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Starters and cold dishes

Kalter Braten – cold pork roast served with horseradish, gherkins/pickles, bread and butter **9,20**

Räucherlachsscheiben – slices of smoked salmon served with potato rösti and creamed horseradish **13.90**

Bauernpressack – head cheese/brawn in vinegar and oil, served with red onions and bread  **8.60**

Münchner Wurstsalat – cold sausage salad served with red onions and a slice of bread  **9.90**

Saurer Teller – slices of Regensburg sausage, red and white brawn, Romadur cheese, red onions in a vinegar and oil dressing and bread **12.90**

Südtiroler Speckbrett'l – slices of South Tyrolean Speck bacon with fresh horseradish, bread and butter **15.50**

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

16.60

Cheese

Andechser Romadur – Andechser Romadur cheese marinated in vinegar and oil, served with red onions and bread **7.90**

Keller cheese – Bavarian specialty made from Camembert and cottage cheese, served with red onions, bread and a pretzel **9.90**

Käseteller – an assortment of Bavarian and Voralberger cheeses with two slices of bread and butter **15.80**

Salads

Gemischter Salatteller – mixed seasonal salad   **4.90**

Chef's salad – a medley of leaves with strips of cheese and ham, boiled egg and croutons **12.90**

Tiroler Bergbauernsalat – Tyrolean farmer's salad, comprising colorful leaves with Tyrolean bacon, bread croutons, mushrooms, Parmesan shavings and balsamic dressing **13.95**

Salat mit Pute – a medley of leaves tossed in our balsamic dressing, with sweetcorn, pumpkin seed oil and fried turkey escalope **14.95**

A slice of bread **0.95** **Pretzel** **1.60**

Extra side dishes **3.00**










A slice of gluten-free bread (please allow 10 minutes) **1.40**

Soups

Tafelspitzbouillon – beef consommé with liver dumplings and snipped chives **6.50**

Bayrische Kartoffelsuppe – Bavarian potato soup with leeks, bacon and onions **6.40**





Sausages & co.

One original Münchner Weißwurst  	3.40
4 Wiener Würstls with bread	6.40
Ofenfrischer Leberkäse – freshly baked meat loaf (hot or cold)  	7.90
Six Nürnberger Rostbratwürstel  	9.90
Nuremberg sausages on a bed of Palatinate-style Sauerkraut	
Nine Nürnberger Rostbratwürstel  	13.90
Nuremberg sausages on a bed of Palatinate-style Sauerkraut	
Grosse Würstlpfanne – a little bit of everything, served with roast potatoes and sauerkraut  	16.90



Fresh fish dishes

Lachsfilet – fried salmon steak with herb butter, steamed potatoes and seasonal vegetables	19.80
Cod fillet baked with potato cucumber salad and remoulade sauce	15.10

Our specials – prepared daily

Maultaschen – Swabian ravioli with sauerkraut, bacon and soft-fried onions	11.95
Jungschweinebraten – roast neck of pork served with a potato dumpling and red cabbage 	15.50
½ Schweinshaxe – half a ham hock with a potato dumpling and cabbage salad 	17.90
¼ Ente – quarter of a roast duck in its own gravy with a potato dumpling and red cabbage 	17.50
Spanferkelbraten – roast suckling pig in dark beer gravy, with a potato dumpling and cabbage salad 	19.20

Our best-sellers

¼ Ente und ein Stück Spanferkelbraten – quarter of a duck with roast suckling pig, served with a potato dumpling and red cabbage 	22.90
½ Ente – (Lugeder) half a roast duck in its own gravy served with a potato dumpling and red cabbage 	23.90

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

25.90



 - gluten-free

 - lactose-free




Char-grilled and pan-fried specials

Pfefferschnitzel – pan-fried pork escalope in a spicy peppercorn sauce, served with home-made spätzle noodles	15.90
Münchner Schnitzel – pork escalope with a mustard and horseradish crust, served with cold potato salad	16.90
Cordon bleu – pork cordon bleu served with fries	16.90
Ochsenfetzen – pan-fried strips of ox rump in a peppercorn sauce, served with roast potatoes	17.80
Zwiebelrostbraten – sirloin steak with crisp-fried onions and sautéed potatoes	24.10
Wiener Schnitzel – breaded veal schnitzel served with sautéed potatoes and cranberry sauce	24.50
Agnes Bernauer Teller – two char-grilled veal steaks with home-made buttered spätzle noodles, a creamy mushroom sauce and fried onions	23.90

