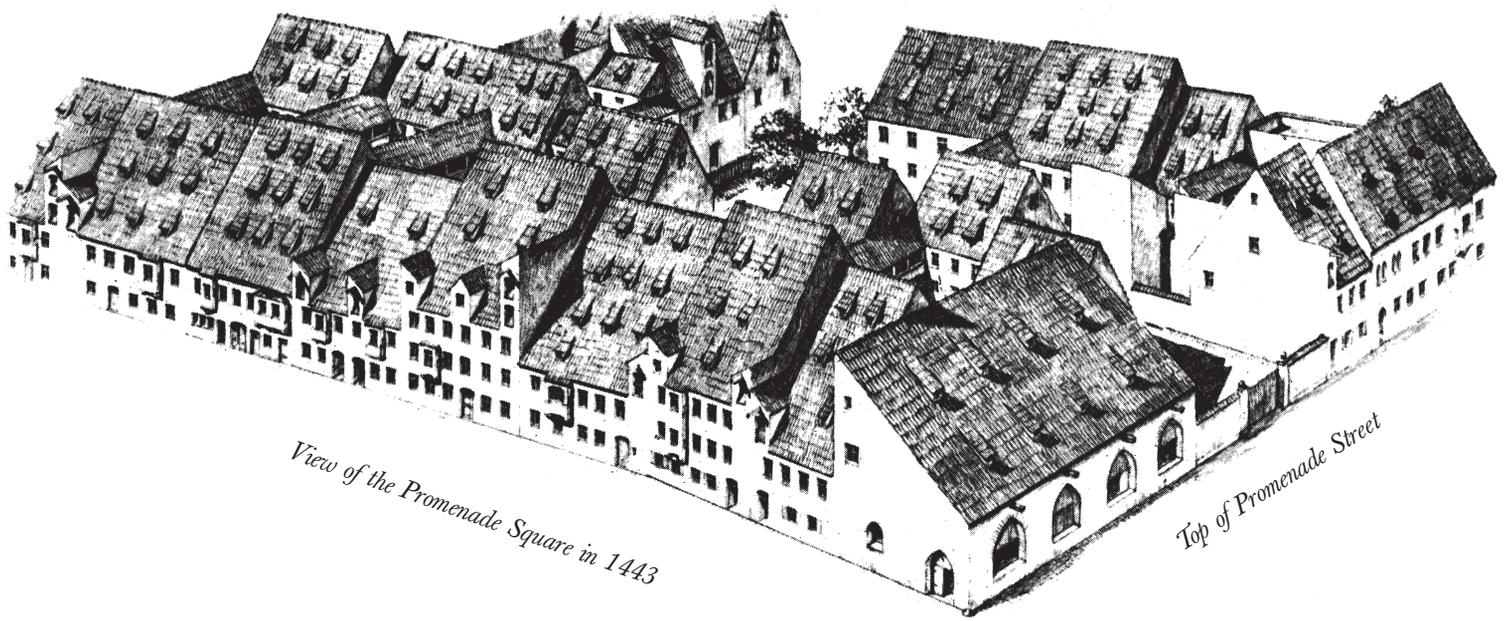


# *Palais Keller*

## *in the Palais Montgelas*



*View of the Promenade Square in 1443*

*Top of Promenade Street*

*Salt Lodge*



BAYERISCHER HOF

*Dear Guest,*

After 564 years happiness and high spirits have returned this historic cellar.

Already mentioned in 1443 in the „Munich register of localities“ as the local salt warehouse, the cellar was originally built in 1406 at the corner of Promenadeplatz 2.

It is mentioned many times in ancient records and land registers. Between 1753 and 1770 it was referred to as the „Häringsstadel“. This name was significantly similar to that of the neighbouring brewing family ‚Häring‘. They owned the adjoining premises, now the „Hypo Vereinsbank“. In 1778, two of the salt houses were demolished, while the „Häringsstadel“ remained untouched. By the order of the elector a survey was made, whether an increase in storage capacity of salt barrels was possible. However it showed that storage would only be possible for 1,000 barrels instead of the desired 15,000.

The cellar then became the property of the electoral councillor Karl Felix Bertrand Reichsgraf von Perusa. In 1803 the premises at Promenadeplatz 2 were bought by the Royal Secretary of State Count Montgelas for 65,000 Guilders. In 1817, after reconstruction, Count Montgelas sold the property to the Bavarian state for 200,000 Guilders.

