

At the beginning

Three tiny pots with liver paté, crackling lard and home made „Obatzta“ served with wheat bread	6,70
„Obatzta“ with radish	7,00
Rocket- and wild herb salad with cherry tomatoes and goat cheese from the Leitzachtal marinated with truffle- and honey dressing	14,20
Bavarian appetizer with white radish, farmers bread with chives and crackling lard	9,50

Soups

Beef consommé with sliced pancake and vegetables	4,00
Creamy potato soup with hot sausages	4,80
Bouillon of ox with meat dumplings	4,90
Spicy goulash soup with bell pepper and potatoes	5,90
Bavarian liver dumpling soup with sautéed onions	5,50

Hotpot

Lentil stew with vegetables, potatoes and sausages	9,20
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... along with the Bavarian specialties

A piece of bavarian butter	1,00
Buttered farmer's bread with chives	3,80
Small pot of crackling lard	1,00
Fresh horseradish	2,10

Following an old tradition we invite you to taste our farmers bread and home made pretzels from our house bakery.

Classics from our Palais Keller

Salad from the "Viktualien Market" with vegetables and grilled turkey breast	12,80
Fillet of pike perch with cherry tomatoes herbs and parsley potatoes	19,20
Pan fried calf's heart with rosemary potatoes	14,20
Grilled calf's liver with roasted onions and apples served with mashed potatoes	14,80
Roast of suckling pig with gravy and potato dumpling	12,60
Sirloin steak with grilled tomato, rosemary potatoes and herb butter	20,50
Boiled beef served with creamed spinach and rosemary potatoes	13,80
Beef goulash served in a stew pot with pretzel dumpling	14,20
Slices of veal in cream and mushroom sauce with spaetzle, served in a pan	20,50
"Wiener Schnitzel" – veal escalope Viennese style sautéed in butter served with potato-cucumber salad	19,50
Marinated pot roast with carrots and mashed potatoes	17,20
Stuffed breast of veal with thyme gravy and glazed vegetables	18,50
Crispy pan fried corn fed chicken breast with confit cherry tomatoes and semolina dumplings	16,90
Grilled lamb chops with rosemary and Risolée potatoes	22,80
Grilled fillet of ox with bean Cassoulet served with baked potato and chive sour cream	28,50

... from our butcher

Small veal burgers served with potato-rocket salad	9,70
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Side shes

Home made potato salad	4,00
Pan fried potatoes	4,00
Mixed salad with radish sprouts	5,70
Sauerkraut	3,50

Vegetarian dishes

Hand-shaped spaetzle with three kinds of cheese sautéed onions and a small salad	10,20
Vegetable burger of potatoes, pumpkin, savoy and herbs with chive sour cream and a small salad	9,60
"Reiberdatschi" with apple sauce	8,90

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Sausages

“Münchner Weißwurst” – a sausage specialty of Munich	per piece	3,00
Half dozen grilled pork sausages, served with Sauerkraut		8,90
Eight grilled pork sausages, served with Sauerkraut		11,80
Palais Keller sausage plate with cheese sausages, “Bernern” sausages wrapped in bacon and boiled sausages served with Sauerkraut and horseradish		13,20
Black pudding with mashed potatoes, chives, gravy and fried onions		12,90
Pan fried calf’s sweetbread and milt sausage, served with potato salad		10,20
Small “Weißwurst”, “Wiener” sausage and praline of Bavarian “Leberkäs” with small veal burger and baby pretzel		12,30

Bavarian specialties

“Reiberdatschi” with home marinated salmon and dill mustard		14,20
Home made pork’s aspic with sour cream and rosemary potatoes		10,80
Traditional “Presssack” with gherkins, red onions and radish		8,90
Salad from “Regensburger” sausage		8,10
“Swiss style“ sausage salad with Emmentaler cheese		9,90
Bavarian “Leberkäs” from the oven		6,70
... grilled on request, served with a fried egg sunny side up		7,90
Bavarian “Leberkäs” from the oven – for two – Choice of bacon-cabbade-salad or potato salad		12,30
Bavarian plate Veal burger, mild smoked black pudding, “Presssack” Weihenstephaner Camembert, “Obatzta”, liver paté South Tyrolean bacon, radish, gherkins and butter		15,50
Selection of Bavarian Alp cheese		12,80

Desserts

Apple Strudel served with vanilla sauce		7,00
Bavarian creme with raspberry sauce		6,70
Tiramisu flavoured with wheat beer		6,70

