NEWS

Dear guests,
despite current further cost increases,
such as minimum and regular wage
increases, increases in lorry tolls for suppliers
and thus for our goods purchasing,
we have tried to adjust our prices
only by the 12 % VAT increase.

Aperitif

Campari Orange | or Soda	0,2 l	€ 6,50
Kir Royal Prosecco, Cassis	0,1 l	€ 5,50
Prosecco elderflower	0,1 l	€ 4,90
Glass Prosecco house brand	0,1 l	€ 4,70
Bottle Prosecco house brand Prosecco Spumante Extra Dry, Sacchetto, Lemony, fine bubbly, wonderfully light	0,75 .	€ 29,00

* * * * * * * * * * *

Crémant de Loire Brut Rosé Fine fragrance of berries great minerality, animating	0,75 l	€ 36,50
Crémant de Bourgogne Brut “Perle de Vigne”, Louis Bouillot. Almost a champagne, creamy, yellow fruity and full-bodied, fine bubbles, Fermentation in the bottle.	0,75 l	€ 42,50

Martini Bianco / Rosso	5 cl	€ 5,00
Sherry Sandeman	5 cl	€ 5,00
Port Wine Royal Oporto	5 cl	€ 5,00

Sprizz & Longdrinks

(Happy Hour from 5.00 – 7.00 pm)

Hugo Prosecco, elderflower syrup, soda, mint, lime	€ 7,90
Aperol Sprizz Aperol, prosecco, soda, orange	€ 7,70
Maracuja Sprizz Aperol, prosecco, maracuja juice, orange	€ 7,70
Ginger Sprizz Prosecco, ginger syrup, soda, limette	€ 7,90
Lavender Sprizz with Martini Bianco lavender syrup, prosecco, lime juice, soda	€ 7,90

* * * * * * * * * * *

Ginocrodino Crodino, gin, orange juice	€ 7,70
Lillet Berry Lillet Blanc, Russian Wild Berry, berries	€ 7,90

* * * * * * * * * * *

Cuba Libre Havanna Club, coke, lime	€ 9,50
Pink Paloma Tequila, Limettensaft, Pink Grapefruit	€ 8,50
Virgin Hugo (non-alcoholic) Tonic, elderflower syrup, lime, mint	€ 5,50

* * * * * * * * * * *

Crodino (non-alcoholic)	€ 5,00
Virgin Sprizz (non-alcoholic) Crodino, soda, orange	€ 6,50
Gin Tonic (non alcoholic) 4 cl Gin :: The Duke Entgeistert	€ 6,50

* * * * * * * * * * *

Gin Tonic optionally with 4 cl gin :: The Duke, Mare, Sul	€ 10,50
:: Tanqueray, Bombay Sapphire	€ 9,50

each incl. 0.2 litre
“Thomas Henry” Tonic Water³

* * * * * * * * * * *

All prices incl. value added tax

schiller's HOTEL | schiller's RESTAURANT

Starters & soups

Styrian beef salad from Lamplhof Ox € 17,90
with peppers, cucumber, tomatoes
and pumpkin seed oil

Crispy grilled vegetables € 10,90
with fresh bread and humus

* * * * * * * * * *

Tomato cream soup, optionally with…

:: orange ginger dumplings € 8,90

:: herb prawn on skewer € 10,90

Hearty beef bouillon € 8,90
with pancake strips and vegetable julienne

* * * * * * * * * *

Vegetarian dishes

Vegetable and herb risotto € 18,90
with homemade rocket and pumpkin seed
pesto and parmesan

Trio of dumplings € 15,50
Mountain cheese, spinach and beetroot
dumplings with mushroom cream sauce

* * * * * * * * * *

Vegan dishes

Spicy pumpkin falafel € 18,90
with vegan coconut-lime dip
and spicy marinated vegetable salad

schiller´s chickpeas-curry € 16,50
with vegetables in coconut milk
and soy chunks

Vegan pulled mushroom burger € 15,90
with lettuce, tomato, cucumber
and red onions in a pumpkin seed bun
and spinach-almond dip

Salads

schiller´s salad
with French dressing or balsamic
vinaigrette, optionally with: …

