



# FOOD & DRINKS

Reichert Wirtshaus GmbH & Co. KG • Weinstraße 1 • D-80333 Munich • Host: Peter Reichert

**Liesl Karlstadt**  
Folk actress  
and legendary partner  
of Karl Valentin



# Hacker-Pschorr Donisl

Real alehouse at the old Hauptwache  
Beer law since 1715 - wine bar since 1315

**Traditional pub  
with original Munich cuisine  
& the best Hacker-Pschorr beers**



**For reservations**

up to 9 persons please use  
our reservation tool or  
[reservierung@donisl.com](mailto:reservierung@donisl.com)

# OUR PHILOSOPHY

The Donisl doesn't just serve food, it tells a story - of tradition, quality and regional ties. The Donisl's cuisine is characterized by its deep roots in Bavarian cuisine, and this is reflected not least in the choice of ingredients. The ingredients and products we use come almost exclusively from the Bavarian Oberland and the surrounding area.

The **succulent roast pork from Bavarian pigs** comes from **regional farms** that have been practicing their craft for generations. Our roast pork is gently cooked for hours and roasted fresh from the oven several times a day.



With every bite, our **fish from the Walchensee fisherman** tells a story of home and tradition and of the connection with nature and the people who care for it.

The attention to detail and passion for quality can be felt in every dish. Our **onion roast and steaks from Werdenfelser Land**, combined with the flavors and textures of regional ingredients, create an unforgettable culinary delight.

The **potatoes** in our potato salad grow in the **fertile soils of Dachau**, lovingly tended and cared for by farmers who respect their land and its produce.

The Donisl restaurant in Munich is not just a place to eat, but a place to live. It is 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 chef Wolfgang Böttinger and his team**

# THE MUNICH VOESSEN

## From the sausage kitchen of Munich butchers

Until 5 pm

### Red boiled sausages from the cauldron

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

**2 pcs. Debrecziner** 7,90

**2 pcs. Wiener** 7,50

**1 large sausage  
with cheese** 7,80

*from the Traunstein butcher*

Continuously

### Original butcher's shashlik

Meat skewer with bacon, pork, liver and onions in a spicy shashlik sauce and crusty rolls

**An original, very old style** 12,80

### Mixed sausage casserole

with 3 crusty rolls, 2 pcs Debrecziner,  
2 pcs Wiener, 2 pcs large  
sausages with cheese 25,00

**Red sausage** in curry sauce 9,90

As long as stocks last

### Weißwurst from the cauldron

*Munich white sausage*

Two pcs. with pretzel and mustard 10,30

1 Weißwurst 4,10

Pretzel 2,10

**Daily**

### Stockwurst from the cauldron

Two pcs. with pretzel and mustard 10,30

1 Stockwurst 4,10

Pretzel 2,10

**Tuesday and Thursday**

*An almost forgotten  
Bavarian sausage specialty,  
similar to Munich white sausage*

### Fried sausages

#### Veal sweetbread sausage

Browned, served with gravy and potato  
and cucumber salad 17,50

#### Bratwurst

4 pieces of fried sausages with sauerkraut  
**OR** potato and cucumber salad, served with  
hot mustardf

*Roasted from raw sausage meat, making  
them much juicier and tastier* 19,50

*So lang da oide Bäda: Ein Couplet aus der Zeit um 1860 – Bitte fest mitsingen, wenn der Wirt oder seine Musikantenfreunde singen.*



Fragen Sie unseren Service nach unserer Zusatzstoff- und Allergenkarte.

