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## Starters and cold dishes

**Kalter Braten** – cold pork roast served with horseradish, gherkins/pickles, bread and butter **8.40**

**Räucherlachsscheiben** – slices of smoked salmon served with potato rösti and creamed horseradish **11.90**

**Bauernpressack** – head cheese/brawn in vinegar and oil, served with red onions and bread  **7.95**

**Münchner Wurstsalat** – cold sausage salad served with red onions and a slice of bread  **8.60**

**Saurer Teller** – slices of Regensburg sausage, red and white brawn, Romadur cheese, red onions in a vinegar and oil dressing and bread **10.80**

**Südtiroler Speckbrett'l** – slices of South Tyrolean Speck bacon with fresh horseradish, bread and butter **13.50**

### Augustiner 'Brotzeit' platter

with cold pork roast, coarse liver pâté, air-dried salami, Lower Bavarian hot-smoked ham, meatloaf, Emmental and home-made Keller cheese, served with tomatoes, gherkins/pickles, boiled egg, a pretzel, bread and butter **15.60**

## Cheese

**Andechser Romadur** – Andechser Romadur cheese marinated in vinegar and oil, served with red onions and bread **6.80**

**Keller cheese** – Bavarian specialty made from Camembert and cottage cheese, served with red onions, bread and a pretzel **9.70**

**Käseteller** – an assortment of Bavarian and Voralberger cheeses with two slices of bread and butter **14.40**

## Salads

**Gemischter Salatteller** – mixed seasonal salad   **4.40**

**Chef's salad** – a medley of leaves with strips of cheese and ham, boiled egg and croutons **11.30**

**Tiroler Bergbauernsalat** – Tyrolean farmer's salad, comprising colorful leaves with Tyrolean bacon, bread croutons, mushrooms, Parmesan shavings and balsamic dressing **12.70**

**Salat mit Pute** – a medley of leaves tossed in our balsamic dressing, with sweetcorn, pumpkin seed oil and fried turkey escalope **13.40**

**A slice of bread** **0.80** **Pretzel** **1.30**

**Extra side dishes** **3.00**











**A slice of gluten-free bread** (please allow 10 minutes) **1,20**

## Soups

**Tafelspitzbouillon** – beef consommé with liver dumplings and snipped chives **4.90**

**Bayrische Kartoffelsuppe** – Bavarian potato soup with leeks, bacon and onions **4.80**





## Sausages & co.

|   |              |
|---|--------------|
| <b>One original 'Wallner' Münchner Weißwurst</b>                            | <b>3.20</b>  |
| <b>4 'Wallner' Wiener Würstls</b>    | <b>5.90</b>  |
| <b>Ofenfrischer Leberkäse</b> – freshly baked meat loaf (hot or cold)   | <b>6.95</b>  |
| <b>Six Nürnberger Rostbratwürstel</b>   | <b>8.95</b>  |
| Nuremberg sausages on a bed of Palatinate-style Sauerkraut               |              |
| <b>Nine Nürnberger Rostbratwürstel</b>  | <b>12.90</b> |
| Nuremberg sausages on a bed of Palatinate-style Sauerkraut               |              |
| <b>Grosse Würstlpfanne</b> – a little bit of everything, served with roast potatoes and sauerkraut   | <b>14,90</b> |



## Fresh fish dishes

|   |              |
|---|--------------|
| <b>Lachsfilet</b> – fried salmon steak with herb butter, steamed potatoes and seasonal vegetables | <b>16.70</b> |
| <b>Cod fillet baked</b> with potato cucumber salad and remoulade sauce                            | <b>12.80</b> |

## Our specials – prepared daily

|   |              |
|---|--------------|
| <b>Maultaschen</b> – Swabian ravioli with sauerkraut, bacon and soft-fried onions   | <b>10.70</b> |
| <b>Jungschweinebraten</b> – roast neck of pork served with a potato dumpling and red cabbage                | <b>14,30</b> |
| <b>½ Schweinshaxe</b> – half a ham hock with a potato dumpling and cabbage salad                         | <b>15.80</b> |
| <b>¼ Ente</b> – quarter of a roast duck in its own gravy with a potato dumpling and red cabbage            | <b>14.95</b> |
| <b>Spanferkelbraten</b> – roast suckling pig in dark beer gravy, with a potato dumpling and cabbage salad  | <b>16.95</b> |

## Our best-sellers

|   |              |
|---|--------------|
| <b>¼ Ente und ein Stück Spanferkelbraten</b> – quarter of a duck with roast suckling pig, served with a potato dumpling and red cabbage  | <b>18.50</b> |
| <b>½ Ente</b> – half a roast duck in its own gravy served with a potato dumpling and red cabbage   | <b>20.95</b> |