:: peppered sirloin strips from Lamplhof Ox € 30,90

:: "Teriyaki Chicken" of chicken breast € 21,50

:: baked chicken breast, pumpkin seed oil € 19,90

Spicy marinated vegetables salad
with chili and coriander, optionally with: …

:: 5 pieces fried herb shrimps € 28,90

:: fried goat cheese wrapped in bacon with honey € 19,90

Mixed side salad € 5,50
Optionally with: …

:: French dressing

:: balsamic vinaigrette

All salads are being served with bread

* * * * * * * * * *

Fish dishes

Poached fillet of Austrian catfish € 20,90
with buttered potatoes
on a cream of crustaceans

From a local fishery
in Landsberg am Lech:

Fillet of char fried on the skin € 31,90
with fresh vegetables
and buttered potatoes
served on a cream of crustaceans

* * * * * * * * * *

All prices incl. value added tax

schiller's HOTEL | schiller's RESTAURANT

Meat dishes

Breaded „Schnitzel“ € 21,50
from the back of Bavarian straw pig
fried in lard, served with lukewarm roasted
potato salad with red onions

Chicken breast fillet € 22,90
fried with lemon and fresh herbs
served with vegetables
and mushroom risotto

Prime boiled beef from Lamplhof Ox € 20,90
With horseradish-cream
served with buttered potatoes

* * * * * * * * * *

Steaks, Burger & more

Bavarian Beef Burger € 15,90
from Lamplhof Ox
(ca. 200 grams*) with cheddar cheese,
tomatoes, cucumber, bacon
and red onions in a homemade bun
served with a smoky spicy dip

Vegan pulled mushroom Burger € 15,90
with lettuce, tomato, cucumber
and red onions in a pumpkin seed bun
and almond-spinach dip

Chicken Burger € 15,90
with chicken breast fillet,
grilled pineapple and red onions
in a pumpkin seed roll,
served with an almond-spinach dip

Lumberjack Steak (ca. 200 grams*) € 17,90
of the Bavarian pork neck
with bacon, braised onions and tomatoes

Lamplhof Ox Roastbeef
with homemade herbs- and garlic-butter

:: Super Size (ca. 400 grams*) € 39,00

:: King Size (ca. 250 grams*) € 23,90

:: Queen Size (ca. 160 grams*) € 16,90

*the weight indications refer to the gross weight

Suitable side dishes for steaks und burgers

Spicy marinated vegetables salad € 6,60
with chili and coriander

Small salted baked potatoes € 6,60
with a lime-and-herbs curd

„Coleslaw-salad“ American Style € 6,60
white cabbage-carrot salad
in a creamy marinade

Crispy baked sweet potato fries € 6,60

Crispy baked French fries € 5,50

* * * * * * * * * *

Light meals

Swiss sausage salad € 11,80
Spicy meat loaf [2,5] and Emmental-strips,
with pickles, tomatoes and onions

Homemade „Obazda“ € 10,60
(Bavarian cheese delicacy)
with red onions, pretzel-sticks
and fresh chives

schiller´s Biergarten Brotzeit € 14,50
sausage, cheese and other delicacies
with bread

6 Nuremberg grilled sausages € 11,10
with bacon-Sauerkraut[5]

* * * * * * * * * *

All prices incl. value added tax

schiller's HOTEL | schiller's RESTAURANT

Desserts

Vegan blueberry pancakes € 10,70
with a creamy coconut dip

2 apple-fritters € 11,00
fried in beer batter with a cinnamon-sugar coating marinated with orange liquor served with vanilla ice-cream and whipped cream

Mövenpick walnut sundae € 9,50
walnut ice-cream with eggnog and cream

Small chocolate cake € 11,50
with a liquide core
on a creamy vanilla-pistachio sauce

…still fits in

Affogato € 5,00
Espresso and a scoop of vanilla ice-cream

Affogato doppio € 7,30
Espresso doppio and 1 scoop of vanilla ice-cream

Please also ask about our seasonal Mövenpick ice cream flavours.

* * * * * * * * * *

All prices incl. value added tax

* * * * * * * * * *

If you have any food intolerances, please do not hesitate to contact our staff.

