

Palais Keller

im Palais Montgelas

Specialities of the Week

Antipasti with roasted pine nuts, rocket, plucked mozzarella and balsamic vinegar reduction	11,50
Soup of chanterelle with leek, marjoram and crème fraîche	12,00
Roasted chicken breast with red onions, cremini mushrooms, fried spring leek and pretzel dumplings	18,50
Fried Bavarian donut with quince ragout, hazelnut mousse and powdered sugar	12,50

Wine recommendation 0,21

2017			
Baden	Weißburgunder		15,20
	Kabinett trocken VDP Gutswein, Weingut Salwey		
2017			
Pfalz	Halbstück Cabernet Sauvignon, Merlot, Spätburgunder		12,30
	Dornfelder Qualitätswein trocken Emil Bauer & Söhne		

Starters

Bavarian-style tarte flambée with raw ham, red onion marmelade, chopped mushrooms and hazelnuts	10,50
Medium rare saddle of beef with herb mayonnaise, butter-apple-turnip-salad and pickled cherry tomatoes	14,50
Lukewarm savoy cabbage salad with roasted walnut-carrot croutons, sweet potato, spinach, mustard pickles and oatmilk vinaigrette - vegan -	11,50

Soups

Beef consommé 8,50
with ham quenelle, spring leek and beech mushrooms

Sauerkraut soup 7,50
with rendered bacon, seasoned oil and dark bread croutons

Vegetarian

Home-made cheese spaetzle 15,80
with spicy cheese, roast onions
and a small side salad

Lukewarm forest mushroom tart 10,50
with cottage cheese, chives
and creamy cucumber salad

Vegan

Vegetable-patty 10,50
with green spelt-chervil risotto, gratinated fennel
and a herb dip

Mains

Whitefish steamed in lemon-caper-brew 22,00
over root vegetable stripes, beetroot
and mashed parsley root

Filled „Kalbsvögel“ (meat of knuckle of veal) 26,50
with seasoned pickles and pork belly, fried cauliflower, potato-celery-puree
and roasted butter breadcrumbs

Bavarian braised beef 21,50
with roasted pumpkin, parsnips
and pretzel-bread-dumpling

If you suffer from any allergies, please speak to our waiting staff.
They will be happy to give you our separate allergy menu.

Classics

Three savoury pots – crackling fat, beer-cheese and chunky liver sausage	9,50
Mixed-leaf salad with mustard dressing, cherry tomatoes, mushrooms and roasted strips of turkey breast	10,30
Regensburg sausage salad with pickled gherkins and onion rings	10,80
Delicious light bites – raw ham, veal patties Landjäger (spicy smoked sausage), mountain cheese, gherkins pickled with mustard-seed, radishes, beer-cheese dip, horseradish and chive bread	19,50
Cheeseboard from the Tegernsee Naturkäserei (natural cheese company) with apple mustard	23,50
Beef consommé with diced vegetables and liver dumplings	7,40
Six „Saure Zipfel“ (sausages in vinegar) with freshly-grated horseradish	11,60
Two Munich Weisswurst veal and pork meat sausages with sweet mustard	7,60
Grilled sausages with caraway jus, mashed potatoes, sauerkraut and plain bruschetta slices	
Six sausages	13,20
Eight sausages	15,80
Wiener schnitzel with fried potatoes or potato-cucumber-salad	26,50
Crispy roasted young pork shoulder with gravy and potato dumplings	16,40
Kettle goulash with beef with spaetzle, chives and sautéed wild mushrooms	19,70
Oven-fresh Bavarian meatloaf with potato salad and sweet and medium-hot mustard	9,60
... add a fried egg	11,20

Desserts

White chocolate cake with honey milk, Granny Smith sorbet, brittle and dark chocolate	15,00
Mini apple strudel with vanilla sauce, raisin gel and almond cream	12,50
Kaiserschmarrn (shredded pancakes) with a choice of apple sauce, vanilla ice-cream or plum compote ... because our Kaiserschmarrn is always freshly made, with love, you will be served this taste sensation 20 minutes after ordering. The idea of waiting for something makes it more exciting (Andy Warhol).	10,50
Cheeseboard from the Tegernsee Naturkäserei (natural cheese company) with apple mustard	23,50

In addition, we offer fresh delicacies from our Hof bakery every day
... please do not hesitate to ask our waiting staff for more information.

