



# LÖWENBRÄU KELLER







# LÖWENBRÄUKELLER

## TRADITION SINCE 1883

On the 14th of June in 1883 the Löwenbräukeller has been ceremoniously opened under a big interest from the public. The Löwenbräukeller was rebuilt in 1894 in cooperation with Friedrich from Thiersch, the builder of the Palace of Justice in Munich. At this time the impressive tower was added. As a great sensation back then, one year later it was the very first time that napkins and tablecloths were used in the restaurant. The guests didn't have to wash their beer mugs by themselves and the whole building was electrically lighted for the first time. The rebuild was completed in 1911 by putting up the landmark of the Löwenbräukeller: the big stone lion which is resting on the terrace of the main entrance – modelled by the sculptor Wilhelm Rümmer.





## HEARTY SNACK

**Bread with cheese**<sup>A1,A2,A3,G</sup> VEGETARIAN 9,90  
butter, alpine cheese, cucumber, onions

**Bread with ham**<sup>A1,A2,A3,G,O</sup> 9,90  
butter, pickled gherkin, onions

**Sausage salad "Munich Style"**<sup>G,L,M,1,2,3</sup> 11,80  
Regensburger sausage, red onions, gherkins

**Sausage salad "Swiss Style"**<sup>A,G,L,M,1,2,3</sup> 12,80  
Regensburger sausage, cheese, onion, gherkins

**Bavarian Obazda**<sup>G,L,M,1</sup> VEGETARIAN 13,90  
Creamy camembert, powdered parika, red onion, pretzel

**Beergarden Platter**<sup>A,C,G,M,P,1,2,3</sup> 15,50  
Cold roast, Emmental cheese, Obazda, Tyrolean bacon, pepper sausage, liver pâte, butter, gherkins, farmhouse bread

**Oven-fresh Pretzel**<sup>A</sup> 2,40

## SOUPS

**Pancake Soup**<sup>A,C,G,L,M,2,13</sup> 7,50  
Beef consommé, fresh chives

**Liver Dumpling Soup**<sup>A,C,G,L,2</sup> 7,50  
Beef consommé, fresh chives

**Goulash Soup**<sup>2</sup> 11,50  
Beef, bell peppers, potatoes, bread

## SALADS

**Side Salad**<sup>I,J</sup> VEGAN 6,40  
Mixed salad, bell pepper, tomato, cucumber, house dressing

**Goat Cheese Salad**<sup>I,J,1</sup> VEGETARIAN 17,80  
Pan-fried goat cheese, truffle honey, market salad, bell pepper, tomato, cucumber, house dressing

**Grilled Turkey Breast Salad**<sup>I,J</sup> 18,80  
market salad, bell pepper, tomato, cucumber, house dressing

## SAUSAGES

**Münchner Weißwurst**<sup>C,L,M,1,3,4</sup> 3,70  
(available until 2 PM)  
Sweet mustard

**2 Spicy Beef Sausages**<sup>G,L,M,1,2,3</sup> 14,50  
Potato-cucumber salad, spicy mustard

**Four grilled Sausages** 13,20  
"Munich Style"<sup>A,G,L,M,1,2,3</sup>  
sauerkraut, spicy mustard



## PERFECT MATCH


**Franziskaner Kellerbier**<sup>A3</sup>

0,5l 5,80

The Franziskaner Kellerbier, with its mild, unfiltered character, pairs perfectly with Munich-style Rostbratwürste. The savory richness of the sausages and the tanginess of the sauerkraut harmonize ideally with the malty-hoppy notes of the beer, while the hot mustard rounds off the yeasty flavors. A classic Bavarian combination!





# MÜNCHNER FRÜHSCHOPPEN

*A Bavarian tradition of gathering in the late morning (usually before 12 p.m.) to enjoy beer and snacks, often in beer gardens or taverns, especially on weekends or holidays.*



**Lunchtime daily from 11:00 to 12:00**

**2 Münchner Weißwürste, Pretzel & Beer (0.5l)**

**12,90**

Instead of beer, a non-alcoholic drink can be chosen!





## VEGETARIAN

**Baked Potato**<sup>G,L,M</sup> VEGETARIAN 14,50

Sour cream, mixed salad

**Creamy Mushrooms**<sup>A,C,G,L,1,2</sup> VEGETARIAN 15,20

Mixed mushrooms in creamsauce, bread dumpling, herbs

**Original Allgäu Cheese Spätzle**<sup>A,G,L,1,2</sup> VEGETARIAN 17,30

Mountain cheese, crispy onions, mixed salad, house dressing



PERFECT MATCH



**Löwenbräu Premium-Pils**<sup>A3</sup>

0,3l 4,80

The crisp Löwenbräu Premium Pils, with its hoppy note, perfectly complements the savory mountain cheese of the Allgäu cheese spätzle. The subtle bitterness balances the creamy texture, while the crispy onions and the refreshing zing of the beer create a harmonious taste experience.