During the reconstruction period of the Palais Montgelas (1806 to 1813), it was discovered that due to undemolishable strong vaults the Palais had to remain on its original foundation. The Portuguese architect Emanuel Josef von Herigoyen was appointed to complete the restoration. Owing to these circumstances, the historic cellar has been preserved to this day.

Dear Reader, may we add at this point, that in 1971, as part of our restoration work, jackhammers operated for over two weeks to slant a small part of the outside cellar walls. We discovered that these vaults were built with hot bricks and had reached an extraordinary degree of hardness. The cellar, neglected for centuries, was once used to store coal, and during World War II, it functioned as an air raid shelter.

The objects found during our restoration are now displayed in showcases in the hallway of the Palais Keller and are bare witness to the past.

We are very pleased to inform you that this cellar – a document of past times – is now open to the public and may be enjoyed.

In this historical beer cellar we serve typical Bavarian specialties, good wine and well-tended draught beer.

Dear guest, we trust you will have the most pleasurable time

*Yours Volkhardt Family*

## *Snacks*

Three small pots with liver paté <sup>7</sup> , "Schmalz" and homemade "Obatzda" served with farmers bread	8,70
"Obatzda" with radish, Bavarian cheese delicacy	8,50
Fresh German beer radish, coarse sea salt and farmers bread with chives and "Schmalz"	9,30
A piece of Bavarian butter	1,10
Fresh horseradish	2,80
Farmers bread with chives, "Schmalz" or tomato butter	each 4,70

## *Soups and Hotpot*

Beef consommé with sliced pancakes and vegetables	5,20
Creamy potato soup with spicy Bavarian sausage <sup>7</sup>	5,90
Munich festive soup with sliced pancakes, liver spaetzle <sup>3/4</sup> , bone marrow dumplings <sup>4</sup> , farina dumplings and vegetables	6,70
Spicy goulash soup with bell pepper and potatoes	7,80
Bavarian liver dumpling <sup>3/4</sup> soup with confit onions	6,50
Lentil stew with vegetables, potatoes and Wiener sausages <sup>7</sup>	10,90

## *Salads*

Salad from the "Viktualien Market" with vegetables and grilled turkey breast	16,90
Baked goats cheese with honey and thyme, rocket salad, date tomatoes and balsamic dressing	12,90
Romain lettuce with fillet and bacon of the local pig and farmhouse bread croûtons	17,20
Tomato-Bread-Salad with red onions, feta cheese and rocket salad	13,80

If you have any food intolerances, please contact our Service Team, who will be more than happy to assist you. Our separate Food and Beverage Allergens Menu will give you all the information on allergenic agents and ingredients contained in the food and beverages served.

**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*

Fillet of pike perch with black pudding and pearl barley and sauerkraut foam	22,60
Rainbow trout with braised cucumber and dill potatoes	18,60
Pan fried calf's heart with rosemary potatoes	16,90
Grilled calf's liver with roasted onions and apples <sup>3</sup> served with mashed potatoes	18,70
Roast shoulder of suckling pig with dark beer gravy and potato dumpling <sup>5</sup>	14,80
Sirloin of Bavarian beef with grilled tomato, rosemary potatoes and herb butter	26,30
Boiled Beef served with boiled vegetable and fresh horseradish	16,80
Beef goulash served in a stew pot with bread dumpling	16,90
Sirloin of Simmental beef with fried onions and rosemary sautéed potatoes	23,20
Ox cheek braised in red wine with vegetable sauce and pretzel dumpling	25,60
Palais Keller "Rahmtöpferl"	
Butter roast veal stripes in a creamy mushroom sauce with spaetzle	26,70
"Wiener Schnitzel" – veal escalope Viennese style, sautéed in butter served with potato-cucumber salad	23,80
Marinated haunch of lamb grilled in rosemary oil with ratatouille vegetables and risolee potatoes	25,40
Matured tenderloin of Bavarian beef with grilled vegetables and potato gratin	32,00
<i>... from our butcher</i>	
Small veal "Pflanzerl"	
Bavarian meatballs served with homemade potato-rocket salad	11,90

## *Side dishes*

Homemade potato salad	4,80
Pan fried potatoes	4,70
Mixed salad with radish sprouts	6,80
Sauerkraut	4,30
Spaetzle	4,90
Bread dumpling	3,70
Red apple cabbage	5,40
Cabbage salad with bacon	4,80