# ASSORTED COLD CUTS

**Donisl**  
MÜNCHEN

All day, starting from 12 am



Monacensia. Literaturarchiv der Stadt München

## Soup kitchen

### Liver spaetzle soup

Liver spaetzle with vegetable strips in beef broth with chive **7,90**

### Pancake soup

Pancake and vegetable strips in beef broth with chive **7,90**

### Soup pot

Liver spaetzle, pieces of skirt steak, vegetable and pancake strips in beef broth **12,50**

For 2 or 4 people as an appetizer

### Bavarian assorted cold cuts

Smoked meat, Debrecziner sausage, cold roast, O'gmachter Kas, mountain cheese, crackling lard, horseradish, richly garnished **36,00**

### Romadour **Vegetarian**

Made from raw milk - organic romadour in a sour vinegar broth with onions **13,50**

### Mountain cheese **Vegetarian**

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 **9,90**

for 2 People **Vegetarian**

### Assorted varieties of cheese

Spiced camembert, ripe organic Romadour and organic mountain cheese, served with fig mustard and bread **23,00**

**Our snack cheese is from the Hubert Stadler cheese dairy from the Hermannsdorfer Landwerkstätten**

### Spiced camembert **Vegetarian**

Camembert soft cheese with butter, spices (paprika-caraway etc.) and a little beer, garnished with pickled gherkins and onion rings **14,90**

### Munich sausage salad

Made with Regensburger sausage Sourly dressed with onion rings, gherkin and tomato **14,50**  
With grated mountain cheese **15,50**

### Smoked ham

Sliced, with pickled gherkins, horseradish, butter and mustard, served with our bread basket. **19,90**

## BREAD

Bread basket extra **4,80**  
Small pretzel until approx. 3 pm **2,10**  
Large pretzel from approx. 3 pm **5,50**  
Donisl crusty roll **2,10**

### Bally Prell

Couplet artist with a wonderful voice around 1950

„Ich, die Schneizlreutherin, bin Schönheitskönigin“



„Brotzeit, Brotzeit, Brotzeit ist die schenste Zeit ...“

*Bread is culture in Bavaria:*

*From Brotmanufaktur Schmidt: hearty, natural bread - sometimes twice baked in a wood-fired oven. Pretzels, rolls and breadsticks are available from the Eberl bakery at Isartor in Munich.*

## Musicians, play up!



We would be delighted if you played and sang really well in our restaurant. Please let us know in advance.



...steht's Donisl Wirtshaus, so lang stirbt die Gemütlichkeit in München niemals aus ...



## LIGHT & HEALTHY

### Kässpätzlen Vegarian

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)  
Based on a recipe from a friend and Munich master chef Karl Ederer **19,90**

### Large salad „Wishing Table“ Vegarian

Colourful salad mix with goat cheese gratinated in honey, roasted seeds - dressed with apricot dressing **19,50**

### Mixed side salad Vegarian

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**

*The chars come from the Fuchstal farm and are refined into matjes by fisherman „Bär“ from Lake Walchen.*

## Our old Bavarian traditional dishes

### „König Ludwigs Hechtenkraut“

Gratinated casserole with pike, potatoes and cabbage  
Based on a royal recipe 'Leibspeis' from King Ludwig II. **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 smaller dishes

## FOR CHILDREN

### Potato dumpling

With gravy **4,90**

### Mixed vegetables & rosemary potatoes

With teriyaki sauce **7,90**

### Kässpätzlen

**7,90**

### 2 pcs of pork sausages

With sauerkraut  
OR potato-cucumber salad **8,90**

## 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**



### Small pork schnitzel „Viennese style“

With potato-cucumber salad, horseradish and cranberries **16,90**

### Small roast ox

In red wine sauce, with red cabbage and grated potatoes **19,90**

### Small Kässpätzlen

Spaetzle with cheese and roasted onion rings **12,90**



Und da Giglgogl hod a Hen ghabt, und da Goglgigl der hods a, sogd da Giglgogl zum Goglgigl, giglgogl du de meine a...