## VEGAN

**Potato Goulash**<sup>A,E,F,H,L,N</sup> VEGAN 11,50

Bell pepper, carrots, potatoes, almond milk

**Baked Potato**<sup>J,M</sup> VEGAN 14,50

Marinated red cabbage, soy sour cream, market salad, house dressing

## FISH

**Char Fillet**<sup>A,D,L,M</sup> 27,80

Lemon, baby potatoes, herb sour cream, market salad, house dressing

## SIDE DISHES

**Portion of Butter**<sup>G</sup> 1,10

**Oven-fresh Pretzel** 2,40

**Bread (2 slices)**<sup>A</sup> 2,40

**Sauerkraut**<sup>L,M,1,2,3,4</sup> 5,20

**Potato dumpling**<sup>3</sup> 5,20

**Bread Dumpling**<sup>A,C,G,13</sup> 5,20

**Potato-cucumbersalad**<sup>4,A,C,G,L,M,1,2,3,4</sup> 5,20

**Bacon Cabbage Salad**<sup>L,M,F,1,2,3</sup> 5,20

**Butter Spätzle**<sup>A,C,G,H,12,15</sup> (bavarian pasta) 5,20





## CLASSICS

**Meatballs**<sup>1,2,3,4</sup> 16,90  
Minced meat (pork and beef),  
potato-cucumber salad, gravy

**Schweinebraten** <sup>A,G,L,M,2,3</sup> 17,80  
Roast of pork, gravy, potato dumpling  
**+ Bacon Cabbage Salad**<sup>L,M,F,1,2,3</sup> 5,20

**Wiener Schnitzel (pork)**<sup>A,C,L,1,2</sup> 17,90  
Lemon, rosemary potatoes, apple horseradish,  
cranberries

**1/2 Grilled Chicken**<sup>L,M,1,2</sup> 17,90  
With special seasoning mix from the Schützen-  
Festzelt at Oktoberfest, potato-cucumber salad

**Beef Goulash**<sup>A,C,L,M,G,1,2</sup> 17,90  
Braised beef shoulder in red wine, bread dumpling,  
sour cream

**Pan-fried Leberkäs**<sup>A,C,L,1,2</sup> 13,50  
Fried egg, potato-cucumber salad

**Grilled Pork Medallions**<sup>A,C,L,G,1,2</sup> 23,50  
mushroom cream sauce, butter Spätzle,  
grilled bacon

**Mixed Sausages Platter**<sup>A,C,G,L,M,1,2,3,13</sup> per Person 23,50  
Munich pork sausage, spicy beef sausage,  
Polish bratwurst, gravy, potato-cucumber salad,  
sauerkraut

**Mixed Platter** per Person  
**"Löwenbräukeller Style"**<sup>A,C,G,L,M,1,2,3,13</sup> 27,50  
Pork Knuckle, grilled sausages, pork tenderloin,  
Wiener Schnitzel, gravy, potato- and bread  
dumplings, Sauerkraut, red cabbage

**Half Crispy Pork Knuckle**<sup>A,G,L,M,2,3</sup> 17,50  
Gravy, potato dumplings

**+ Bacon Cabbage Salad**<sup>L,M,F,1,2,3</sup> 5,20



## PERFECT MATCH

**Löwenbräu Hell**<sup>3</sup>

0,5l 5,60  
1,0l 11,20



The classic Munich Helles is the perfect accompaniment to the crispy pork knuckle. Its delicately tart, refreshing taste perfectly complements the hearty crust and juicy meat. The balanced malt sweetness harmonizes with the hearty gravy, while the mild hop bitterness rounds off the aromas of the potato dumplings and bacon and cabbage salad wonderfully.