## *Vegetarian and vegan dishes*

Hand shaped spaetzle with Emmentaler, Appenzell spicy alpine cheese, confit onions and a small salad	14,60
Vegan burger of chickpeas with dried and cherry tomatoes, rocket, smoked pepper and salad	11,20
"Knödlgröschtl"	
Roasted slices of dumplings <sup>5</sup> with egg, herbs and side salad, served in our cast iron pan	14,30

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

## *Sausages*

“Münchner Weißwurst“ <sup>47</sup> – a sausage specialty of Munich	per piece	3,40
Grilled pork <sup>7</sup> sausages, served with sauerkraut		
... 6 pieces		10,70
... 8 pieces		13,80
... 12 pieces		18,60
6 “saure Zipfel“ <sup>47</sup> sausages in onion brine with fresh horseradish and farmers bread		10,60
Palais Keller sausage plate with “Käsekraier“ <sup>2/3/4</sup> , grilled pork sausages <sup>7</sup> Bavarian “Flitzer“ <sup>7</sup> , served with sauerkraut and horseradish		16,30
Pan fried calf’s sweetbread sausage <sup>7</sup> , served with potato salad		12,30
“Münchner Stadtwurst“ <sup>7</sup> sausage served with homemade potato salad		10,60
“Wiener“ sausage <sup>7</sup> and oven fresh Bavarian “Leberkäs“ <sup>47</sup> with small veal “Pflanzerl“, served with potato salad		14,90

## *Bavarian specialties*

“Reiberdatschi“ Rösti with home marinated salmon, dill mustard sauce and creamed horseradish		16,80
Homemade cold pork’s aspic with sour cream and rosemary potatoes		13,20
Traditional “Presssack“ <sup>2/3/4</sup> with gherkins, red onions and radish		10,80
“Regensburger“ sausage salad <sup>2/3/7</sup> , with gherkins, red onions and sour dressing		9,60
Bavarian “Leberkäs“ <sup>47</sup> fresh from the oven ... grilled on request, served with a fried egg sunny side up		8,20 9,70
Whole oven baked Bavarian “Leberkäs“ <sup>7</sup> - for two - choice of homemade bacon-cabbage-salad <sup>2</sup> or homemade potato salad		19,80
Bavarian plate <sup>2/3/7</sup> Veal “Pflanzerl“, “Landjäger“, “Pfefferbeisser“, Black Forest ham hard cheese, radish, pickle and butter		18,50
Selection of Bavarian Alpine cheese Bergkäse, Emmentaler, Bavaria blu, Camembert “Obatzda“, radish, bread and butter		17,30
Meat platter with black pudding, liver sausage and pork belly on sauerkraut		16,80

## *Desserts*

Tiramisu flavoured with wheat beer		8,20
Bavarian crème with raspberry sauce		8,50
Apple Strudel served with vanilla sauce		8,90
„Kaiserschmarrn“ with stewed apples or marinated prunes		9,30

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

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

<i>White wine by the glass</i>		0,2 l
2015 Palatinate	<b>Deidesheimer Hofstück</b> Müller-Thurgau quality wine dry Niederkirchener	6,60
2015 Palatinate	<b>Deidesheimer Nonnenstück</b> Riesling quality wine dry Niederkirchener	6,60
2015 Languedoc- Roussillon	<b>Chardonnay</b> Vin de Pays d'Oc Aimery – Caves du Sieur d'Arques	7,10
2015 Venetia	<b>Pinot Grigio del Veneto „Col del Sole“</b> IGT, Cantina Colli del Soligo	7,30
2015 Franconia	<b>Sylvaner „Zur Schwane“</b> Quality wine dry Winery Zur Schwane, Volkach	0,25 l 7,50
2015 Austria	<b>Heuriger - „Lösterrassen“</b> Grüner Veltliner quality wine dry Winzer Krems	0,25 l 7,70
2015 South Tyrolean	<b>Südtiroler Weißburgunder</b> DOC, K.Martini & Sohn, Girlan	7,70
	<b>Wine spritzer</b> red or white, sweet or sour	0,5 l 7,30

### *Rosé wine by the glass*

2014 Baden	<b>Laufener Altenberg</b> Spätburgunder Weißherbst quality wine Wine cooperative Laufen	7,40
2015 Penedès	<b>Rosat</b> Tempranillo Merlot Syrah, Bodegues Sumarroca	7,50