Vegetarian

Ofenkartoffel – baked potato with cottage cheese and salad garnish 	8.90
Ofenkartoffel – baked potato with cottage cheese and smoked salmon 	14.50
Käsespätzle – Swabian-style cheese noodles topped with crisp-fried onions and served with a mixed salad	10.90
Perlgraupenrisotto – pearl barley risotto with Parmesan cheese, root vegetables and confit of tomatoes	11.80
Gemischte Schwammerl – assorted mushrooms in a creamy herb sauce with home-made dumplings	12.95

Desserts

Gemischtes Eis – assorted ice creams with whipped cream 	4.50
Bayrische Vanillecreme – Bavarian vanilla cream pudding with berries and cream, served in a glass jar 	5.60
Edelstofffrüchte – marinated red berries with vanilla ice cream and whipped cream 	5.90
Ofenfrische Dampfnudel – steamed honey-coated dumpling with hot vanilla custard	7.50
Apfelkücherl – apple fritters in cinnamon sugar with vanilla ice cream	8.50
Apfelstrudel – apple strudel with vanilla custard and whipped cream	8.20
Frischer Kaiserschmarrn – fresh diced, caramelized pancake with almonds, raisins, cranberries and apple compote	11.50

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

Augustiner Edelstoff	0.5 l	€4.30
Radler – beer shandy	0.5 l	€4.30
Dunkel – dark beer	0,5 l	€4.30
Augustiner Weißbier – wheat beer	0.5 l	€4.45
Clausthaler – non-alcoholic beer	0.5 l	€4.25

Water

Sparkling Water	0.5 l	€3.60
Adelholzener sparkling or still	0.25 l	€2.90
Adelholzener sparkling or still	0.75 l	€6.50
Apple juice with sparkling water	0.5 l	€3.90
Blackcurrant juice with sparkling water	0.4 l	€3.95
Adelholzener organic rhubarb juice with water	0.5 l	€3,95
Lemonade	0.5 l	€3.60
Cola-Mix – orange lemonade with Coke	0.5 l	€3.95
Coca-Cola	0.33 l	€3.50
Coca-Cola Zero	0.33 l	€3.50
Fanta	0.33 l	€3.50

White and red wines

Chardonnay	0.2 l	€6.60
Rheingau Riesling Q.b.A	0.2 l	€7.20
Cabernet Sauvignon	0.2 l	€7.10
Serpaiolo Rosso Toscana	0.2 l	€7.90

Spirits PIRCHER

Obstler	2 cl	€3.40
Williams	2 cl	€3.60
Klosterbruder	2 cl	€3.30
Nut liqueur (Pircher Tirol)	2 cl	€3.50
WilliWUZZZ (Williamsbrand, pear juice and pear ball)	2 cl	€3.30

Longdrinks (Bacardi Cola, Campari Orange, Gin Tonic, Wodka Lemon) €8.50

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

**Please visit our homepage
www.augustinerkeller.de**

Bottle wines

-white-

Grüner Veltliner Frauengrund Kremstal DAC – Josef Dockner	0,75 l	26,50
Rivaner Haus Klosterberg Wingut Molitor - Mosel	0,75 l	26,70
Rheingau Riesling Q.b.A. Robert Weil – Rheingau	0,75 l	42,50
Lugana DOC Bulgarini Lombardei	0,75 l	32,20
-red-		
Grundstock Rotwein Cuvee Weingut Stefan Lutz - Rheinhessen	0,75 l	37,50
Blauer Zweigelt Weingut Hannes Reeh - Burgenland	0,75l l	32,50
Merlot San Simone DOC	0,75l l	26,90

Sekt und Champagner

La Gioiosa Prosecco	0,2 l	5,90
Prosecco San Simone Vino Frizzante	0,75 l	23,90
Fürst von Metternich	0,75 l	29,90
Cremant de Limoux Cuvee 1531 Brut	0,75 l	35,20
Cremant de Limoux Cuvee 1531 Pink Brut	0,75 l	35,20
Morize Brut Champagner	0,75 l	59,00
Morize Brut rosé Champagner	0,75 l	69,00
Veuve Cliquot, brut	0,75 l	94,00
Moet & Chandon, brut	0,75 l	96,00

Coffee and Tea

Dallmayr Coffee (small)	2,95
Dallmayr Coffee (big)	4,20
Espresso „Dallmayr Palazzo“	2,80
Espresso doppio	4,90
Espresso Macchiato	2,90
Cappuccino	3,30
Latte Macchiato	4,90
Hot Chocolate	3,90
Tea (Black Tea, Green Tea, Herbal Tea, Fruits Tee)	2,90