# ROASTED, BRAISED & GRILLED

All day, starting from 12 am

## Roast pork

from leg and whammy with crust in natural sauce, served with potato dumpling and coleslaw  
*From Bavarian pigs*



19,90

## 1/2 crispy pork knuckle

With natural gravy, potato dumpling and coleslaw

22,90

## Whole crispy pork knuckle

With horseradish, hot mustard and coleslaw  
*Served on a wooden board*

36,00

## Pork escalope „Viennese style“

Baked in clarified butter, served with potato-cucumber salad, horseradish and cranberries  
*From the Bavarian straw pig*

21,90



*Bavarian beef steak*

## Bavarian roast duck

With rosemary sauce, red cabbage and potato dumpling

1/4 duck 23,50

1/2 duck 32,00

## Roast ox

Gently cooked overnight in the oven, juicy, tasty and tender - in a strong red wine sauce, with red cabbage and grated potatoes  
*VFrom the Bavarian ox*

25,50

*Beef steaks from the heifer, from breeders in the Murnau, Weilheim and Werdenfels regions.*

## Roasted beef with onions

With spaetzle with cheese, fried onions and gravy  
*The Bavarian classic from the beef loin*

29,90

## BAVARIAN BEEF STEAK

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*

36,50

## Ochsen Burger

Zupfter Ochs in der Krustensemmel mit Rinds-Barbecue-Soß' / „Pulled Beef“ mit „Cole Slaw“ (feiner Krautsalat)

14,90

## 1/2 resches Hendl

Mit Kartoffel-Gurkensalat  
🎵 „Bin i ned a scheena hoh, schauts a moi was i oiss ko....“

19,90

### 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.

## Sides

each 5,00 €

Sauerkraut  
Blue cabbage  
Bacon slaw  
Cole Slaw

Creamed potatoes  
Small potatoes from the baking tray  
Potato dumplings

each 5,50 €

Vegetable garnish  
Potato-cucumber salad  
*Potato salad made from Bavarian potatoes, cucumbers, onions, vinegar, oil, spices and a bit of gravy*



Und da Leberknödl und da Semmeknödl, die ham si ned vertrong, hod da Leberknödl an Semmeknödl bei da Suppnschüssl naugschlöng.

# Donisl

MÜNCHEN

Vegetarian

## DESSERTS

All day, starting from 12 am

**Crème brûlée** 8,50

**Donisl's oven-fresh  
Munich steamed dumplings**  
with vanilla sauce 8,90

**Homemade  
Bavarian apple strudel**  
with vanilla sauce 9,50

**Kaiserschmarrn** for 1 to 2 persons  
with raisins, butter, caramelized with sugar and  
almonds, served with apple sauce 15,50

**Dessert casserole**  
with Kaiserschmarrn, apple strudel, crème brûlée,  
apple sauce and vanilla sauce 32,50

## Coffee & hot drinks

**Dallmayr Hot chocolate** with milk 4,60

*In winter:*

**Mug of mulled wine** 4,90

**Dallmayr Azul Espresso Fuoco**

**Espresso** 3,00

**Double espresso** 4,50

**Espresso macchiato** 3,70

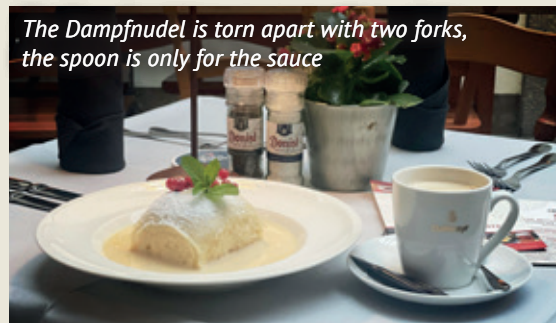
**Cappuccino** 4,70

**Latte macchiato** 4,70

**Dallmayr Via Verde -Café Crème**  
Fair Trade/Organic

**Cup of coffee with milk** 4,70

**Mug of coffee with milk** 4,50



*The Dampfnudel is torn apart with two forks,  
the spoon is only for the sauce*

**Japan Sencha organic** Green tea  
*Finely tart, rounded off by a slight sweetness  
- bright light yellow*

**Moringa Lychee** Ayurvedic  
*Herbal tea blend with citrus lychee aroma  
Soft, mild and due to the citrus fruits  
tangy fresh*