THE PALAIS KELLER TEAM WISHES YOU A “GUAD’N”

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White wine by the glass

			0,2 l
2010 Palatinate	Deidesheimer Hofstück Müller-Thurgau quality wine dry Niederkirchener		5,80
2010 Palatinate	Deidesheimer Nonnenstück Riesling quality wine dry Niederkirchener		5,80
2010 Franconia	Zur Schwane Sylvaner Quality wine dry Winery Zur Schwane, Volkach	0,25 l	6,40
2010 Austria	Heuriger - „Lössterrassen“ Grüner Veltliner quality wine dry Winzer Krems	0,25 l	6,20
2009 South Tyrolean	Südtiroler Weißburgunder K.Martini & Sohn, Gïrlan		6,40
2010 Languedoc- Roussillon	Chardonnay Vin de Pays d'Oc Aimery – Caves du Sieur d'Arques		6,20
2010 Venetia	Pinot Grigio del Veneto „Col del Sole“ Cantina Colli del Soligo		6,20
	Weinschorle red or white, sweet or sour	0,5 l	5,80

Rosé wine by the glass

2010 Baden	Laufener Altenberg Spätburgunder Weißherbst quality wine Wine cooperative Laufen		6,60
2010 Provence	Jas des Ginestes Côtes de Provence Le Cellier de St. Louis		6,20

Red wine by the glass

2009 Baden	Wasenweiler Spätburgunder Quality wine dry Wine cooperative Wasenweiler		8,00
2010 Austria	Blauer Zweigelt - „Lössterrassen“ Quality wine dry - Winzer Krems		6,20
2010 South Tyrolean	Südtiroler Edelvernatsch Dry, K.Martini & Sohn, Gïrlan		6,20
2010 Languedoc- Roussillon	Merlot Vin de Pays d'Oc - dry Aimery – Caves du Sieur d'Arques		6,20
2009 Tuscany	Chianti D.O.C.G. Cantina di Montalcino		7,20
2009 Wuerttemberg	Eberstädter Eberfürst Trollinger with Lemberger quality wine dry Wine cooperative Eberstadt		6,80

<i>White wine by the bottle</i>		0,75 l
2010 Rhinehessen	Grauer Burgunder Quality wine dry Winery Rudolf Geil	34,00
2010 Palatinate	Weißburgunder Quality wine dry Winery Markus Schneider	38,00
2010 Franconia	Iphöfer Kronsberg Silvaner quality wine dry Winery Hans Wirsching	35,50
2010 Moselle	Fritz Haag Riesling quality wine dry Winery Fritz Haag	36,50
2009 Rhône	Chardonnay Vin de Pays des Côteaux de l'Ardèche Maison Louis Latour	31,50
2010 Wagram	Von den Terrassen Grüner Veltliner quality wine dry Winery Josef Ehmoser	34,00

Rosé wine by the bottle

2010 Baden	Oberbergener Baßgeige Spätburgunder Rosé quality wine dry Wine cooperative Oberbergen	36,50
2010 Côtes de Provence	Côtes de Provence Cru Classé Domaine du Jas d'Esclans - organic cultivation -	38,00

Red wine by the bottle

2009 Wuerttemberg	Fellbacher Lämmle Trollinger quality wine dry Fellbacher wine farmers	38,50
2009 Rhinehessen	Spätburgunder Quality wine dry Winery Rudolf Geil	36,50
2008 Palatinate	S Cuvée Quality wine dry Schäffer & Zeter	36,50
2009 Bordeaux	Château Pey La Tour Vins et Vignobles Dourthe	38,00
2006 Piedmont	Barbera d'Asti Superiore „Camparó“ Cascina La Ghersa, Moasca	38,00
2008 Tuscany	Vino Nobile di Montepulciano Poliziano	56,50

Beer

Fürstenberg Pils on draught	0,2 l	2,50
Fürstenberg Pils on draught	0,4 l	3,70
Löwenbräu Original, „Helles“ on draught	0,25 l	2,50
Löwenbräu Original, „Helles“ on draught	0,5 l	4,00
Shandy	0,5 l	4,00
Löwenbräu non alcoholic	0,5 l	4,00
Franziskaner wheat beer	0,5 l	4,20
Erdinger „Leicht“ wheat beer	0,5 l	4,20
Erdinger wheat beer non alcoholic	0,5 l	4,20
Schneider wheat beer on draught	0,3 l	3,10
Schneider wheat beer on draught	0,5 l	4,20
König Ludwig dark beer on draught	0,3 l	3,10
König Ludwig dark beer on draught	0,5 l	4,10
König Ludwig wheat beer on draught	0,5 l	4,20
König Ludwig dark wheat beer	0,5 l	4,20
Klosterbrauerei Andechs wheat beer	0,5 l	4,20
Operator Schlossbrauerei Odelzhausen strong beer	0,5 l	4,20