## ZUAGROASTE

<b>Currywurst</b> <sup>A,1,2,3</sup>	<b>15,00</b>
Homemade special sauce, bread	
<b>Lions-Burger</b> <sup>A,G,1,2,3,4</sup>	<b>19,50</b>
Homemade Pulled Pork, Brioche Bun, Lettuce, cucumber, tomato, horseradish apple slaw, special sauce, rosemary potatoes	
<b>Beef-Burger</b> <sup>A,G,1,2,3,4</sup>	<b>21,00</b>
180g patty, cheddar cheese, brioche bun, lettuce, cucumber, tomato, bacon, special sauce, rosemary potatoes, truffle mayonnaise	
<i>i: Our brioche bun and patty are made according to our own recipe. The beef comes from free-range cattle in Germany.</i>	
<b>Spareribs</b> <sup>A,G,L,M,2</sup>	<b>21,80</b>
Tender pork ribs, BBQ sauce, mixed salad	

## FROM THE GRILL

<b>BEEF STEAK DRY AGED</b> <sup>A,L,2</sup> 220g	<b>33,00</b>
Crispy onions, gravy, rosemary potatoes, market salad, house dressing	
<b>Beef Tenderloin</b> <sup>G,L,M</sup> 220g	<b>34,00</b>
Baked Potato, sour cream, market salad, house dressing	

## DESSERT

<b>Apple Strudel</b> <sup>A,C,E,G,H,1,6,15</sup>	<b>9,80</b>
Vanilla sauce, powdered sugar	
<b>Chocolate Cake</b> <sup>A,C,G,H,12,15</sup>	<b>9,80</b>
Vanilla ice cream	
<b>Cheese Cake</b> <sup>A,C,G,H,12,15</sup>	<b>9,80</b>
Fruit sauce	

### Caramelized Kaiserschmarrn<sup>A,C,E,G,H,1,2,6</sup> 15,50

(Preparation time approx. 20 minutes)

Almonds, rum raisins, plum compote



*You can't have too much of a good thing!*

## Brewery Tours

We are now offering brewery tours in cooperation with the Löwenbräu brewery. Experience an exciting two-hour tour of the brewery, just a 3-minute walk from the Löwenbräukeller.

You will visit the brewhouse, the fermentation and storage tanks, the museum cellar, the bottling plant and many other stations, before enjoying a hearty Bavarian meal in the Löwenbräukeller.

Scan the QR code to receive our flyer for the brewery tour.  
Send your request to: [reservierung@loewenbraeukeller.com](mailto:reservierung@loewenbraeukeller.com)



**MORE INFORMATION**





**LIVE MUSIC IN THE BRÄUSTÜBERL**  
**THU-SAT, 7:00 PM - 10:00 PM**





# LÖWENBRÄU BEER SPECIALTIES



## Löwenbräu Original<sup>A3</sup>

A bottom-fermented, typical Munich pale lager with a tangy taste, beautifully refreshing.

Original wort 11.8 %

Alcohol content 5.2 Vol %

Maß 1,0 l **11,20**  
0,5 l **5,60**



## Franziskaner Wheat Beer Light or Dark<sup>A,A1,A3</sup>

Maß 1,0l **11,60**  
0,5l **5,80**

A top-fermented beer with decent carbonation and the typical flavour from wheat. A refreshing taste experience of the special kind.

Original wort 11.7 %

Alcohol content 5.1 Vol %



## Löwenbräu Dunkel<sup>A3</sup>

An exceptional pleasure of the ancient Bavarian art of brewing. Bottom-fermented, full-bodied and dark.

An experience with balanced ingredients.

Original wort 12.5 %

Alcohol content 5.2 Vol %

Maß 1,0 l **11,20**  
0,5 l **5,60**



## Franziskaner Wheat Beer Light, Lower Alcohol<sup>A1,A3</sup>

0,5l **5,80**

Reduced Calorie and Alcohol Weissbier Variant. With a creamy, compact foam texture. Strong golden yellow with a beautiful, consistent opalescence. Pleasant wheat beer aroma, fresh and mildly sour with a hint of citrus. Full-bodied, spicy flavor, sparkling with a mild malty finish.



## Löwenbräu Premium-Pils<sup>A3</sup>

Ein feinherbes, edles Pils mit A half-dry, noble Pilsner with an exquisite aroma, hoppy in flavour, carefully brewed according to the Bavarian Purity Law. A true pleasure.

Original wort 11.7 %

Alcohol content 5.1 Vol %

0,3 l **4,80**



## Franziskaner Wheat Beer Alcohol-free<sup>AA1,A3</sup>

0,5l **5,80**

and self-cultivated yeast.

Perfect for health-conscious nutrition and as an isotonic drink after exercise.

Original Gravity: 7.2%



## Löwenbräu Alcohol-free<sup>A,A3</sup>

The alternative way to enjoy beer from the finest wheat, selected aromatic hops and home-grown yeast. A perfect choice for the health-conscious and an excellent isotonic drink for after sports.