## SPIRITS

**Geile Nuss Nut liqueur**  
in a bottle 2 cl 4,00

**Rüscherl** 6 cl 5,00  
4cl brandy and 2cl coke

*The Bavarian herbal liqueur from Bad Tölz:*  
**Hirschkuss** 38% Vol. 4 cl 7,00  
Served in a swing-top bottle

## BEST NOBLE BRANDIES

**Grappa of Chardonnay**  
Nonino 2 cl 5,30

*From the Linster noble fruit distillery in Meurich:*

**Tasty fruit schnapps**  
*Aged for 1 year in oak barrels* 2 cl 4,30

**Fine Mirabell**  
*Fine taste of ripe mirabelles* 2 cl 5,30

*From the noble brandy manufactory Wilhelm Marx  
in Straubing:*

**Williams Christ Oak** 40% Vol. 2018  
*Noble brandy from pears matured in oak barrels*  
2 cl 11,90

**Williams Christ Pear** 40% Vol.  
*Noble brandy* 2 cl 5,30

**Raspberry Brandy** 40% Vol. 2 cl 5,30

**Sicilian Organic Blood Orange** 40% Vol.  
*Noble brandy - Mediterranean delight*  
2 cl 7,30

**Gentian Acquavite di Genziana** 48% Vol.  
*Gentian noble spirit from the mulberry barrel*  
2 cl 8,00

## TEA

Dallmayr each cup 4,70

**Darjeeling First Flush** Black tea

**Alpine herbs** Organic herbal tea blend  
*Fennel, anise, sage, lady's mantle and other hand-picked  
natural herbs.*

**Forest berry** Fruit blend with forest berry aroma  
*Hibiscus, apple and blackberry leaves*

**MARX**



Since 1417, our master brewers have been brewing the good Hacker-Pschorr with passion, patience and the demand for the highest quality.

Brewing beer is still a genuine craft and based on knowledge, which is passed down from generation to generation.

Only four ingredients are permitted by the traditional Bavarian Purity Law - but this restriction expands the creativity of the brewery.

## Donisl draft beer calendar

**Strong beer season** actually Lent

### Salvator

February/March

Doppelbock, strong malty, lots of caramel  
Original gravity 18,5°P, alcohol 7,9% vol.

0,5 l 6,40

**Summertime**

### Kellerbier

June to August

Naturally cloudy, unfiltered with fruity caramel and honey notes

Original gravity 12,5°P, alcohol 5,5% vol.

0,5 l 6,10

**Oktoberfest**

### Wiesnbier

September/October

Fruity and malty aromas, dark honey, light roasted aromas combined with balanced hop notes

Original gravity 13,7°P, alcohol 5,8% vol.

0,5 l 6,40



# BEER

### Munich Hell Lager on tap

Bottom-fermented beer with a subtle, delicately bitter hop note. Slightly malty, pleasant yeast bloom

Original gravity 11,5°P, alcohol 5,0% vol

Halbe 0,5 l 5,90

Schnitt 0,35 l 3,90

Mass 1,0 l 11,80

### Hell non-alcoholic Lager in the bottle

Naturally cloudy bottom-fermented beer. Harmonious hop notes & aromas of caramel, honey & vanilla, malty-fresh, full flavor, low calories

Stammwürze 5,1°P, Alkohol < 0,5% vol

A good beer enjoyment without remorse 0,5 l 5,90

### Munich Radler

Munich Hell with fine lemonade, not too sweet

Ideal thirst quencher for the summer 0,5 l 5,90

### Munich Dark beer von tap

Bottom-fermented beer with character. Tart with slightly sweet roasted malt notes of caramel, nuts and candied fruit.

Perfect with strongly spiced meat dishes. Typical and full-bodied drinking pleasure!

Original gravity 12,7°P, alcohol 5,0% vol. 0,5 l 5,90



### Hefe Weiße on tap

Top-fermented wheat beer. Fruity yeast note, light sweetness of banana & honey, unobtrusive hop aroma. With our naturally cloudy Hefe Weiße, every sip is a moment of pleasure. Naturally in the morning with Munich veal sausage!

