,10 €
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Stockwurst from the cauldron	
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Two pcs. with pretzel and mustard	10,30 €
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Stockwurst	4,10 €
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Pretzel	2,10 €
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Veal sweetbread sausage	17,50 €
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Browned, served with gravy and potato and cucumber salad

Bratwurst	19,50 €
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4 pieces of fried sausages with sauerkraut OR potato and cucumber salad, served with hot mustardf

| ASSORTED COLD CUTS

Bavarian assorted cold cuts 36,00 €

Smoked meat, Debrecziner sausage, cold roast, O'gmachter Kas, mountain cheese, crackling lard, horseradish, richly garnished

Romadour 13,50 €

Made from raw milk - organic romadour in a sour vinegar broth with onions

Mountain cheese 9,90 €

Organic mountain cheese made from raw milk - a piece of 24-month matured mountain cheese with salt and pepper and twice-baked wood-fired bread

Assorted varieties of cheese VEGETARISCH 23,00 €

Spiced camembert, ripe organic Romadour and organic mountain cheese, served with fig mustard and bread

Spiced camembert 14,90 €

Camembert soft cheese with butter, spices (paprika-caraway etc.) and a little beer, garnished with pickled gherkins and onion rings

Munich sausage salad 14,50 €

Made with Regensburger sausage Sourly dressed with onion rings, gherkin and tomato

With grated mountain cheese VEGETARISCH 15,50 €

Smoked ham 19,90 €

Sliced, with pickled gherkins, horseradish, butter and mustard, served with our bread basket.

| SOUP KITCHEN

Liver spaetzle soup 7,90 €

Liver spaetzle with vegetable strips in beef broth with chive

Pancake soup 7,90 €

Pancake and vegetable strips in beef broth with chive

Soup pot 12,50 €

Liver spaetzle, pieces of skirt steak, vegetable and pancake strips in beef broth

| LIGHT & HEALTHY

Kässpatzen Spaetzle with two types of cheese (Emmentaler and mountain cheese), served with roasted onion rings	16,50 €
Crispy pocket VEGAN Vegetables baked with corn semolina in brick dough, served with rocket and tomato dip (with soy sour cream)	19,90 €
Large salad „Wishing Table“ Colourful salad mix with goat cheese gratinated in honey, roasted seeds - dressed with apricot dressing	19,50 €
Mixed side salad Mixed salad leaves and raw vegetables: yellow Beet salad with apples, lemon juice and honey, Cole Slaw with mayonnaise, cucumber and tomatoes, dressed with potato dressing	7,90 €
Grilled brine shrimps with colorful salad mix, dressed with apricot dressing	27,50 €
Shrimp pan Oven grilled vegetables and shrimps with garlic, tomato sauce and teriyaki sauce.	36,90 €
Char matjes with dressed sour cream, arugula, apple slices and sheet potatoes	19,50 €
„König Ludwigs Hechtenkraut“ Gratinated casserole with pike, potatoes and cabbage	19,90 €
Venison stew With buttered spaetzle, cranberries and red cabbage	26,50 €
Veal tenderloin With chive sour cream and fried pretzel dumplings	15,90 €

| OUR OLD BAVARIAN TRADITIONAL DISHES

Kässpatzen Spaetzle with cheese and roasted onion rings	12,90 €
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| OUR SMALLER DISHES

Potato dumpling With gravy	4,90 €
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Mixed vegetables & rosemary potatoes With teriyaki sauce	7,90 €
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Kässpätzlen	7,90 €
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pcs of pork sausages With sauerkraut OR potato-cucumber salad	8,90 €
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| FOR SENIORS

Small roast pork Made from leg and wammerl with crust in natural sauce, served with potato dumpling and coleslaw From Bavarian pigs	16,90 €
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Small pork schnitzel „Viennese style“ With potato-cucumber salad, horseradish and cranberries	16,90 €
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Small roast ox In red wine sauce, with red cabbage and grated potatoes	19,90 €
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| ROASTED, BRAISED & GRILLED

