





## OUR PHILOSOPHY

### “Zum Franziskaner”, founded in 1363 ...

Even before Columbus discovered America, the “Zum Franziskaner” was already in the heart of Munich - in good proximity to the Franziskaner monastery, which stood on the square of the National Theatre until 1805 and probably gave it its name. Neither wars, nor inflation, bomb damages, a five-year business interruption (1944 - 1950) and not even the corona pandemic could harm the popularity of Munich’s most traditional restaurant.

### Today...

**This is where the gastronomic heart beats!  
Experience modern tradition in the center of Munich.**

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Experience modern tradition in the center of Munich.

Since April 1966, family Reinbold rules the Franziskaner and, with 120 employees, they provide the physical well-being of their guests. The home-style Bavarian cuisine is a figurehead that also attracts international guests from business and politics, from art and science. Young and old meet here, and everyone feels comfortable, because the atmosphere in the Franziskaner is absolutely unique. Whether for brunch, lunch or dinner - in the “Zum Franziskaner” the top priority is the traditional Munich hospitality from 10:00 to 24:00.



## ONLINESHOP

Find our beer glasses and  
souvenirs in our Online Shop



## COUPONS

Spread the gift of joy with our Coupons





## OUR SPECIALTY

# FRANZISKANER LEBERKÄS'

Our popular Bavarian dish "Leberkäs", freshly baked according to traditional recipe is truly the best.

LEBERKÄS <sup>1,3,L,M</sup>	100g	7,20
FRESH FROM THE OVEN	150g	9,60
	200g	12,00
POTATO SALAD <sup>4,L,M,O</sup>		5,00

LEBERKÄS <sup>1,3,4,C,L,M,O</sup> - PAN-FRIED - SMALL PORTION	fried egg and potato salad	10,20
LEBERKÄS <sup>1,3,4,C,L,M,O</sup> - PAN-FRIED - LARGE PORTION	two fried eggs and potato salad	18,40

## STARTERS

PREMIUM PICKLED HERRING FILETS <sup>4,A,D,G,O</sup>		15,30
sour cream, apples, pickles, red onions, bread		
ORIGINAL MUNICH SAUSAGE SALAD <sup>1,4,9,A,L,M,O</sup>		15,30
smoked Regensburg sausage, onion, chives, pickles, bread		
OBATZDA <sup>A,G</sup> - THE ORIGINAL - a Bavarian mashed cheese delicacy of mature soft, cheese and butter, red onions, red radishes, bread		15,50
BEETROOT CARPACCIO <sup>4,G,M,O</sup>		17,20
blackberry vinaigrette, grilled goat cream cheese, rucola, honey		
BURRATA CAPRESE <sup>G,H</sup>		17,20
three different kinds of marinated tomatoes, basil pesto		
SEALED SALMON SASHIMI <sup>4</sup>		16,90
teriyaki sauce, wakame salad, shiso cress		
BEEF CARPACCIO <sup>G</sup>		20,40
lemon-oliveoil, herbs, truffle cream		
PINK FRIED ROAST BEEF <sup>4,C,F,G,L,M,O</sup>		20,40
sauce remoulade, rosemary potatoes		

## SOUPS

HOMEMADE BEEF BOUILLON <sup>L</sup>	with lots of fresh chives, optionally with	
- PANCAKE STRIPS <sup>A,C,G</sup>		8,50
- BAVARIAN LIVER DUMPLING <sup>A,C,G</sup>		8,50
- 2 SEMOLINA DUMPLINGS <sup>A,C,G</sup>		8,40
SPICY GOULASH SOUP <sup>4,A,L,O</sup>	potatoes, paprika, bread	12,20