* * * * * * * * * *

1=Colourant; 2=Preservatives; 3=Antioxidant; 4=Sulphur dioxide; 5=Phosphate

schiller´s suppliers

we put big emphasize on regionality, quality and valency of our ingredients and products. Therefore, we meticulously select our suppliers and producers to keep the supply chain as short as possible.

These suppliers are listed as following:

:: Adleff , Eggs and poultry from Olching

:: Auerbräu, Brewery from Rosenheim

:: Andreas Kupfer & Sohn, fruit and vegetables from Bergkirchen

:: Farmer Wagner, potatoes from Olching

:: Forellenzucht Sandau, trout farm from Landsberg am Lech

:: Gebr. Ruf Frischdienst, dairy products from Mammendorf

:: Getränke Krämer, beverage supplier from Olching

:: Hopf Weißbierbraü, brewery from Miesbach

:: Lamplhof, butchery from Pfaffenhofen a.d. Glonn

:: Metro, wholesale from Munich

:: Metzgerei Stöckle, butcher from Rain am Lech

:: Paulaner, brewery from Munich/Langwied

:: Prost Frau Trost, wine supplier from Wangen

:: Wäscherei Greif, Laundry service from Augsburg

:: Westhoff, coffee and tea

:: Zwetko, wholesale for industrial hygiene from Olching

* * * * * * * * * *

Substances requiring labelling:

Eggs
Fish
Crustaceans
Dairy (Laktose)
Celery
Sesame seeds
Sulphur dioxide and sulphites
Peanuts
Gluten
Lupins
Nuts
Mustard
Soybeans
Molluscs

schiller's HOTEL | schiller's RESTAURANT

schiller´s history

1950 Opening of the business by Rudolf and Erna Schiller with café and 4 guest rooms
1960 Hotel extension with 34 beds
1965 Garage extension with 8 beds
1969 New restaurant with function rooms
1982 Extension with 22 beds, pool, sauna, gym
1989 Extension with 36 beds, lift and garage
1993 1st lease of the restaurant
1996 Garage building is replaced by a modern extension with 12 beds.
1999 Redesign of the breakfast area. change of tenant in the restaurant, with restaurant and kitchen modernisation.
Hotel Schiller on the Internet, www.hotel-schiller.de
2000 We are 50 years young, renovation of the hotel façade, enlargement of the reception area new furnishing and colour concept for some rooms rooms and improve, improve!
2003 We run our restaurant ourselves again and and remodel a large part of the guest rooms into modern conference rooms.
2005 10 rooms are renovated (bathrooms + rooms).
2007 18 rooms get a "facelift".
2008 Closure of the swimming pool
All rooms now with flat-screen TVs.
2009 Restaurant gets a facelift.
2010 Conversion of the pool into another conference room
Modernisation of the sauna with steam bath - Asia Vital Creation of a relaxation room and new fitness room
2011 Redesign of the adjoining room in the restaurant "Small lounge"
2012 Meeting Room Dialog created from 2 single rooms
We now have 5 meeting rooms
2013 New satellite TV system + larger LED TV
2014 WIFI in all areas oft he hotel
2017 The following areas were renovated after the major renovation phase: entrance area, Schiller Garden, lobby, staircase, breakfast room, hotel corridors, soundproofing, new locking system for the hotel rooms, improved, up-to-date security and fire protection concept, wheelchair-accessible access to the lobby and our restaurant.
2018 We currently have 51 rooms and around 90 beds
2019 Facelift of some rooms with new fabrics, colours, seating and lighting.
2022 Facelift of our business double rooms with new wallpaper, seating, curtains, lighting and bathrooms
2023 Facelift of some of our junior rooms with new colours, carpets, seating, curtains and lighting

Between the construction phases, smaller and and major renovations, modernisations and embellishments are constantly being carried out in all areas to meet the growing demands of our guests.

Did you know…

...how „certified“ we are?

„With the -Stern der Gastlichkeit-, we are constantly facing the judgment of anonymous test guests.
In the process we are regularly convincing with the overall quality of our hotel.“

Family Schöffler & Spöttl with team

* * * * * * * * * *

Certificate Motorcycle friendly hotels and restaurants

Certificate Bicycle friendly hotels and restaurants

schiller's HOTEL

schiller's RESTAURANT