Original wort 7.2 %

0,5l **5,60**



## Franziskaner Kellerbier<sup>A3</sup>

0,5l **5,80**

Brewed according to the Bavarian Purity Law with selected hops from the Hallertau, reviving a long-forgotten brewing method. The distinctive amber color and full-bodied flavor are highlighted by the cloudy ingredients



## Radler<sup>3,6, A3</sup>

Light beer with lemonade

0,5l **5,60**



## Russn<sup>6, A1,A3</sup>

0,5l **5,80**

Franziskaner Wheat Beer with lemonade





# NON-ALCOHOLIC BEVERAGES

<b>Adelholzener Mineral Water</b> Classic or Natural	0,25l	<b>3,00</b>
<b>Adelholzener Mineral Water</b> Classic or Natural	0,5l	<b>5,20</b>
<b>Table Water</b>	0,4l	<b>3,00</b>
<b>Afri Cola</b> <sup>3,4,5,7</sup>	0,4l	<b>5,20</b>
<b>Afri Cola light</b> <sup>3,4,5,6,7,10</sup>		
<b>Spezi</b> <sup>3,4,7</sup>	0,4l	<b>5,20</b>
<b>Lemonade</b> <sup>3,6</sup>	0,4l	<b>4,70</b>
<b>Rhubarb Nectar</b> <sup>3</sup>	0,2l	<b>4,50</b>
<b>Wolfra Orange Juice</b>	0,2l	<b>4,50</b>
<b>Wolfra Black Currant Nectar</b> <sup>3</sup>	0,2l	<b>4,50</b>
<b>Wolfra Passion Fruit Nectar</b> <sup>3</sup>	0,2l	<b>4,50</b>
<b>Wolfra Apple Juice, Naturally Cloudy</b>	0,2l	<b>4,50</b>
<b>All juices and nectars as spritzer</b>	0,4l	<b>5,10</b>
<b>Red Bull</b> <sup>3,4,6,7,16</sup>	0,25l	<b>5,30</b>
<b>Red Bull Sugarfree</b> <sup>3,4,6,7,16</sup>		



*„EVEN WATER  
BECOMES A FINE DROP  
WHEN MIXED WITH  
MALT AND HOPS“*



RECOMMENDATION

## DALLMAYR COFFEE & TEA

<b>Espresso (single)</b> <sup>7</sup>	<b>2,90</b>
<b>Double Espresso</b> <sup>7</sup>	<b>4,20</b>
<b>Large Coffee</b> <sup>7</sup>	<b>3,90</b>
<b>Decaffeinated Coffee</b>	<b>3,90</b>
<b>Large milk coffee</b> <sup>7,G</sup>	<b>3,90</b>
<b>Large Cappuccino</b> <sup>7,G</sup>	<b>3,90</b>
<b>Latte Macchiato</b> <sup>7,G</sup>	<b>3,90</b>
<b>Large Hot Chocolate</b> <sup>G,E</sup>	<b>3,90</b>
<b>Large Tea</b> Earl Grey, Darjeeling, Chamomile, Fruit Tea, Green Tea	<b>3,90</b>





## WHITEWINE

<b>White Wine Spritzer<sup>0</sup></b>	0,4l	<b>7,50</b>
Grüner Veltliner, sparkling table water		
<b>House Wine<sup>0</sup></b>	0,2l	<b>6,90</b>
Grüner Veltliner, Hugl-Wimmer Winery (Austria, Weinviertel)		
<b>Pinot Grigio<sup>0</sup></b>	0,25l	<b>7,90</b>
Vier Jahreszeiten Winery (Germany, Pfalz)		
<b>Chardonnay<sup>0</sup></b>	0,25l	<b>7,90</b>
Terre Gaie SRL Winery (Italy, Veneto)		
<b>Riesling<sup>0</sup></b>	0,25l	<b>7,90</b>
Vier Jahreszeiten Winery (Germany, Pfalz)		
<b>Sauvignon Blanc<sup>0</sup></b>	0,75l	<b>27,90</b>
Diehl Winery (Germany, Pfalz)		
<b>Grüner Veltliner<sup>0</sup></b>	0,75l	<b>25,90</b>
Hugl-Wimmer Winery (Austria, Weinviertel)		
<b>Lugana<sup>0</sup></b>	0,75l	<b>39,00</b>
Cà dei Frati D.O.C. Winery (Italy, Lombardy)		

## ROSÉ WINE

<b>Whispering Angel<sup>0</sup></b>	0,75	<b>37,50</b>
Château d'Esclans Winery, Provence, France		

