The history of the firm dates back to the 15th century. The brewery was known as »Prew im Haggenviertel« until the 18th century. On 16 August 1738, brewer Simon Hacker acquired the brewery and gave it its new name - »Hackerbräu« - the Hacker Brewery.

Until 1793, the sites all belonged to the Hacker family. When Therese Hacker married, they became the property of Josef Pschorr. In May 1797, Josef Pschorr bought the brewery and gave it to his son, Simon Hacker.

In March 1825, the entire brewery, apart from the house they lived in, was destroyed by fire. In the spring of 1829, the Pschorr family bought two adjoining plots of land and started to build the present building. The newly constructed Hacker Brewery was completed in two years.

In 1835, the estate was bought by the architect, Mathias Pschorr senior, one of Joseph Pschorr’s sons, bought the brewery, and gave it to the Pschorr family. In 1866 to 1885, it was owned by his son, Mathias junior, who became Director of the firm known as »Pschorr zum Hacker«. Mathias Pschorr died in 1900 without children. Else von Mendel and Therese Brandl (maiden names von Mayr Strazhausen), nieces of Mathias Pschorr, refurbished the building in 1901. Else von Mendel sold the firm in 1946 to the Hacker Brauerei (Hacker Brewery).

In November 1982, a leasehold agreement was signed with the architect, G. Lehmann. The building was then renovated, with the assistance of W. Huller. In the spring of 1985, the Pongratz family once again opened the doors of this traditional Munich inn.

In March 1835, Mathias Pschorr senior, one of Joseph Pschorr’s sons, bought the new building from his father. From 1866 to 1885, it was owned by his son, Mathias junior, who became Director of the firm known as »Pschorr zum Hacker«. Mathias Pschorr died in 1900 without children.
The Menu

... Soups
150 Liver dumpling soup (4, 5)
151 Therese Hacker’s own ravioli soup (4, 5)
152 Traditional Munich potato soup (5, A) with bacon

... without meat
241 Brewer’s Boyle Salad, with sheep’s cheese and olives, bread
347 Mushrooms in cream sauce with a bread dumpling
218 Spätzle mixed with grated cheese (A) topped with crispy fried onions and served with salad
236 Herbed herbed with boiled potatoes and garnish
100 Home-style Matjes herrings (2) with boiled potatoes

... grilled and fried dishes
219 Pork steak with mushrooms (S) with spätzle and mixed salad
221 Wiener Schnitzel baked pork escalop with fried potatoes, stewed cranberries (5) and salad
223 Roast fillet of beef Bierkutscher with fried onions, fried potatoes and salad
226 Fillet of beef served with herb butter and salad
227 Parisian pepper steak (S) fillet of beef in green pepper and cream sauce with french-fried potatoes and salad
376 Double fillet steak of beef with herb butter, baked potato and salad
225 Old Hackerhause fillet platter, fillet of pork with mushroom (S) cream sauce, spätzle (A) and salad
228 Hunter’s roast meatloaf with a creamy mushroom sauce, served with spätzle (A) and mixed salad

... small appetite
216 Small Wiener Schnitzel baked pork escalop with french fries and salad
217 Small Roast Pork with potato dumpling (S), bacon cabbage salad (A, 2)
302 Small Munich style braised beef in gravy with bread dumpling and mixed salad
346 Small portion Crisp-roasted suckling pig in dark beer sauce with potato dumpling (S), cabbage salad on bacon (A, 2)
955 Portion French fries

Enjoy your meal!

208 Hash of calf’s lungs with bread dumpling
209 Bavarian ravioli (4, 5) filled with veal and spinach on sauerkraut with onions
210 Roast pork with potato dumpling (S) and bacon cabbage salad (A, 2)
211 Boiled brisket of beef with horse-radish (S) and boiled potatoes
212 1/2 crispy rouladen pork knuckle with potato dumpling (S) and cabbage salad with bacon (A, 2)
213 Munich style braised beef in gravy with bread dumpling and mixed salad
214 Crisp-roasted suckling pig in dark beer sauce with potato dumpling (S) and cabbage salad with bacon (A, 2)
215 Braumeister Hacker’s special platter: boiled beef, roast and smoked (A, 2) pork, ham sausage (A, 5, G), served with boiled potatoes and sauerkraut

... hearty cold snacks
221 Home-made liver sausage (A, 2), garnished, with bread
231 Swiss sausage salad (2, 3) with cheese and bread
232 Munich sausage salad (2, 3) with bread
240 Large mixed salad Viktualienmarkt with ham and cheese, bread
238 Cold roast pork with gherkin (5), horseradish and brown rye bread
235 Spicy creamed Camembert Obatzter (F, 2) garnished with onions, served with bread
237 Mixed cheese platter with bread and butter Brezn, pretzel

... Sausages
200 Traditional Munich white sausages (2, 3) (until noon)
201 Viennese sausages (2, 3) pairs, with potato salad
203 Nuremberg sausage (S), 6, with sauerkraut
205 Grilled ham sausages (5, A, G) with sauerkraut
206 Veal sweetbread sausage (2, 3) with potato salad
207 Bavarian baked sausage (2, A, G) served with potato salad

... to finish with
550 Bavarian apple strudel (A) with vanilla sauce (*, F)
551 Granny’s sweet dumpling (4, 5) with vanilla sauce (*, F)
552 Strudel filled with sweet cream cheese and raisins (S) served with vanilla sauce (*, F)
567 Mixed ice cream with cream (D)
546 Chocolate milk with ice cream
545 Ice coffee with ice cream
559 Sugared pancake with raisins and apple puree

Thank you, come again!

Would you like some Cappucino or Espresso?

The Hacken Brewery
Munich 1917

Freshly poured!

People, animals, Pabst-Bräu Beer

Bavarian specialities

The »Schäfflerkeller« – a wonderful place for festivities for 10 to 850 people

Enjoy it!

«Braumeister Hacker’s» special platter:
boiled beef, roast and smoked (A, 2) pork, ham sausage (A, 5, G), served with boiled potatoes and sauerkraut

Bavarian cold appetizer board with bread

... to finish with
550 Bavarian apple strudel (A) with vanilla sauce (*, F)
551 Granny’s sweet dumpling (4, 5) with vanilla sauce (*, F)
552 Strudel filled with sweet cream cheese and raisins (S) served with vanilla sauce (*, F)
567 Mixed ice cream with cream (D)
546 Chocolate milk with ice cream
545 Ice coffee with ice cream
559 Sugared pancake with raisins and apple puree

Thank you, come again!

Would you like some Cappucino or Espresso?

The »Beißbplitzkeller« – a wonderful place for festivities for 10 to 850 people

Enjoy your meal!