Our Lantenhammer Distillery schnapps recommendations

Williams	2 cl	7,30
Fruit	2 cl	6,40
Hazelnut	2 cl	7,80
Sour cherry	2 cl	7,80

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Open Wines White	0,21
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2018			
Pfalz	Deidesheimer Hofstück Müller Thurgau Qualitätswein trocken Niederkirchner Weinmacher	7,20	
2018			
Pfalz	Deidesheimer Nonnenstück Riesling Qualitätswein trocken Niederkirchner Weinmacher	7,20	
2018			
Franken	Franken Silvaner Qualitätswein trocken Weingut zur Schwane	8,00	
2018			
Kremstal	Heuriger „Lössterrassen“ Grüner Veltliner Qualitätswein trocken Winzer Krems	8,20	
2017			
Baden	Weißburgunder VDP Gutswein Kabinett trocken Weingut Salwey	15,20	

Open Wines Rosé

2018			
Baden	Laufener Altenberg Spätburgunder Weißherbst Qualitätswein Winzer-genossenschaft Laufen	8,00	

Open Wines Red

2018			
Kremstal	Blauer Zweigelt „Lössterrassen“ Qualitätswein trocken Winzer Krems	7,60	
2018			
Südtirol	Südtiroler Edelvernatsch DOC trocken Weingut K. Martini & Sohn	8,20	
2017			
Baden	Laufener Altenberg Spätburgunder Qualitätswein trocken Winzer-genossenschaft Laufen	9,60	
2016			
Württemberg	Eberstädter Eberfürst Trollinger mit Lemberger Qualitätswein trocken Weingärtner-genossenschaft Eberstadt	8,50	
2017			
Pfalz	Halbstück DOC Qualitätswein trocken Emil Bauer & Söhne	12,30	

Bottled Wines White	0,75l
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2017			
Franken	Silvaner Qualitätswein trocken VDP Gutswein Weingut Hans Wirsching	49,50	
2017			
Franken	Scheurebe Johannisberg Qualitätswein trocken VDP Erste Lage Weingut Bickel Stumpf	69,00	
2018			
Pfalz	Riesling Qualitätswein trocken Weingut Reichsrat von Buhl	45,00	
2018			
Pfalz	Weißburgunder Qualitätswein trocken Weingut Markus Schneider	54,00	
2018			
Pfalz	Sauvignon Blanc VDP Gutswein Qualitätswein trocken Weingut Knipser	59,50	
2018			
Baden	Grauburgunder „Oktav“ Kabinett trocken Weinhaus Joachim Heger	61,00	
2017			
Rhein Hessen	Chardonnay Holzfass Qualitätswein trocken Weingut Knewitz	64,00	
2018			
Rhein Hessen	Riesling Qualitätswein VDP Gutswein Weingut Wittmann	59,50	

Austria

2017			
Weinviertel	Grüner Veltliner „Haid“ DAC Qualitätswein trocken Weingut R&A Pfaffl	52,00	
2018			
Steiermark	Sauvignon Blanc Steirische Klassik Qualitätswein trocken Weingut Tement	65,00	

Italy

2018			
Venetien	Lugana „I Frati“ DOC Cà dei Frati	59,50	
2017			
Südtirol	Pinot Bianco DOC Alois Lageder	58,00	

Bottled Wines Rosé		0,75l
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2018			
Franken	Twentysix Rosé Qualitätswein trocken Weingut Bickel-Stumpf	53,00	
2018			
Weinviertel	Rosé „Lust und Laune“ Qualitätswein trocken Weingut Zull	44,00	

