

# Schloss Hohenkammer

## Alte Galerie

## Meals and Beverages

### Welcome to Schloss Hohenkammer

We are very happy to welcome you to our castle.  
Schloss Hohenkammer's past requires respect  
and implies an obligation for the future.

It was the *Herren von Camer* who gave the municipality of Hohencamer its name and built a castle here. They lived on the premises for more than 500 years and were followed by the *Freiherrn von Haslang*. During their time, the castle was burnt to the ground during the last days of the Thirty Years' War in 1648. It was later rebuilt in the Bavarian Renaissance style and got the structure it still has today.

The *von Haslangs* spent around 250 years at their castle until the *Family von Preysing* took over in 1804. After that, the owners changed more frequently. The *Preysings* were succeeded by the *Herren von Cotta* who in turn were followed by the *von Vequels*. In the early 20th century, the *Bayerische Raiffeisen Zentralgenossenschaft* took over and moved to Hohenkammer in 1917.

The castle found its new and final call in 1973 when it was turned into a training centre. In 2003, the *Munich Re* acquired Schloss Hohenkammer as a seminar centre.

We are certified organic.



<b>Aperitif</b>	Rosato Mio		7.5
	<i>Ramazzotti Aperitivo Rosato   Sparkling Wine</i>		
	Almperitif		7.5
	<i>Almdudler   Cointreau   Camers Sparkling Wine</i>		
	HIM Spritz		7.5
	<i>Liebherz HIM   Ramazzotti Aperitivo Rosato   Soda   Camers Sparkling Wine</i>		
	Aperol Spritz		7.5
	<i>Aperol   Camers Sparkling Wine   Soda</i>		
	Wine Spritzer	0.2 l	4.2
	Camers Brut	0,1	5.5
	Castle Water	0.2 l	2.1
	sparkling   still	0.4 l	3.3
<b>Soft Drinks</b>		0.75 l	5.3
	Coke   Diet Coke	0.2 l	2.8
	Coke with Orangeade   Orangeade	0.4 l	4.0
	Lemonade		
	Almdudler	0.35 l	3.9
	Fruit Juice Spritzers	0.2 l	2.9
<b>Hot Beverages</b>	<i>Apple   Pink Grapefruit   Currant   Rhubarb</i>	0.4 l	4.3
	Cup of Coffee		3.2
	Cappuccino		3.6
	Espresso		2.9
	Espresso Macchiato		3.1
	Double Espresso		3.9
	Latte Macchiato		3.9
	Milk Coffee		3.6
	Hot Chocolate		3.5
	ChariTea Mug of Tea		3.5
	Please ask our staff regarding available options.		

<b>Beers</b>	Kapplerbräu Lager   Dark	0.5 l	4.1	
	Lammsbräu Gluten-free	0.33 l	3.8	⌘
	Pater Simon Pils	0.33 l	3.8	
	Huber Weisses Pale   Dark   Light   Alcohol-free	0.5 l	4.3	
	Shandy <i>Beer   Lemonade</i>	0.5 l	4.1	
	Wheat Beer Shandy <i>Wheat Beer   Lemonade</i>	0.5 l	4.3	
	Hofbrauhaus Freising Urhell <i>Alcohol-free</i>	0.5 l	4.1	
<b>Spirits</b>	Jägermeister	4 cl	7.0	
	Ramazzotti	4 cl	7.0	
	Frangelico	4 cl	7.0	

Please ask for our list of Castle Spirits.

**White Wine****Germany Palatinate**

Vequel Schloss Cuvée	0.1 l	3.8
<i>Pinot Blanc, Auxerrois, Chardonnay</i>	0.2 l	7.5
Winery Bergdolt, Reif & Nett	0.75 l	28.0

**Germany Franconia**

Twentysix	0.1 l	4.4
<i>Riesling, Silvaner, Traminer, Scheurebe</i>	0.2 l	8.8
Winery Bickel-Stumpf	0.75 l	33.0

Nachschlag	0.1 l	4.2
<i>Scheurebe, Riesling</i>	0.2 l	8.0
Winery Winzerhof Stahl	0.75 l	31.0

**Germany Rhine Hesse**

Organic Wine "Fass 68"	0.1 l	4.6
<i>Riesling</i>	0.2 l	9.2
<i>QbA, VDP Gutswein Dry</i>	0,75 l	35.0
Winery Wittmann		

Pfeddersheimer Pinot Blanc	0.1 l	4.4
Qualitätswein dry	0.2 l	8.8
Winery Feth-Werhof (Vegan)	0.75 l	33.0

**Rosé Wine****Germany Rhine Hesse**

Dr. Heyden Rosé	0.1 l	4.2
<i>Pinot Noir, Portugieser, Dornfelder</i>	0.2 l	8.0
Winery Dr. Heyden	0.75 l	29.0

**Red Wine****Germany Palatinate**

Preysing Schloss Cuvée	0.1 l	3.8
<i>Cabernet, Merlot, Lagrein, Dornfelder</i>	0.2 l	7.5
Winery Bergdolt Reif & Nett	0.75 l	28.0