Roast pork	19,90 €
from leg and whammy with crust in natural sauce, served with potato dumpling and coleslaw From Bavarian pigs	
1/2 crispy pork knuckle	22,90 €
With natural gravy, potato dumpling and coleslaw	
Whole crispy pork knuckle	36,00 €
With horseradish, hot mustard and coleslaw Served on a wooden board	
Pork escalope „Viennese style“	21,90 €
Baked in clarified butter, served with potato-cucumber salad, horseradish and cranberries From the Bavarian straw pig	
Bavarian roast duck	
With rosemary sauce, red cabbage and potato dumpling	
1/4 duck	23,50 €
1/2 duck	32,00 €
1/2 resches Hendl	14,90 €
Mit Kartoffel-Gurkensalat	
Roast ox	25,50 €
Gently cooked overnight in the oven, juicy, tasty and tender - in a strong red wine sauce, with red cabbage and grated potatoes	
Beef steaks from the heifer	
from breeders in the Murnau, Weilheim and Werdenfels regions.	
Roasted beef with onions	29,90 €
With spaetzle with cheese, fried onions and gravy	
Bavarian beef steak	36,50 €
Entrecôte with the typical fat eye, served with melted herb butter, grated potatoes and roasted mixed vegetables Medium well roasted, juicy, soft Species-appropriate husbandry	
Ochsen Burger	14,90 €
Zupfter Ochs in der Krustensemmel mit Rinds-Barbecue-Soß/„Pulled Beef“ mit „Cole Slaw“ (feiner Krautsalat)	
Active vegetables	
The vegetables are mixed by the vegetable farmer with approx. 5 varieties according to season. We activate it with a little salt and sugar. With teriyaki sauce.	

| DESSERTS

Crème brûlée	VEGETARISCH	8,50 €
Donisl's oven-fresh Munich steamed dumplings	VEGETARISCH	8,90 €
with vanilla sauce		
Homemade Bavarian apple strudel		9,50 €
with vanilla sauce		
Kaiserschmarrn for 1 to 2 persons	VEGETARISCH	15,50 €
with raisins, butter, caramelized with sugar and almonds, served with apple sauce		
Dessert casserole	VEGETARISCH	32,50 €
with Kaiserschmarrn, apple strudel, crème brûlée, apple sauce and vanilla sauce		

| MITTAGSANGEBOT

Tagliatelle	14,90 €
Waldpilzen Petersilie	
Donisl Bratengröstl	14,90 €
gemischter Braten Weißkraut Kartoffelknödel Spiegelei	
gebräunter Leberkäse	14,90 €
mit Spiegeleiern Kartoffel-Gurkensalat	
Hähnchengeschnetzeltes	14,90 €
Schwammerlsoße Kräuterspätzle	
gebackenes Fischfilet (Tagesfang)	14,90 €
Remoulade Kartoffel-Gurkensalat	

| OKTOBERFEST SCHMANKERL

Kürbissamtsuppe Steirischen Kürbiskernöl Kerndl	8,90 €
Leberkas Burger mit Spiegelei Pommes Frites Kräutersauerrahm	19,90 €
Bauernsalat VEGETARISCH Gemischter Blattsalat Kartoffelsalat Krautsalat knusprigen Wammerlstreifen Ziegenkäse	22,90 €
Steak vom Milchkalb Speckbohnen Rotweinjus Millirahmkartoffeln	36,90 €
1½ Hendl gegrillt Kartoffel-Gurkensalat oder Pommes Frites	19,90 €
gesottenes Rinderfilet Rindermarkknochen Wurzelgemüse Meerrettich Rosmarinkartoffel	48,90 €
Wiesn reindl Kalbsfleischpflanzerl Schnitzel Bratwurst Haxe Hendl Kartoffelknödel Sauerkraut Kässpätzlen	36,00 €