Bottled Wines Red		
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2016			
Franken	Iphöfer Domina Qualitätswein trocken VDP Ortswein Weingut Juliussthal	57,00	
2017			
Franken	Spätburgunder Langenberg Qualitätswein trocken VDP Erste Lage Weingut Rudolph May	68,00	
2016			
Rheinhausen	Merlot „S“ Qualitätswein trocken Weingut Spiess	53,00	
2016			
Pfalz	„Ursprung“ Qualitätswein trocken Weingut Markus Schneider	49,50	
2013			
Pfalz	Saint Laurent Qualitätswein trocken VDP Gutswein BIO Weingut A. Christmann	63,00	
2017			
Württemberg	Lemberger Qualitätswein trocken VDP Gutswein Weingut Aldinger	59,00	
2018			
Württemberg	Trollinger „Feldhase“ VDP Gutswein Qualitätswein trocken Weingut Aldinger	48,00	
2016			
Baden	Spätburgunder RS Qualitätswein trocken Weingut Salway	73,00	

Austria		
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2017			
Kremstal	Blauer Zweigelt „St. Severin“ Qualitätswein trocken Winzer Krems	37,00	
2016			
Burgenland	Heinrich Red Qualitätswein trocken Weingut Gernot Heinrich	49,00	

Italy		
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2015			
Südtirol	Cabernet Merlot „Riff“ IGT Alois Lageder	49,50	
2017			
Südtirol	Friedberg Lagrein D.O.C Tenuta Baron Longo	75,00	
2017			
Toskana	Rosso di Montepulciano DOC Azienda Agricola Poliziano	58,00	

Beers

Fürstenberg draught pilsner	0,2/0,4l	3,40 /4,70
Augustiner Helles on draught	0,25l/0,5l	3,40 /5,10
Franziskaner Weissbier on draught	0,3l/0,5l	4,20 /5,50
Shandy	0,5l	4,90
Löwenbräu alcohol-free	0,5l	5,20
Erdinger Weissbier light	0,5l	5,30
Erdinger Weissbier alcohol-free	0,5l	5,30
Schneider Weisse	0,5l	5,40
König Ludwig dark	0,5l	5,40
König Ludwig Weissbier dark	0,5l	5,40

Schnapps

Double - Juniper	2cl	5,10
Lake Constance - Obstler	2cl	4,80
Upper Bavarian Mountain Gentian	2cl	5,10
Drunken Apricot	2cl	6,40
Schladerer Cherry water	2cl	5,90
Schladerer Raspberry Spirit	2cl	5,90
Swiss stone pine schnapps	2cl	6,40

Lantenhammer schnapps

Fruit schnapps	2cl	6,40
Sour cherry	2cl	7,80
Mirabelle plum	2cl	7,30
Williams	2cl	7,30
Hazelnut	2cl	7,80

Spirits

Moskovskaya Vodka	4cl	11,20
Duke Gin	4cl	12,00
Underberg	2cl	5,90
Mondino Amaro	4cl	10,00
Jägermeister	4cl	9,00
Slyrs Whisky	4cl	13,00

Non-alcoholic beverages

Coca Cola	0,21	4,40
Coca Cola light	0,21	4,40
Schweppes Soda Water	0,21	2,00
Schweppes Tonic Water	0,21	4,90
Schweppes Bitter Lemon	0,21	4,90
Spezi	0,51	5,30
Plose Gourmet Mineral Water still/sparkling	0,25/0,75l	4,60/7,80
San Pellegrino	1l	10,80
Evian	1l	11,80

Juices

Orange juice	0,21	4,90
Apple juice	0,21	4,80
Black currant	0,21	4,90
Rhubarb spritzer	0,51	6,60
Apple spritzer naturally cloudy	0,51	5,80
Currant spritzer	0,51	6,20

Craft lemonades

Sage	0,25l	6,50
Rosemary	0,25l	6,50
Cucumber	0,25l	6,50

Hot drinks

Glass tea		4,10
Espresso		4,00
Cup of coffee		4,10
Cappuccino		4,80
Latte Macchiato		5,20

Palais Keller

Service times

Restaurant
12 p.m. - 3 p.m.
6 p.m. - 11 p.m.

Schwemme
11 a.m. - 1 a.m.

Closed on Sunday

Kitchen times

Restaurant
12 p.m. - 2.30 p.m.
6 p.m. - 10 p.m.

Schwemme
11 a.m. - 11 p.m.