Original gravity 12,5°P, alcohol 5,5% vol  
0,5 l 6,10

### Russn

Wheat beer with fine lemonade, not too sweet  
Ideal thirst quencher for the summer

0,5 l 6,10

### Coke wheat beer

Wheat beer with coke 0,5 l 6,10

### Paulaner wheat beer 0,0 %

Brewed using the wheat beer process and only gently dealcoholized after extensive maturation. An elaborate process removes all alcohol from the beer, but not its refreshing aroma!

0,5 l 6,10

**WOODEN BARREL BEER** Every Thu, Fri & Sat from 6 pm!



**For a cozy get-together:**

**20 or 30 liter**

**WOODEN BARREL**

**EDELHELL Fine Lager**

at the table for self-tapping - with iced glasses  
per 1 liter for 11,80



# Donisl

MÜNCHEN

## SOFT DRINKS non-alcoholic

*Coca-Cola*® 0,2 l 3,90  
0,4 l 4,90

*Coca-Cola*® Zero 0,2 l 3,90  
0,4 l 4,90

Paulaner Spezi 0,2 l 3,90  
0,4 l 4,90

Valencia Lemonade 0,2 l 3,90  
0,4 l 4,90

Tonic 0,2 l 4,90  
with fresh mint

Red Bull Can 0,25 l 5,50

## MINERAL WATER

Bad Brambacher 4,80  
Natural Bottle 0,5 l

Bad Brambacher 4,80  
Medium Bottle 0,5 l

Table water open 4,20  
Sparkling 0,4 l

Table water open 4,20  
Natural 0,4 l

## FRUIT JUICE DRINKS

Apple spritzer 4,80  
Apple juice with sparkling water 0,4 l

Currant spritzer 4,80  
Currant nectar with table water 0,4 l

Apple juice 4,50 0,2 l

Wolfra Orange juice 4,50  
Bottle 0,2 l

Stöger Currant nectar 4,80 0,2 l

## FUZE TEA

### Black Tea - Peach

Dark temptation, Fuze Tea Peach is the fruity fusion of juicy peach and aromatic black tea. For a clear conscience, we use tea from sustainable cultivation. 0,3 l 5,60

## WINES from the barrel

contains sulfites

White wine spritzer 6,00 0,3 l

Pinot Gris 2022 9,00  
Presents itself juicy & full-bodied on the palate Hirschmüller, G-Württemberg 0,1 l 6,00 0,2 l

Primitivo Puglia IGT 9,00  
An intense ruby color in the glass & a beguiling scent of wild berries for the nose Messer del Fauno, I-Puglia 0,1 l 6,00 0,2 l

Piu Frizzante 4,60  
A fresh and uncomplicated frizzante Vinicola Serena, I-Veneto 0,1 l

## APERITIF

Our recommendation

### Orange Spritz

from Wilhelm Marx Edelbrandmanufaktur  
Fine brandy made from organic Sicilian blood c 2 cl with Tonic and ice 0,2 l 11,90

### Campari Orange

4 cl Campari with orange juice 0,2 l 8,40

### Campari Soda

4 cl Campari with table water 0,2 l 6,00

### Hugo

Secco wine with elderflower syrup and mint 0,2 l 9,00

### Aperol Spritz

Aperol 4 cl with Secco wine, table water and ice 0,2 l 9,00

### Sanbitter non-alcoholic

Italian herbal extract with a little mineral water, ice cubes and tonic. Tastes like Aperol Spritz, but without alcohol! 0,2 l 8,00

## SCHAUMWEINE

enthalten Sulfite

S1 Chardonnay Brut Millesimé 2015 120,-  
Paul Michel, F-Champagne  
Fruity vintage and vintner champagne, with aromas of citrus fruits, brioche and almonds, long-lasting fine perlage 0,75l

S2 Brut Rosé Reserve 120,-  
Bründlmayer, A-Wachau  
Pinot Noir & St. Laurent grapes. Rich red berry & cherry aromas, the taste is fine, subtle, finely creamy, very dense and persistent. 0,75l

S3 Promosso Prosecco DOC Spumante extra dry 39,-  
Montelvini, I-Venetia  
A pale straw yellow in the glass & floral scents with apple & citrus fruit aromas on the nose 0,75l



## WHITE WINES

### W1 Riesling Schiefersteil

Winery Markus Molitor, G-Mosel  
2020

A typically clear, slate mineral bouquet  
with aromas of ripe yellow fruit.