## SAUSAGE KITCHEN

FRANZISKANER WEISSWURST <sup>1,3,G,L,M</sup>		4,00
FRANZISKANER SAUSAGES <sup>1,3,G,L,M</sup>	5 pieces	13,90
- GRILLED- sauerkraut	7 pieces	17,10
	9 pieces	19,30
CURRYWURST <sup>1,2,3,4,9,L,M</sup>	homemade sauce, mild or spicy, french fries	16,10
2 SPICY RED SAUSAGES <sup>1,3,4,9,G,L,M,O</sup>	-GRILLED- sauerkraut, mashed potatoes	16,10
2 WOLLWÜRSTE <sup>1,3,4,G,L,M</sup>	-SPECIAL KIND OF WEISSWURST, WITHOUT SKIN- gravy, mashed potatoes	16,10
4 SAUSAGES MADE OF VEAL <sup>1,3,4,L,M,O</sup>	-GRILLED- gravy, potato salad	16,10
BAVARIAN SAUSAGE PLATE <sup>1,3,4,9,G,L,O</sup>	5 different sausages, sauerkraut, mashed potatoes	22,50

FRANZISKANER BEEF TARTARE <sup>4,9,A,C,M</sup>	beef tartar, sea salt, cayenne-pepper, egg yolk, onions, pickles, capers, chili-pepper, bread, butter	22,50
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## FRANZISKANERN CLASSICS

Our pork is certified by "Geprüfte Qualität-Bayern", it stands for quality and origin control of meat products in Bavaria.



<b>"SCHWEINSBRATEN"</b> <sup>4,A,L</sup>	
- FRESH FROM THE OVEN - roast of pork, gravy, potato dumpling	18,20
+ WHITE CABBAGE SALAD <sup>4,9,O</sup>	5,10
<b>SCHWEINSHAXE</b> <sup>4,O,L</sup>	
½ roasted knuckle of pork, gravy, potato dumpling	18,20
+ WHITE CABBAGE SALAD <sup>4,9,O</sup>	5,10
<b>PULLED PORK BURGER</b> <sup>4,9,A,G,L,M</sup>	
cole slaw bavarian style, french fries	18,20

### TRADITIONAL FROM FRANZISKANER

<b>ROASTED SUCKLING PIG</b> <sup>4,9,A,L,O</sup>	
gravy, white cabbage salad, potato dumpling	26,90

<b>DELICACIES PLATTER</b> <sup>1,3,4,A,L,O</sup>	
suckling pig, duck, pork knuckle, roast sausages, duck sauce, potato dumplings, bread dumplings, red cabbage, sauerkraut	from 2 persons p.P. 32,30

<b>BAVARIAN GRILLED DUCK</b> <sup>4,A,L,C,O</sup>	
duck sauce, red cabbage, potato dumpling	1/4 22,50 1/2 32,50

<b>BRAISED OX CHEEK</b> <sup>4,L</sup>	
red wine sauce, root vegetables, potato-celery puree	23,90

## STEAKS - GRILLED -

Our meat comes from butchers of the region, who attach importance to species-appropriate breeding.

Enjoy our quality that you can taste.

**Juicy, grilled to your liking:**

<b>BEEF STEAK DRY AGED</b> <sup>4,L,O</sup>	
braised onions, hash browns	34,50
+ SIDE SALAD <sup>4,L,M,O</sup>	6,10
<b>RUMPSTEAK</b> <sup>4,G</sup> 250 g	
herb butter, french fries	33,50
+ SIDE SALAD <sup>4,L,M,O</sup>	6,10
<b>GRILLED CHICKEN BREAST SUPRÊME</b> <sup>4,G</sup>	
herb butter, pepper, french fries	23,60

## BAYERN OX

High-grade, strictly controlled beef from cattle based in the Bavarian districts Miesbach, Traunstein and Weilheim.