Ursprung	0.1 l	4.9
<i>Cabernet Sauvignon, Portugieser, Merlot</i>	0.2 l	9.6
Winery Markus Schneider	0.75 l	36.0

**Italy Puglia**

Nera Puglia IGT	0,1l	4.2
Malvasia	0,2l	8.0
<i>Luce del Sole</i>	0,75l	31.0


Soups	Beef Broth	8.5	Ⓢ
	<i>Sweetbread Dumplings  </i>		
	<i>Fresh Chives</i>		
	Organic Pumpkin Cappuccino	7.0	ⓈⓂⓋ
	<i>With Fried Prawns</i>	9.5	ⓈⓂ
Appetizers   Salads	Vitello Tonnato	18.5	Ⓢ
	<i>Fried Octopus   Parmesan Chip</i>		
	Praline of Fig and Goat Cream Cheese	16.5	Ⓢ
	<i>Beetroot Carpaccio  </i>		
	<i>Organic Pumpkin   Salad</i>		
	Autumn Bowl	16.5	ⓈⓂⓋ
	<i>Beetroot   Wild Broccoli  </i>		
	<i>Sweet Potato Mash   Spicy Cabbage   Crunchy Corn  </i>		
	<i>Citrus Vanilla Chili Vinaigrette</i>		
	Small Mixed Salad	7.0	ⓈⓋⓂ
	<i>Potato Salad   Coleslaw  </i>		
	<i>Cucumber and Dill Salad   Seeds</i>		
	<i>Alfalfa Sprouts   Organic Balsamic Vinaigrette</i>		
	Big Mixed Salad	12.5	ⓈⓋⓂ
	<i>Potato Salad   Coleslaw  </i>		
	<i>Cucumber Dill Salad   Seeds</i>		
	<i>Alfalfa Sprouts   Organic Balsamic Vinaigrette</i>		
	Bowl   Salads Optionally with	surcharge	
	<i>Fried Organic Tofu</i>	3.5	Ⓥ
	<i>Mushrooms</i>	3.5	Ⓥ
	<i>Corn-fed Chicken Breast</i>	4.5	
	<i>3 Pieces of Fried Black Tiger Prawns</i>	4.5	
Homemade Tarte Flambée	Classic	12.5	
	<i>Bacon   Onions   Leek</i>		
	Mediterranean	12.5	Ⓢ
	<i>Semi-dried Tomatoes   Pesto  </i>		
	<i>Crème Fraiche   Arugula   Buffalo Mozzarella</i>		

<b>Castle Classics</b>	Roast Beef with Onions <i>Cheese Pasta   Onion Sauce   Fried Onions</i>	24.5	
	Our Legendary Castle Burger <i>Organic Beef Patty   Bun   Cheddar   Homemade Bacon Jam   White BBQ Sauce   Tomato   Cucumber   Lettuce   Crispy Potato Wedges</i>	21.0	(🌱)
	Fillet and Cheeks of Veal <i>Celery Mash   Hash Browns   Wild Broccoli</i>	29.5	(🌱)
	Boiled Beef <i>Creamy Potato Root Vegetables   Horseradish   Fresh Chives</i>	22.5	(🌱)
	Corn-fed Chicken Breast <i>Cooked Sous Vide   Artichoke Stir Fry   Sweet Potato Mash   Port Wine Sauce</i>	23.5	(🌱)(🌱)
<b>From the Sea</b>	Cod Fried on Its Skin <i>Balsamic Organic Beluga Lentils   Coconut Foam</i>	26.0	(🌱)(🌱)
<b>Meat-free Delights</b>	Organic Penne <i>Two Kinds of Organic Pumpkin   Homemade Pumpkin Seed Pesto</i>	15.5	(🌱)(🌱)
	Beetroot Risotto <i>Wild Broccoli</i>	16.5	(🌱)(🌱)(🌱)

<b>The Sweet Ones</b>	Semolina Flummery <i>Port Wine Cherries   Vanilla Espuma</i>	10.5	
	Crème Brûlée <i>Pear Compote   Sour Cream Ice Cream</i>	12.0	
<b>For the Little Ones</b>	Cheese Pasta	7.5	
	Pasta with Butter	5.5	
	Organic Fries w/Ketchup and Mayonnaise	5.5	
	Wedges w/Ketchup and Mayonnaise	5.5	
	Homemade Chicken Nuggets	9.5	
	<i>Organic Fries w/Ketchup and Mayonnaise</i>		
<b>Our Special</b>	<b>On the First Friday of Every Month:</b>		
	Spareribs <i>Pork Ribs   Potato Wedges   Pepperoni   BBQ Sauce</i>	16.5	

 vegetarian

 vegan

 lactose-free

 gluten-free

(..) depending on your choice or upon request

**Winter Opening Hours Alte Galerie**

Monday to Saturday 5pm–11 pm

Kitchen Hours Daily Until 10 pm