0,75 l 43,-

### W2 Riesling Gottloos

Winery Dr. Loosen, G-Mosel  
2022

Aromas of herbs & white peach on the  
nose, perfectly set off by fresh acidity &  
salty, animating minerality on the palate.

0,75 l 42,-

### W3 Riesling Zöbinger

Heiligenstein Kamptal DAC  
Winery Bründlmayer, A-Kamptal  
2021

Crystal clear, golden yellow color, fruity  
aroma with notes of citrus fruits and  
green apples.

0,75 l 95,-

### W4 Pinot Gris Reserve Pauline dry

Winery Pfaffmann, G-Pfalz  
2022

Bouquet of fresh flowers, on the palate  
ripe aromas of pears & peach, which give  
it an appealing juiciness.

0,75 l 56,-

### W5 Lugana San Benedetto

Winery Zenato, I-Veneto  
2022 DOC

Full-bodied & full-bodied on the palate,  
with notes of dried apples & pineapple.

0,75 l 48,-

### W6 Green Veltliner

Ried Kreutles, Smaragd  
Winery Knoll, A-Wachau  
2022

Expressive, intense aroma of ripe  
stone fruit, nectarines, fresh herbs  
and melon.

0,75 l 98,-

### W7 Sauvignon Blanc Tasnim

Winery Loacker, I-South tyrol  
2022

In the glass straw yellow color & a bou-  
quet with notes of peach & apricot.

0,75 l 54,-

### W8 Pinot Blanc Estate wine

Winery Juliuspital, G-Franconia  
2022

Lively Pinot Blanc, fruity aromas  
of apple and pineapple with a fine  
acidity structure.

0,75 l 54,-

### W9 Chardonnay

Nußaorner Bischofskreuz  
Winery Pfaffmann, G-Pfalz  
2022

Fresh, fruity & very accessible

0,75 l 38,-

### W10 O.K. Pinot Gris dry

Winery Dohlmühle, G-Rhinehessen  
2022

Classic & accessible

0,75 l 32,-

### W11 O.K. Sauvignon Blanc dry

Winery Dohlmühle, G-Rhinehessen  
2022

Fine fruit aromas in the nose & on the  
palate - uncomplicated drinking pleasure  
for almost any occasion.

0,75 l 32,-

## RED WINES

### R1 Primitivo Puglia

Winery Barbanera, I-Puglia  
2021 IGT

The grape variety Primitivo is very popular  
- shows here with intense fruit notes of  
cherries & blackberries and a long finish

0,75 l 34,-

### R2 Herrgott Cuvée

Winery Am Nil, G-Pfalz  
2020

Intense in deep red color & flavor.  
Especially blackberry & sour cherries  
but also hints of tobacco are found on  
the palate and nose.

0,75 l 38,-

### R3 Zweigelt „Tradition“

Winery Markus Huber, A-Lower Austria  
2021

In the glass it presents itself in ruby red.  
The nose is full of aromas of ripe wild  
berries & red fruits, as well as a hint of  
mint aromas.

0,75 l 43,-

### R4 Brunello di Montalcino

Winery Tenuta Corte Pavone, I-Tuscany  
2018 DOCG

Absolute highlight from Tuscany!  
Multi-layered bouquet with aromas of  
rosehip, fresh forest floor & dried herbs.