## REDWINE

<b>Red Wine Spritzer<sup>0</sup></b>	0,4	<b>6,90</b>
Blauer Zweigelt, sparkling table water		
<b>Merlot<sup>0</sup></b>	0,25l	<b>7,90</b>
Terre Gaie SRL Winery (Italy, Veneto)		
<b>Blauer Zweigelt<sup>0</sup></b>	0,25l	<b>7,90</b>
Hugl-Wimmer Winery (Austria, Weinviertel)		
<b>Blauer Zweigelt<sup>0</sup></b>	0,75	<b>29,90</b>
Hugl-Wimmer Winery (Austria, Weinviertel)		

## CHAMPAGNER, PROSECCO & CO.

<b>Ruinart Blanc de Blanc<sup>0</sup></b>	0,75l	<b>149,00</b>
<b>Ruinart Rosé<sup>0</sup></b>	0,75l	<b>159,00</b>
<b>Prosecco Mionetto Vino Frizzante<sup>0</sup></b>	0,2l	<b>9,50</b>
	0,75l	<b>29,00</b>
<b>Aperol Spritz<sup>4,8,0</sup></b>	0,2l	<b>7,90</b>
<b>Hugo<sup>0</sup></b>	0,2l	<b>7,90</b>

## SPIRITS

<b>Obstler</b>	2cl	<b>4,20</b>
<b>Kirschwasser</b>	2cl	<b>4,60</b>
<b>Raspberry Brandy</b>	2cl	<b>4,60</b>
<b>Williams Pear</b>	2cl	<b>4,60</b>
<b>Apricot Brandy</b>	2cl	<b>4,60</b>
<b>Hazelnut Liqueur</b>	2cl	<b>4,60</b>
<b>Jägermeister<sup>G,0</sup></b>	2cl	<b>4,60</b>
<b>Averna</b>	2cl	<b>4,60</b>
<b>Ramazzotti</b>	2cl	<b>4,60</b>
<b>Belvedere Vodka</b>	2cl	<b>4,60</b>
<b>Gin</b>	2cl	<b>4,60</b>
<b>Rum</b>	2cl	<b>4,60</b>

## LONGDRINKS

<b>Gin Tonic<sup>8</sup></b>	<b>9,50</b>
Gin 4cl, Schweppes Tonic Water, lemon	
<b>Rum Cola<sup>4,7</sup></b>	<b>9,50</b>
Rum 4cl, Afri Cola	
<b>Vodka Lemon<sup>3,8</sup></b>	<b>9,50</b>
Vodka 4cl, Schweppes Bitterlemon, lemon	







# LÖWENBRÄU KELLER



Our prices include service charge and VAT. Tips are not included and are at your discretion, based on your satisfaction. All prices in €.

## Allergens & Additives

Please refer exclusively to the information provided in the menu regarding allergens and additives. Additionally, we would like to point out that traces of allergens and additives cannot be excluded.

### Legend: Allergen Identification

A = Gluten-containing cereals, A1 = Wheat, A3 = Barley,  
B = Crustaceans, C = Eggs, D = Fish, E = Peanuts, F = Soybeans,  
G = Milk, H = Tree nuts, L = Celery, M = Mustard, N = Sesame seeds,  
O = Sulphur dioxide and sulfites, R = Mollusks

Legend: Additive Identification  
1 = Konservierungsstoff, 1 = Preservative,  
2 = Flavor enhancer, 3 = Antioxidant, 4 = Colorant, 5 = Phosphate,  
6 = Sweetener, 7 = Contains caffeine, 8 = Contains quinine, 9 = Blackened,  
10 = Contains phenylalanine source, 11 = Nitrite curing salt, 12 = Milk protein,  
13 = Egg white, 14 = Sulphured, 15 = Cream, 16 = Taurine

## CONTACT

### Address:

LK Betriebs GmbH,  
Nymphenburger Straße 2,  
80335 München

### Reservation:

[www.loewenbraeukeller.com/kontakt](http://www.loewenbraeukeller.com/kontakt)  
[reservierung@loewenbraeukeller.com](mailto:reservierung@loewenbraeukeller.com)  
089 9982 09185

### Events:

[www.loewenbraeukeller.com/events](http://www.loewenbraeukeller.com/events)  
[event@loewenbraeukeller.com](mailto:event@loewenbraeukeller.com)  
089 998 20 91 - 74

### Social Media:

Instagram: [loewenbraeukeller\\_official](#)  
Facebook: Löwenbräukeller  
Linked In: Löwenbräukeller München