### *Red wine by the glass*

2014 Austria	<b>Blauer Zweigelt - „Lösterrassen“</b> Quality wine dry Winzer Krems	7,00
2014 South Tyrolean	<b>Südtiroler Edelvernatsch</b> DOC, Quality wine dry K.Martini & Sohn, Girlan	7,40
2012 Wuerttemberg	<b>Eberstädter Eberfürst</b> Trollinger with Lemberger quality wine dry Wine cooperative Eberstadt	7,80
2014 Tuscany	<b>Chianti</b> DOCG, Cantina di Montalcino	6,60
2012 Baden	<b>Wasenweiler Spätburgunder</b> Quality wine dry Wine cooperative Wasenweiler	9,00
2015 Languedoc- Roussillon	<b>Merlot</b> Vin de Pays d'Oc - dry Aimery – Caves du Sieur d'Arques	7,00

<i>White wine by the bottle</i>		0,75 l
2015 Rhinehessen	<b>Grauer Burgunder</b> Quality wine dry Winery Rudolf Geil	38,00
2015 Austria	<b>Gelber Muskateller „GM“</b> Quality wine dry Winery Ewald Zweytick	51,00
2015 Moselle	<b>Riesling</b> VDP Quality wine dry Winery Fritz Haag	44,50
2015 South Africa	<b>Sauvignon Blanc „Du Toitskloof“</b> Wine of Origin Western Cape Du Toitskloof Winery	36,50
2015 Palatinate	<b>Weißburgunder</b> Quality wine dry Winery Markus Schneider	44,50
2014 Franconia	<b>Sylvaner „Iphöfer“</b> VDP Quality wine dry Winery Hans Wirsching	42,00
2015 Rheingau	<b>Riesling</b> VDP Quality wine dry Winery Robert Weil	60,00

### *Rosé wine by the bottle*

2015 Austria	<b>Rosé „Lust &amp; Laune“</b> Quality wine dry Winery Zull	38,00
2015 Loire	<b>Sancerre „Cuvée La Grange Dimière“ Rosé</b> AOC, Jean-Max Roger	58,00

### *Red wine by the bottle*

2013 Palatinate	<b>Ursprung</b> Quality wine dry Winery Markus Schneider	43,00
2015 Rhinehessen	<b>Spätburgunder</b> Quality wine dry Winery Rudolf Geil	43,00
2015 Wuerttemberg	<b>Trollinger „Feldhase“</b> VDP Quality wine dry Winery Aldinger	40,00
2014 Bordeaux	<b>Château Pey La Tour</b> AOC, Supérieur Vins et Vignobles Dourthe	44,00
2010 Australia	<b>Caves Road Shiraz</b> WOA, Tidswell Wines	55,00
2013 Tuscany	<b>Vino Nobile di Montepulciano</b> DOCG, Azienda Agricola Poliziano	66,50

## *Beer*

Fürstenberg Pils on draught	0,2 l	3,00
Fürstenberg Pils on draught	0,4 l	4,30
Augustiner, "Helles" on draught	0,25 l	3,00
Augustiner, "Helles" on draught	0,5 l	4,60
Löwenbräu Shandy	0,5 l	4,80
Löwenbräu non alcoholic	0,5 l	4,60
Erdinger light wheat beer	0,5 l	4,80
Erdinger wheat beer non alcoholic	0,5 l	4,80
Schneider wheat beer on draught	0,3 l	3,70
Schneider wheat beer on draught	0,5 l	4,90
König Ludwig dark beer on draught	0,3 l	3,70
König Ludwig dark beer on draught	0,5 l	4,80
Franziskaner wheat beer on draught	0,3 l	3,80
Franziskaner wheat beer on draught	0,5 l	5,00
König Ludwig dark wheat beer	0,5 l	4,90
Operator Schlossbrauerei Odelzhausen strong beer	0,5 l	5,00

## *Schnaps*

2 cl

"Doppel-Wacholder" juniper schnaps	38%	4,20
Bodensee fruit schnaps "Obstler"	38%	4,40
Oberbayerischer Gebirgsenzian	40%	4,60
Potato schnaps	32%	4,40
B'soffene Marille with fruit	19%	5,00
Schladerer "Kirschwasser" cherry schnaps	42%	5,00
Schladerer Williams pear schnaps	40%	5,00
Schladerer raspberry brandy	42%	5,00
Zirnschnaps	35%	5,80

## *Lantenhammer premium spirits*

"Obstler" fruit schnaps	40%	5,80
Sour cherry	42%	6,00
Mirabellen	42%	6,00
Williams pear	42%	6,00

