

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.

Soups	Beef Broth	7.5	
	<i>Sweetbread Roulade Fresh Chives</i>		
	Organic Pumpkin Cappuccino	7.0	🌱🥛🌿
	<i>With Fried Prawns</i>	9.5	🌱🥛
Appetizers Salads	Beef Carpaccio	16.5	🌱(🥛)
	<i>Truffle Vinaigrette Parmesan Crunch Lamb's Lettuce</i>		
	Lukewarm Goat Cheese	15.5	🌱
	<i>Organic Apple Fennel Onion Jam Delicate Leaf Salad</i>		
	Autumn Bowl	15.5	🌱🥛🌿
	<i>Organic Marinated Pumpkin Wild Broccoli Mashed Parsley Root Organic Millet Crunchy Corn Lamb's Lettuce Orange Ginger Dressing</i>		
	Small Mixed Salad	6.5	🌱🥛🌿
<i>Potato Salad Coleslaw Cucumber and Dill Salad Seeds Alfalfa Sprouts Organic Balsamic Vinaigrette</i>			
Big Mixed Salad	12.5	🥛🌿🌱	
<i>Potato Salad Coleslaw Cucumber Dill Salad Seeds Alfalfa Sprouts Organic Balsamic Vinaigrette</i>			
Bowl Salads Optionally with	surcharge		
<i>Fried Organic Tofu</i>	4.5	🌿	
<i>Mushrooms</i>	3.5	🌿	
<i>Naturland Chicken Breast Strips</i>	7.0		
<i>3 Pieces of Fried Black Tiger Prawns</i>	7.0		
Homemade Tarte Flambée	Classic	12.5	
	<i>Bacon Onions Leek</i>		
	Vegan Tarte Flambée	12.5	🥛🌿
	<i>Organic Pumpkin Tris Roasted Walnuts Lamb's Lettuce Soy Lime Sauce</i>		



Castle Classics	Pink Beef Loin <i>Cognac Pepper Sauce Potatoes au Gratin Bacon Beans</i>	27.5	Ⓢ
	Our Legendary Castle Burger <i>Organic Beef Patty Bun Cheddar Homemade Bacon Jam White BBQ Sauce Tomato Cucumber Lettuce Crispy Potato Wedges</i>	22.5	(Ⓢ)
	Roast Veal <i>Creamed Mushrooms Spätzle Glazed Root Vegetables</i>	19.5	
	Naturland Chicken Breast <i>Truffle Risotto Portwine Sauce Wild Broccoli</i>	27.5	Ⓢ
	Braised Lamb Leg <i>Rosmary Jus Fried Vegetables and Potatoes</i>	24.5	ⓈⓈ
From the Sea	Char, Grilled on its Skin <i>Champagne Foam Mashed Parsley Root Potato Gnocchi</i>	26.5	
Meat-free Delights	Gnocchi <i>Two Kinds of Organic Pumpkin Homemade Pesto</i>	14.5	ⓈⓈⓈ
	Organic Millet with Artichokes <i>Paprika Soy Lime Crème</i>	14.5	ⓈⓈⓈ
	Arrabbiata with Organic Penne <i>Semi-dried Tomatoes Olives</i>	14.5	ⓈⓈ
The Sweet Ones	Chocolate Tris <i>Mousse Parfait Cake Portwine Cherries</i>	11.5	(Ⓢ)
	Crème Brûlée <i>Apple-Calvados Ragout Sour Cream Ice Cream</i>	10.5	Ⓢ
	Basil Sorbet	3.5	ⓈⓈⓈ

For the Little Ones

Spaetzle with butter Mushroom Cream	7.5	
Organic Pasta with Butter Parmesan	6.5	
Organic Fries	5.5	  
Wedges	5.5	  
Homemade Chicken Nuggets	9.5	
<i>Organic Fries</i>		


Our Special

On the First Friday of Every Month:

Spareribs	15.9	 
<i>Pork Ribs Potato Wedges Pepperoni BBQ Sauce</i>		

 vegetarian

 vegan

 lactose-free

 gluten-free

(..) depending on your choice or upon request

Aperitif	Rosato Mio		7.5
	<i>Ramazzotti Aperitivo Rosato Sparkling Wine</i>		
	Lillet Peach		7.5
	<i>Lillet Blanc white Peach</i>		
	Aperol Spritz		7.5
	<i>Aperol Camers Sparkling Wine Soda</i>		
	Wine Spritzer	0.2 l	4.2
	Camers Brut	0,1l	5.5
Soft Drinks	Castle Water	0.2 l	2.1
	sparkling still	0.4 l	3.3
		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
	<i>Apple Pink Grapefruit Currant </i>	0.4 l	4.3
	<i>Rhubarb</i>		
Hot Beverages	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
	Mug of Turm tea		3.5

Please ask our staff regarding available options.

Beers	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	
Spirits	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

Germany Rhine Hesse

Pfедdersheimer 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

Winter Opening Hours Alte Galerie

Monday to Saturday 5pm–11 pm

Kitchen Hours Daily Until 10 pm