<b>FRANZISKANER BEEF TARTARE</b> <sup>4,9,A,C,M</sup>	
beef tartar, sea salt, cayenne-pepper, egg yolk, onions, pickles, capers, chili-pepper, bread and butter	22,50

<b>BAYERN OX BURGER</b> <sup>1,5,7,A,C,G,L,M</sup> 200 g	
beef, bacon, cheese, tomato chutney, special sauce, french fries	21,10

<b>TRADITIONAL BOILED BEEF</b> <sup>4,G,L</sup>	
-SERVED IN BEEF BROTH- cream spinach, parsley potatoes, horseradish	26,30

## ESCALOPE

<b>MÜNCHNER SCHNITZEL (PORK)</b> <sup>4,A,C,M</sup>	
horseradish-mustard-breading, lemon, french fries	21,50

<b>WIENER SCHNITZEL (PORK)</b> <sup>4,A,C,M,O</sup>	
potato-cucumber-salad, lemon, cranberries	21,50

<b>WIENER SCHNITZEL</b> <sup>4,A,C,M,O</sup>	
escalope of veal Viennese Style, lemon, cranberry sauce, potato-cucumber-salad	34,00

## VEGETARIAN AND VEGAN

<b>KÄSESPÄTZLE „TEGERNSEER ART"</b> <sup>4,C,L,M,O</sup>	
bavarian pasta, mature cheese, roasted onions, side salad	18,00

<b>MIXED MUSHROOMS IN CREAM SAUCE</b> <sup>3,4,A,C,G</sup>	
bread dumpling, herbs	16,00

<b>VEGETABLE CURRY</b> <sup>1,2,5,9,N</sup>	
coconut-curry sauce, broccoli, sweet pepper, zucchini, mushrooms, rices	17,80



<b>HANDMADE BEETROOT RAVIOLIS</b> <sup>F</sup>	
filled with beet roots, horseradish pesto	19,30



## VITAMINS & CO.

### GARDEN SALAD<sup>4,H,L,M,O</sup>

lettuce, cherry tomatoes, grains, sprouts



13,60

### SIDE SALAD<sup>4,L,M,O</sup>

6,10

### FRANZISKANER SALAD<sup>4,G,L,M,O</sup>

herbal vinaigrette, feta cheese (sheep), olives, pepperoni, tomatoes, cucumber, onions

13,90

### CAESAR SALAD<sup>4,A,G,L,M,O</sup>

caesar dressing, grilled turkey breast, roman lettuce, parmesan cheese, croûtons

20,50

### SUPERFOOD BOWL<sup>4,G,H,L,M,O</sup>

blackberry vinaigrette, avocado, goji-berries, olives, burrata, roasted almonds

20,50

### STYRIAN BAKED CHICKEN SALAD<sup>3,4,A,C,H,L,M,O</sup>

pumpkin seed oil, potato-lamb's lettuce

20,50

## FISH

### SALMON FILLET<sup>1,2,3,4,5,7,D,E,N,O</sup>

teriyaki sauce, orange-fennel salad

25,20

### GRILLED CHAR FILET<sup>4,D,G,O</sup>

herbs sauce, vegetables, potatoes with parsley

25,80

## DESSERTS

### KAISERSCHMARRN<sup>4,A,C,G,H,O</sup>

-FRESH FROM THE OVEN-  
served in a pan, caramelized, raisins, almonds,  
apple sauce OR plum roasters

from 2 persons  
p.P. 11,30

### APPLE STRUDEL<sup>7,A,C,G,H</sup>

vanillasauce, powdered sugar

11,20

### APRICOT DUMPLINGS<sup>4,A,C,G,O</sup>

sweet crumbs, plum roasters

10,70

### FRANZISKANER CHEESECAKE<sup>G</sup>

blueberry, fruit sorbet

9,90

## SIDE DISHES & PASTRIES

### OVEN-FRESH PRETZELS<sup>A</sup>, ROLLS<sup>A</sup>, BREAD<sup>A</sup>

2,30

### ANY ADDITIONAL SIDE DISH

sauerkraut<sup>4,O</sup>, hash browns<sup>4</sup>, potatoes with parsley<sup>4</sup>,  
red cabbage<sup>4,O</sup>, fried potatoes<sup>4</sup>, potato dumplings<sup>4,A</sup>,  
french fries<sup>4</sup>, sweet potato fries<sup>4</sup>, white cabbage salad<sup>2,4,9</sup>,  
potato-salad<sup>4,L,M,O</sup>, potato-cucumber-salad<sup>4,L,M,O</sup>

5,10



## GOOD TO KNOW

All prices in euros, including VAT and service charges.