## *Liquors*

			2 cl
Fernet Branca	40%		4,90
Vodka Moskovskaya	40%		4,90
Gordon's Gin	37,5%		4,90
Aalborg Jubilaeums Aquavit	42%		5,00
Underberg	44%		5,30
Cognac Hennessy Fine de Cognac	40%		7,20
Grappa di Brunello	42%		7,40
Ramazotti	4 cl	30%	8,70
Chivas Regal Scotch Whisky 12 years	4 cl	40%	13,00

## *Hot beverages*

A pot of tea Our service team is pleased to assist you with your choice.			6,50
Espresso			3,70
A cup of coffee			3,80
Cappuccino			4,40
Latte Macchiato			4,70

## *Fruit juices, nectars, spritzers*

			0,2 l
Orange juice			4,30
Apple juice			4,30
Vitamin juice			4,30
Black currant nectar			4,30
Tomato juice			4,90
Rhubarb spritzer	0,5 l		6,20
Apple juice spritzer	0,5 l		5,00
Black currant spritzer	0,5 l		5,80

## *Champagne*

		0,75 l
Piper-Heidsieck Cuvée Brut	0,375 l	76,00
Jacquart Brut Mosaïque		115,00
Laurent-Perrier Brut		130,00
Moët & Chandon Brut Impérial		134,00
Taittinger Brut Réserve		135,00
Veuve Clicquot Brut		140,00
Louis Roederer Brut Premier		160,00
Taittinger Brut Prestige Rosé		180,00



## *Sparkling wine, Prosecco, Crémant*

		0,75 l
Prosecco DOC Perlit Maximilian I	0,1 l	7,20
Prosecco DOC Perlit Maximilian I		51,00
Fürst von Metternich Riesling sparkling wine dry		53,50
Fürst von Metternich Riesling sparkling wine dry	0,375 l	33,50
Bayerischer Hof Crémant de Limoux AOC Brut Sieur d'Arques, Limoux		39,50
Fürst von Metternich Rosé		57,00

## *Non-alcoholic beverages*

Coca Cola <sup>19</sup>	0,2 l	4,00
Coca Cola light <sup>19</sup>	0,2 l	4,00
Seven Up - lemonade	0,2 l	4,20
Orangina - French orange lemonade	0,25 l	4,20
Schweppes Soda	0,2 l	1,70
Schweppes Bitter Lemon <sup>10</sup>	0,2 l	4,50
Spezi <sup>19</sup>	0,5 l	4,80
Plose mineral water	0,25 l	4,20
Staatlich Fachingen mineral water	0,25 l	4,30
San Pellegrino	1,0 l	10,20
Evian	0,5 l	6,50
Evian	1,0 l	11,00

1 with food colouring / 2 with preservative / 3 with antioxidant / 4 with flavor enhancers / 5 sulfurized / 7 with phosphate  
9 with caffeine / 10 with chinine / 11 with sweetener

- Prices in € include local taxes and service -

Butt/120/09.09.2016

*Dear guests,*

Are you planning a special event?

A birthday, family gathering, celebrations with colleagues,  
a meeting with clients or business partners?

We are delighted to assist in arranging a variety of events,  
whether large or small, informal or formal.

Our team will be happy to offer Bavarian delicacies  
such as fondue, suckling pig or our famous Bavarian Buffet  
to compliment your gathering.

We look forward to creating a memorable occasion and individualised  
experience for you and your guests.

Please contact a member of our team for further  
information and reservation details.

*The Volkhardt family*

*and the Palais Keller Team*

*are looking forward to welcoming you!*

# *How do you describe a hotel that is actually indescribably?*

## **Rooms and Suites**

The multiple award-winning Bayerischer Hof has been owned and run by the Volkhardt family since 1897 and ranks among the leading German hotels. We offer a selection of 340 luxurious rooms including 65 suites, each of them lavishly equipped with antiques and individually designed with fine materials.

## **Function Rooms**

40 air-conditioned, technically full-featured conference rooms in a modern to classic style for 10 up to 2500 guests, provide the ideal atmosphere for either private festivities or business meetings.

## **Wellness at Blue Spa**

Above the rooftops of Munich, star-architect Andrée Putman created a unique place of relaxation on a surface of 1.300 qm equipped with pool, sauna, steam bath, solarium, sun terrace massages and fitness studio. In-house Beauty Center and Arnoldy & Traub coiffeur.