0,75 l 135,-

### R5 Cuvée Adrian Toscana Rosso

Winery Tenuta Valdifalco, I-Tuscany  
2019

Typical red wine from Tuscany with  
fresh fruit notes of raspberries & currar

0,75 l 38,-

# Donisl

MÜNCHEN

## BOTTLED WINES

## ROSÉ WINES

### Rosé 1 Rosé Kalk & Stein

Winery Unger, A-Lake Neusiedl  
2022

The rosé from Austria inspires from the  
first sip. Appealing pink in the glass &  
intense aromas of strawberries, raspberries  
& cranberries in the bouquet.

0,75 l 36,-

### Rosé 2 Côtes du Rhône Rosé Loubié

Domaine de Mourchon, F-Rhône  
2021

This rosé from Provence is considered  
one of the best rosé wines of France  
& convinces with its filigree and length.

0,75 l 38,-

All wines contain sulfites  
Subject to vintage changes



### MARIENPLATZ HALL

1st floor

**A real treasure in the heart of Munich.**

As soon as you step through the doors of this festive hall, you will be enveloped by the impressive atmosphere and charm of Bavarian tradition.

The rustic elegance gives it a timeless appeal. Wooden beams on the ceiling and cozy wooden tables create a warm and inviting atmosphere. Large windows allow light to flood in and offer a breathtaking view of Marienplatz, which is the heart of Munich.

Whether you are planning a festive event, a business lunch or simply want to get together with friends, the Marienplatz Saal offers the perfect setting. The lovingly designed furnishings and carefully selected details help to make every moment here something special.

**Room size:** 86 m<sup>2</sup> | 30 - 150 people, depending on division / type of seating

**Room can be divided by sliding wall into:**

Marienplatz 1 | 39 m<sup>2</sup> and Marienplatz 2 | 43 m<sup>2</sup>



### DIONYS STUBN

1st floor

**A cozy parlor that inspires with its very own charm and coziness.**

This intimate parlor offers a retreat from the hustle and bustle of Marienplatz and invites you to indulge in Bavarian hospitality in a relaxed atmosphere.

Traditional wooden tables, rustic wall paneling and subtle lighting create a cozy and inviting environment. Attention to detail is noticeable here, everything has been carefully selected to create a feel-good atmosphere.

This parlor is perfect for small celebrations, intimate gatherings or special occasions. Whether you want to get together with friends for a convivial evening or enjoy a romantic meal, the Dionys Stubn offers the ideal setting for unforgettable moments.

**Room size:** 42 m<sup>2</sup> | 35 people | Enclosed room

**Standard seating:** Tables



**Our dedicated event planners will ensure that every aspect of your event is perfectly tailored to your needs.**

## GALLERY

1st floor

**Welcome to the gallery on the 1st floor,  
your first-class event location in Munich!**

A unique blend of Bavarian flair, historical ambience and modern comfort makes our gallery the ideal place for unforgettable events. With a view of Munich Cathedral, your event will take place in a very special setting.

The 1st floor of the Donisl is flexible in its premises - in addition to the gallery the festive Marienplatz Saal and the intimate Dionys Stubn - which are suitable for events of all kinds - from company celebrations and weddings to private gatherings. Or formal galas, relaxed cocktail parties or important presentations - the perfect setting can be found here.

**Room size:** 178 m<sup>2</sup> | 130 Personen

**Standard seating:** Tables



## HACKER STÜBERL

Ground floor

**A real gem for lovers of Bavarian coziness  
and culinary delights.**

A gem for lovers of Bavarian coziness & culinary delights. This intimate retreat within the traditional Donisl radiates an inviting warmth that instantly captivates guests.

The rustic furnishings lend an unmistakable charm. Wood paneling and comfortable seating create a cozy atmosphere that is equally suitable for social gatherings with friends or romantic dinners. Here you feel like you are in an authentic Bavarian living room, where tradition and hospitality go hand in hand.

The atmosphere is intensified in the evening by subdued lighting and a relaxed mood. The room invites you to sit together comfortably, share stories and unwind.

**Room size:** 35 m<sup>2</sup> | 30 people

**Standard seating:** Tables







All prices in euros including service and VAT.