Tip is not included.

### ALLERGEN INFORMATION:

CEREALS CONTAINING GLUTEN=A, CRUSTACEANS=B,  
EGG=C, FISH=D, PEANUTS=E, SOY=F, MILK OR LACTOSE=G,  
NUTS=H, CELERY=L, MUSTARD=M, SESAME=N,  
SULFITES=O, LUPINS=P, MOLLUSCS=R

### ADDITIVES INFORMATION:

FLAVOR ENHANCER=1, PRESERVATIVES=2,  
PHOSPHATE=3, SULPHURIZED=4, DYE=5,  
CAFFEINATED=6, SWEETENERS=7,  
CONTAINS QUININE=8, ANTIOXIDANT=9

### Our opening hours:

Daily from 10:00 a.m. to 12:00 a.m.

### Our kitchen opening hours:

Daily from 10:00 a.m. to 11:30 p.m.

### Our bar opening hours:

Daily from 10:00 a.m. to 11:45 p.m.

# BEVERAGES

## APERITIF

PROSECCO <sup>0</sup>	0,1l	7,70
BELLINI <sup>0</sup>	0,2l	8,70
APEROL <sup>1,5,8,0</sup> SPRITZ	0,2l	8,70
Prosecco, Aperol, soda, orange		
HUGO <sup>0</sup>	0,2l	8,70
Prosecco, soda, elderberry syrup, mint, lime		
LILLET BERRY <sup>0</sup>	0,2l	8,70
Original Lillet Blanc		
berry mix of strawberry and raspberry flavors		

## NON-ALCOHOLIC BEVERAGES

TABLE WATER SPARKLING	0,25l	2,90
TABLE WATER SPARKLING	0,5l	3,60
ADELHOLZENER WATER SPARKLING	0,5l	5,60
ADELHOLZENER WATER STILL	0,5l	5,60
ACQUA PANNA STILL	0,5l	5,60
SAN PELLEGRINO SPARKLING	0,5l	5,60
BIONADE ELDER	0,33l	5,40
BIONADE GINGER-ORANGE	0,33l	5,40
COLA, COLA LIGHT, COLA MIX <sup>5,6</sup>	0,4l	5,10
APPLE SPRITZER	0,4l	5,10
ICE TEA PEACH SPARKLING <sup>5</sup>	0,4l	5,10
LEMONADE	0,4l	5,10

RHUBARB SPRITZER <sup>0</sup>	0,5l	5,60
ORANGE JUICE	0,2l	4,60
APPLE JUICE	0,2l	4,60
PASSION FRUIT NECTAR	0,2l	4,60
CURRANT NECTAR <sup>0</sup>	0,2l	4,60
EVERY JUICE AS A SPRITZER	0,4l	5,50



BITTER LEMON <sup>0,8,9</sup>	0,2l	4,40
TONIC WATER <sup>0,8,9</sup>	0,2l	4,40
GINGER ALE <sup>5</sup>	0,2l	4,40
CHARITEA BLACK	0,33l	5,60
RED BULL <sup>1,9</sup>	0,25l	5,60

## SPIRITS

Bottled in a mini flip-top bottle:

RASPBERRY BRANDY	4 cl	13,90
HAZELNUT BRANDY	4 cl	13,90
CHERRY LIQUEUR	4 cl	13,90
APRICOT LIQUEUR	4 cl	13,90

SCHNAPPS OF APPLES AND PEARS	2 cl	5,00
SCHNAPPS OF PEARS	2 cl	5,00
SCHNAPPS MADE OF GENTIAN	2 cl	5,00
RAMAZZOTTI   AVERNA	2 cl	5,00
UNDERBERG   JÄGERMEISTER	2 cl	5,00
GRAPPA	2 cl	7,40
JUBILEE AKVAVIT	2 cl	5,00
GIN	2 cl	5,30
WODKA	2 cl	5,30
RUM	2 cl	5,30
WHISKY	2 cl	5,30