## **Restaurants and Bars**

Enjoy a culinary journey through our five restaurants and visit one of our six bars, to relax at the end of an eventful day:

### **Atelier**

Awarded with 2 Michelin stars and 17 points in Gault Millau Head chef Jan Hartwig turns culinary perfection into a fine art. Enjoy creative and seasonal gourmet cuisine on a high level as well as excellent service and selected wines. The design exudes the luxurious and tasteful flair of an artist's atelier combined with an intimate atmosphere.

Opening hours: Tuesday to Saturday: 7 p.m. to 12 midnight. Please note the days on which we're closed.

### **Garden**

An inspiring mix of proven classics and contemporary cuisine awaits – a mix that can also be sampled in the form of a business lunch. The winter garden, created by renowned Belgian designer and art dealer Axel Vervoordt, seems like an artist's atelier thanks to industrial-style touches and boasts an adjoining garden terrace. A fireplace separates the restaurant from the Garden Salon. Opening hours: From 12 a.m. to 3 p.m. and 6 p.m. to 12 midnight daily.

### **Palais Keller**

The solid vaults of the Palais Keller date back to 1425. Originally a salt store, the cellar now plays host to locals and guests from all over the world who value genuine Bavarian specialities: from the traditional Weisswurst breakfast through to the Sunday Jazz Brunch (October to May). Here, you will sample cultivated Bavarian hospitality. Opening hours: 11 a.m. to 1 a.m. daily.

### **Trader Vic's**

Exotic Cocktails and delights from far east, traditionally prepared and cooked in our beechwood oven: Welcome to the South Pacific. The room, which is full of nooks and crannies, has been designed in an authentic tiki style. Opening hours: 6 p.m. to 12 p.m. daily.

### **Blue Spa Bar & Lounge**

Indulge yourself with the light creations of our Spa kitchen and, in summer, enjoy the barbecue (June- September) on the extensive Blue Spa terrace. The glass winter garden opens up a panoramic view over Munich's rooftops, whereas the open fireplace invites you to tarry a while. Opening hours: From 8 a.m. to 10.30 p.m. daily (until 12 midnight when the weather's nice).

### **Falk's Bar**

Visit our modern *falk's* bar, located in the famous hall of mirrors and a popular haunt for Munich's night owls. Enjoy classic cocktails, long drinks, our own creations and fine snacks from the Garden. It's also the perfect place for an aperitif before visiting the adjoining Cinema Lounge. Opening hours: 11 a.m. to 2 a.m. daily.

### **Night Club & Piano Bar**

Our live entertainment is a must for every music fan: daily live music with international bands and little concert series on Fridays. Opening hours: 10 p.m. to 3 a.m. daily. Piano Bar: From 7 p.m. to 10 p.m. on Fridays.

### **Cinema Lounge**

At our in-house Cinema Lounge, you can experience cinematic entertainment. With 38 seats on comfy lounge sofas, the Cinema Lounge is also a unique venue for press conferences, film screenings, presentations and private events. The digital image and sound technology is state of the art, enabling playback of all cinematic formats, including 3D. Tickets and program available in the Hotel Shop, open daily from 8 a.m. to 10 p.m..

### **Komödie im Bayerischen Hof**

Known for high-standard Boulevard theatre with famous German and international actors. Also for private events or business functions the Komödie offers with 560 seats the perfect occasion.

### **Service**

Concierge- and voucher service, Hotel Shop, Shopping- and Artmall, Sixt car rental, Reiseland tourist agency, Qualimero Business Center, Beauty-Center Liliana Schaub, Arnoldy & Traub coiffeur

### **Shopping- and Artmall**

Antiquitäten Georg Urban, Bonpoint, Gmund – Papier und Druck, Fashion Gabriele Griem, friendly hunting, Galerie Jeanne, Galerie Schüller, Giovanni Raspini, Juwelier Möller 1856, Atelier Parmigiani, Woman Man, Photogalerie Stephen Hoffmann, Stancsics Schokoladen, Wunderkind.

### **Further establishments of the Volkhardt family:**

Hotel Zur Tenne in Kitzbühel: with 51 guest rooms and suites, 3 restaurants, 4 banquet rooms for up to 400 guests. [www.hotelzurtenne.com](http://www.hotelzurtenne.com)

Volkhardts Wein in Munich: Our range covers 700 wines, sparkling wines, spirits and non-alcoholic drinks. As consultation and service for private clients as for hotel industry and gastronomy. It's a pleasure to deliver all of the listed wines, sparkling wines and champagnes to you at home. [www.volkhardts.de](http://www.volkhardts.de)

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