### Augustiner Schmankerlplatte

Mixed grill – suckling pig, grilled sausages, ham hock and a piece of roast duck, served with sauerkraut, a potato dumpling and seasonal vegetables

**21.70**



 - gluten-free

 - lactose-free




## Char-grilled and pan-fried specials

|   |              |
|---|--------------|
| <b>Pfefferschnitzel</b> – pan-fried pork escalope in a spicy peppercorn sauce, served with home-made spätzle noodles                          | <b>13.95</b> |
| <b>Münchner Schnitzel</b> – pork escalope with a mustard and horseradish crust, served with cold potato salad                                 | <b>14.95</b> |
| <b>Cordon bleu</b> – pork cordon bleu served with fries   | <b>15.60</b> |
| <b>Ochsenfetzen</b> – pan-fried strips of ox rump in a peppercorn sauce, served with roast potatoes   | <b>16,20</b> |
| <b>Zwiebelrostbraten</b> – sirloin steak with crisp-fried onions and sautéed potatoes   | <b>20,50</b> |
| <b>Wiener Schnitzel</b> – breaded veal schnitzel served with sautéed potatoes and cranberry sauce   | <b>20.90</b> |
| <b>Agnes Bernauer Teller</b> – two char-grilled veal steaks with home-made buttered spätzle noodles, a creamy mushroom sauce and fried onions | <b>20.90</b> |

## Vegetarian

|   |              |
|---|--------------|
| <b>Ofenkartoffel</b> – baked potato with cottage cheese and salad garnish  | <b>8.50</b>  |
| <b>Ofenkartoffel</b> – baked potato with cottage cheese and smoked salmon  | <b>12.50</b> |
| <b>Käsespätzle</b> – Swabian-style cheese noodles topped with crisp-fried onions and served with a mixed salad  | <b>9.95</b>  |
| <b>Perlgraupenrisotto</b> – pearl barley risotto with Parmesan cheese, root vegetables and confit of tomatoes   | <b>10.80</b> |
| <b>Gemischte Schwammerl</b> – assorted mushrooms in a creamy herb sauce with home-made dumplings  | <b>10.90</b> |

## Desserts

|  |             |
|--|-------------|
| <b>Gemischtes Eis</b> – assorted ice creams with whipped cream   | <b>4.50</b> |
| <b>Bayrische Vanillecreme</b> – Bavarian vanilla cream pudding with berries and cream, served in a glass jar  | <b>4.95</b> |
| <b>Edelstoffrüchte</b> – marinated red berries with vanilla ice cream and whipped cream                     | <b>5.50</b> |
| <b>Ofenfrische Dampfnudel</b> – steamed honey-coated dumpling with hot vanilla custard   | <b>7.20</b> |
| <b>Apfelkücherl</b> – apple fritters in cinnamon sugar with vanilla ice cream  | <b>7.25</b> |
| <b>Apfelstrudel</b> – apple strudel with vanilla custard and whipped cream   | <b>8.15</b> |
| <b>Frischer Kaiserschmarrn</b> – fresh diced, caramelized pancake with almonds, raisins, cranberries and apple compote   | <b>9.50</b> |

**Guten Appetit!**  
**Enjoy your meal!**

On request, we serve gluten-free bread instead of our country bread

**Please ask a member of our team if you need any information about allergens**

## Drinks

|   |       |       |
|---|-------|-------|
| <b>Augustiner Edelstoff</b>             | 0.5 l | €4.10 |
| <b>Radler – beer shandy</b>             | 0.5 l | €4.10 |
| <b>Dunkel – dark beer</b>               | 0,5 l | €4.10 |
| <b>Augustiner Weißbier – wheat beer</b> | 0.5 l | €4.25 |
| <b>Clausthaler – non-alcoholic beer</b> | 0.5 l | €4.05 |

## Water

|  |        |       |
|--|--------|-------|
| <b>Sparkling Water</b>                               | 0.5 l  | €3.40 |
| <b>Adelholzener sparkling or still</b>               | 0.25 l | €2.40 |
| <b>Adelholzener sparkling or still</b>               | 0.75 l | €5.60 |
| <b>Apple juice with sparkling water</b>              | 0.5 l  | €3.50 |
| <b>Blackcurrant juice with sparkling water</b>       | 0.4 l  | €3.70 |
| <b>Adelholzener organic rhubarb juice with water</b> | 0.5 l  | €3,70 |
| <b>Lemonade</b>                                      | 0.5 l  | €3.30 |
| <b>Cola-Mix – orange lemonade with Coke</b>          | 0.5 l  | €3.70 |
| <b>Coca-Cola</b>                                     | 0.2 l  | €2.30 |
| <b>Coca-Cola</b>                                     | 0.4 l  | €4.50 |
| <b>Fanta</b>   | 0.2 l  | €2.30 |
| <b>Fanta</b>   | 0.4 l  | €4.50 |