## DALLMAYR COFFEE AND TEA

ESPRESSO <sup>6</sup>	3,80
DOUBLE ESPRESSO <sup>6</sup>	5,50
COFFEE <sup>6</sup>	4,50
COFFEE DECAFFEINATED	4,50
COFFEE WITH MILK <sup>G,6</sup>	5,00
CAPPUCCINO <sup>G,6</sup>	5,00
LATTE MACCHIATO <sup>G,6</sup>	5,00
AFFOGATO (ESPRESSO WITH VANILLA ICE CREAM)	6,00
HEISSE SCHOKOLADE <sup>G</sup>	5,00
TEA DIFFERENT VARIETIES EARL GREY-, DARJEELING-, PEPPERMINT-, CHAMOMILE-, FRUIT TEA	4,60

# WINE SPECIALTIES

## WHITEWINE 0,25l

- all white wines are served in a carafe -

**GRÜNER VELTLINER<sup>o</sup>** 7,10

Winery: Hugl-Wimmer, Niederösterreich, Austria

**CHARDONNAY<sup>o</sup>** 8,10

Winery: Cantina di Custoza, Veneto, Italy

**SILVANER<sup>o</sup>** 9,10

Winery: Max Müller, Franken, Germany

**WEINSCHORLE<sup>o</sup>** 0,4l 8,10

Grüner Veltliner and sparkling water

## WHITE WINES

**GRAUWEISS<sup>o</sup>** 0,75l 35,00

Winery: Max Müller I

Wine region: Franken, Germany

Alcohol: 12,0% / Grape varieties: Grauburgunder, Weißburgunder

**GRÜVE<sup>o</sup>** 0,75l 37,00

Winery: Jurtschitsch

Wine region: Niederösterreich, Austria

Alcohol: 11,5% / Grape variety: 100% Grüner Veltliner

**WEISSBURGUNDER** 0,75l 43,00

**STEIERISCHE KLASSIK<sup>o</sup>**

Winery: Erich & Walter Polz

Wine region: Südsteiermark, Austria

Alcohol: 12,5% / Grape variety: 100% Weißburgunder

**SAUVIGNON BLANC<sup>o</sup>** 0,75l 44,00

Winery: Leo Hillinger

Wine region: Burgenland, Austria

Alcohol: 13% / Grape variety: 100% Sauvignon Blanc

**CHARDONNAY LAGEDER<sup>o</sup>** 0,75l 47,00

Winery: Alois Lageder

Wine region: Südtirol, Italy

Alcohol: 12% / Grape variety: 100% Chardonnay

**LUGANA I FRATI<sup>o</sup>** 0,375l 25,00

Winery: Cà dei Frati

Wine region: Lombardei, Italy

Alcohol: 13,5% / Grape variety: 100% Turbiana

**RIESLING<sup>o</sup>** 0,75l 54,00

Winery: Robert Weil

Wine region: Rheingau, Germany

Alcohol: 12% / Grape variety: 100% Riesling

**GRÜNER VELTLINER OTT<sup>o</sup>** 0,75l 57,00

Winery: Bernhard Ott

Wine region: Wagram, Austria

Alcohol: 12,5 % Grape variety: 100% Grüner Veltliner

## REDWINE IN 0,25l BOTTLE

**BLAUER ZWEIGELT<sup>o</sup>** 8,70

Winery: Hugl-Wimmer, Niederösterreich, Austria

**MERLOT<sup>o</sup>** 9,10

Winery: Terre Gaie, Venetien, Italy

## ROSEWINE

**MIRAVAL<sup>o</sup>** 0,75l 57,00

Winery: Sepp Perrin

Wine region: Provence, Champagne

Alcohol: 13,0% / Grape varieties: Grenache, Syrah,

Cinsault, Rolle

## RED WINES

**ZWEIGELT<sup>o</sup>** 0,75l 35,00

Winery: Salzl

Wine region: Neusiedlersee, Austria