Schnaps

„Doppel-Wacholder“ juniper schnaps	38%	3,60
Bodensee fruit schnaps „Obstler“	38%	3,80
Oberbayerischer Gebirgsenzian	40%	3,80
Potato schnaps	32%	3,80
B'soffene Marille with fruit	19%	4,30
Schladerer „Kirschwasser“ cherry schnaps	42%	4,30
Schladerer Williams pear schnaps	40%	4,30
Schladerer raspberry brandy	42%	4,30
Zirnschnaps	35%	5,00

Lantenhammer premium spirits

„Obstler“ fruit schnaps	40%	5,00
Sour cherry	42%	5,00
Mirabellen	42%	5,00
Williams pear	42%	5,00

Liquors

			2 cl
Malteser Aquavit	40%		3,80
Fernet Branca	40%		4,30
Vodka Moskovskaya	40%		4,30
Gordon's Gin	37,5%		4,30
Aalborg Jubilacums Aquavit	42%		4,30
Underberg	44%		4,30
Cognac Hennessy Fine de Cognac	40%		5,10
Grappa di Brunello	42%		5,10
Ramazotti	4 cl	30%	7,40
Chivas Regal Scotch Whisky 12 years	4 cl	40%	10,80

Hot beverages

A pot of tea Our service team is pleased to assist you with your choice.			5,00
Espresso			3,20
A cup of coffee			3,30
Cappuccino			3,60
Latte Macchiato			3,90

Fruit juices, nectars, spritzers

			0,2 l
Orange juice			3,60
Apple juice			3,60
Vitamin juice			3,60
Black currant nectar			3,60
Tomato juice			4,00
Rhubarb spritzer	0,5 l		4,90
Apple juice spritzer	0,5 l		4,20
Black currant spritzer	0,5 l		4,60

Champagne

	0,75 l	
Jacquart Brut Mosaique		94,00
Taittinger Brut Réserve		107,00
Laurent-Perrier Brut		108,00
Moët & Chandon Brut Impérial		107,00
Piper-Heidsieck	0,375 l	58,00
Taittinger Brut Prestige Rosé		136,00
Veuve Clicquot Brut		114,00
Louis Roederer Brut Premier		125,00



Sparkling wine, Prosecco, Crémant

	0,75 l	
Prosecco Gancia	0,1 l	5,90
Fürst von Metternich Riesling sparkling wine dry		43,50
Fürst von Metternich Riesling sparkling wine dry	0,375 l	26,00
Bayerischer Hof Crémant de Limoux AOC Brut Sieur d'Arques, Limoux		32,50
Fürst von Metternich Rosé		45,00
Prosecco Gancia		42,00

Non-alcoholic beverages

Coca Cola ^{1F}	0,2 l	3,50
Coca Cola light ^{1F}	0,2 l	3,50
Seven Up - lemonade	0,2 l	3,50
Orangina - French orange lemonade	0,25 l	3,50
Schweppes Soda	0,2 l	1,50
Schweppes Bitter Lemon [*]	0,2 l	3,90
Spezi ^{1F}	0,5 l	4,20
Teinacher mineral water	0,25 l	3,50
Staatlich Fachingen mineral water	0,25 l	3,70
San Pellegrino	1,0 l	9,00
Evian	0,5 l	5,80
Evian	1,0 l	10,00

¹ caffeine, ^{*} quinine, ^F food colouring

Dear guests,

are you planning a special event?

A birthday? A family gathering or celebrations with colleagues?

We are offering the perfect setting, as well

for clients or business partners.

We are pleased to indulge you with Bavarian delicacies like Fondue, mixed roasts, suckling pig or “Kaiserschmarrn” fresh from the pan. Just reserve and consult with us before, to plan the perfect event.

We are looking forward to make every occasion
an individualized experience.

The Volkhardt family

and the Palais Keller Team

are looking forward to welcoming you!