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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  **8.50**

Saurer Teller – slices of Regensburg sausage, red and white brawn, Romadur cheese, red onions in a vinegar and oil dressing and bread **10.60**

Südtiroler Speckbrett'l – slices of South Tyrolean Speck bacon with fresh horseradish, bread and butter **13.20**

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 **15.40**

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 **9.50**

Käseteller – an assortment of Bavarian and Voralberger cheeses with two slices of bread and butter **14.20**

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, black bread croutons, mushrooms, Parmesan shavings and balsamic dressing **12.50**

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.

One original 'Wallner' Münchner Weißwurst  	3.10
4 'Wallner' Wiener Würstls 	5.80
Ofenfrischer Leberkäse – freshly baked meat loaf (hot or cold)  	6.95
Six Nürnberger Rostbratwürstel	8.95
Nuremberg sausages on a bed of Palatinate-style Sauerkraut  	
Nine Nürnberger Rostbratwürstel	12.90
Nuremberg sausages on a bed of Palatinate-style Sauerkraut  	
Grosse Würstlpfanne – a little bit of everything, served with roast potatoes and sauerkraut 	15.40

Fresh fish dishes

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

Our specials – prepared daily

Maultaschen – Swabian ravioli with sauerkraut, bacon and soft-fried onions	10.40
Jungschweinebraten – roast neck of pork served with a potato dumpling and red cabbage 	13.90
½ Schweinshaxe – half a ham hock with a potato dumpling and cabbage salad 	15.50
¼ Ente – quarter of a roast duck in its own gravy with a potato dumpling and red cabbage 	14.95
Spanferkelbraten – roast suckling pig in dark beer gravy, with a potato dumpling and cabbage salad 	16.95
Tafelspitz – boiled beef with fresh horseradish, pan-fried potatoes and vegetables in a creamy sauce 	17.40
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 	18.30
½ Ente – half a roast duck in its own gravy served with a potato dumpling and red cabbage 	20.90

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

21.50



- 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	13.95
Münchner Schnitzel – pork escalope with a mustard and horseradish crust, served with cold potato salad	14.95
Cordon bleu – pork cordon bleu served with fries	15.40
Ochsenfetzen – pan-fried strips of ox rump in a peppercorn sauce, served with roast potatoes	15.95
Zwiebelrostbraten – sirloin steak with crisp-fried onions and sautéed potatoes	19.80
Wiener Schnitzel – breaded veal schnitzel served with sautéed potatoes and cranberry sauce	20.50
Agnes Bernauer Teller – two char-grilled veal steaks with home-made buttered spätzle noodles, a creamy mushroom sauce and fried onions	20.50

Vegetarian

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

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

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 	4.95
Edelstoffrüchte – marinated red berries with vanilla ice cream and whipped cream 	5.50
Ofenfrische Dampfnudel – steamed honey-coated dumpling with hot vanilla custard	7.20
Apfelkücherl – apple fritters in cinnamon sugar with vanilla ice cream	7.25
Apfelstrudel – apple strudel with vanilla custard and whipped cream	8.15
Frischer Kaiserschmarrn – fresh diced, caramelized pancake with almonds, raisins, cranberries and apple compote	9.20

Guten Appetit!
Enjoy your meal!

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

Drinks

Augustiner Edelstoff	0.5 l	€3.95
Radler – beer shandy	0.5 l	€3.95
Dunkel – dark beer	0,5 l	€3,95
Augustiner Weißbier – wheat beer	0.5 l	€4.10
Clausthaler – non-alcoholic beer	0.5 l	€3.80

Water

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

White and red wines

Chardonnay	0.2 l	€6.20
Rheingau Riesling Q.b.A	0.2 l	€7.00
Cabernet Sauvignon	0.2 l	€6.80
Serpaiole Rosso Toscana	0.2 l	€7.50

Spirits

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

or download our app!