Alcohol: 13,0% / Grape variety: 100% Zweigelt

**PRIMITIVO<sup>o</sup>** 0,75l 35,00

Winery: A Mano

Wine region: Apulia, Italy

Alcohol: 13,5% / Grape variety: 100% Primitivo

**BLAUFRÄNKISCHER MARKOWITSCH<sup>o</sup>** 0,75l 41,00

Winery: Gerhard Markowitsch

Wine region: Carnuntum, Austria

Alcohol: 13,5% / Grape variety: 100% Blaufränkisch

**URSPRUNG<sup>o</sup>** 0,75l 49,00

Winery: Markus Schneider

Wine region: Pfalz, Germany

Alcohol: 13,5% / Grape varieties: Merlot, Cabernet-Sauvignon, Portugieser

**WAGRAM CUVÉE<sup>o</sup>** 0,75l 51,00

Winery: Anton Bauer

Wine region: Wagram, Austria

Alcohol: 14,0% / Grape varieties: Blaufränkisch, Cabernet Sauvignon, Merlot, Zweigelt

**PANNOBILE<sup>o</sup>** 0,75l 59,00

Winery: Gernot Heinrich

Wine region: Burgenland, Austria

Alcohol: 13,0 % Grape varieties: 100% Blaufränkisch, Zweigelt

**PÈPPOLI CHIANTI CLASSICO<sup>o</sup>** 0,75l 68,00

Winery: Marchesi Piero Antinori

Wine region Tuscany, Italy

Alcohol: 13,5% / Grape varieties: Syrah, Merlot, Sangiovese

**LE VOLTE<sup>o</sup>** 0,75l 69,00

Winery: dell'Ornellaia

Wine region Tuscany, Italy

Alcohol: 13,5% / Grape varieties: Cabernet Sauvignon, Sangiovese, Merlot

# LÖWENBRÄU AND FRANZISKANER BEER



## LÖWENBRÄU ORIGINAL<sup>A</sup>

A bottom-fermented Munich elegant tart taste.  
alcohol content 5,2%

FROM THE DRAFT

0,5 l 5,90

0,3 l 4,80



## LÖWENBRÄU DARK<sup>A</sup>

Adelight old Bavarian brewing.  
alcohol content 5,5%

FROM THE DRAFT

0,5 l 5,90

0,3 l 4,80



## LÖWENBRÄU PREMIUM-PILS<sup>A</sup>

A tangy noble Pils with exquisite flavor.  
alcohol content 5,2%

FROM THE DRAFT

0,3 l 5,20



## FRANZISKANER WHEAT BEER LIGHT OR DARK<sup>A</sup>

Atop fermented beer with wheat typical taste.  
alcohol content 5,1%

FROM THE DRAFT

0,5l 6,10

0,3 l 5,00



## RADLER-HALBE<sup>A</sup>

Light beer with lemonade

FROM THE DRAFT

0,5l 5,90

## RUSSN-HALBE<sup>A</sup>

Wheat beer with lemonade

0,5l 6,10



## FRANZISKANER KELLERBIER<sup>A</sup>

Unfiltered and full-bodied

FROM THE DRAFT

0,5l 6,20



## FRANZISKANER WHEAT BEER LIGHT, LESS ALCOHOL<sup>A</sup>

Franziskaner Hefe-Weißbier Leicht has less alcohol than other varieties and fewer calories

0,5l 6,10



## FRANZISKANER WHEAT BEER NON-ALCOHOLIC<sup>A</sup>

0,5l 6,00



## LÖWENBRÄU NON-ALCOHOLIC<sup>A</sup>

The alternative beer consumption.  
alcohol content under 0,5%

0,5l 5,90



## CORONA EXTRA SERVED WITH LIME<sup>A</sup>

The malty-sweet spiciness and elegant corn and citrus notes bring the Mexican beach feeling to Munich.

0,35l 5,10