## White and red wines

|                                |       |       |
|--------------------------------|-------|-------|
| <b>Chardonnay</b>              | 0.2 l | €6.20 |
| <b>Rheingau Riesling Q.b.A</b> | 0.2 l | €7.00 |
| <b>Cabernet Sauvignon</b>      | 0.2 l | €6.80 |
| <b>Serpaiole Rosso Toscana</b> | 0.2 l | €7.50 |

## Spirits PIRCHER

|  |      |       |
|--|------|-------|
| Obstler  | 2 cl | €2.95 |
| Williams   | 2 cl | €3.00 |
| Klosterbruder  | 2 cl | €2.90 |
| Nut liqueur (Pircher Tirol)                          | 2 cl | €2.90 |
| WilliWuzzz (Williamsbrand, pear juice and pear ball) | 2 cl | €2,90 |

## Dallmayr coffee and tea

|               |       |
|---------------|-------|
| Pot of coffee | €3.80 |
| Cappuccino    | €2.70 |
| Pot of tea    | €2.80 |

**Longdrinks** (Bacardi Cola, Campari Orange, Gin Tonic, Wodka Lemon) €7.80

**Would you like further information about the  
Augustiner Keller or our future events?**

**Please visit our homepage  
[www.augustinerkeller.de](http://www.augustinerkeller.de)**

## ***Bottle wines***

### **-white-**

|   |        |              |
|---|--------|--------------|
| <b>Grüner Veltliner Frauengrund</b><br>Kremstal DAC – Josef Dockner | 0,75 l | <b>24,50</b> |
| <b>Rivaner Haus Klosterberg</b><br>Wingut Molitor - Mosel           | 0,75 l | <b>24,70</b> |
| <b>Rheingau Riesling Q.b.A.</b><br>Robert Weil – Rheingau           | 0,75 l | <b>39,50</b> |
| <b>Lugana DOC</b><br>Bulgarini Lombardei                            | 0,75 l | <b>30,20</b> |

### **-red-**

|  |         |              |
|--|---------|--------------|
| <b>Grundstock Rotwein Cuvee</b><br>Weingut Stefan Lutz - Rheinhessen | 0,75 l  | <b>35,50</b> |
| <b>Blauer Zweigelt</b><br>Weingut Hannes Reeh - Burgenland           | 0,75l l | <b>29,50</b> |
| <b>Merlot San Simone DOC</b>   | 0,75l l | <b>24,90</b> |

## ***Sekt und Champagner***

|   |        |              |
|---|--------|--------------|
| <b>La Gioiosa Prosecco</b>                    | 0,2 l  | <b>5,90</b>  |
| <b>Prosecco San Simone</b><br>Vino Frizzante  | 0,75 l | <b>22,90</b> |
| <b>Fürst von Metternich</b>                   | 0,75 l | <b>29,00</b> |
| <b>Cremant de Limoux Cuvee 1531 Brut</b>      | 0,75 l | <b>33,20</b> |
| <b>Cremant de Limoux Cuvee 1531 Pink Brut</b> | 0,75 l | <b>33,20</b> |
| <b>Morize Brut Champagner</b>                 | 0,75 l | <b>59,00</b> |
| <b>Morize Brut rosé Champagner</b>            | 0,75 l | <b>69,00</b> |
| <b>Veuve Cliquot, brut</b>                    | 0,75 l | <b>89,00</b> |
| <b>Moet &amp; Chandon, brut</b>               | 0,75 l | <b>92,00</b> |

## ***Coffee and Tea***

|   |             |
|---|-------------|
| <b>Dallmayr Coffee</b> (small)                            | <b>2,60</b> |
| <b>Dallmayr Coffee</b> (big)                              | <b>3,80</b> |
| <b>Espresso „Dallmayr Palazzo“</b>                        | <b>2,40</b> |
| <b>Espresso doppio</b>                                    | <b>3,90</b> |
| <b>Espresso Macchiato</b>                                 | <b>2,60</b> |
| <b>Cappuccino</b>   | <b>2,70</b> |
| <b>Latte Macchiato</b>                                    | <b>4,30</b> |
| <b>Hot Chocolate</b>                                      | <b>3,90</b> |
| <b>Tea</b> (Black Tea, Green Tea, Herbal Tea, Fruits Tee) | <b>2,80</b> |