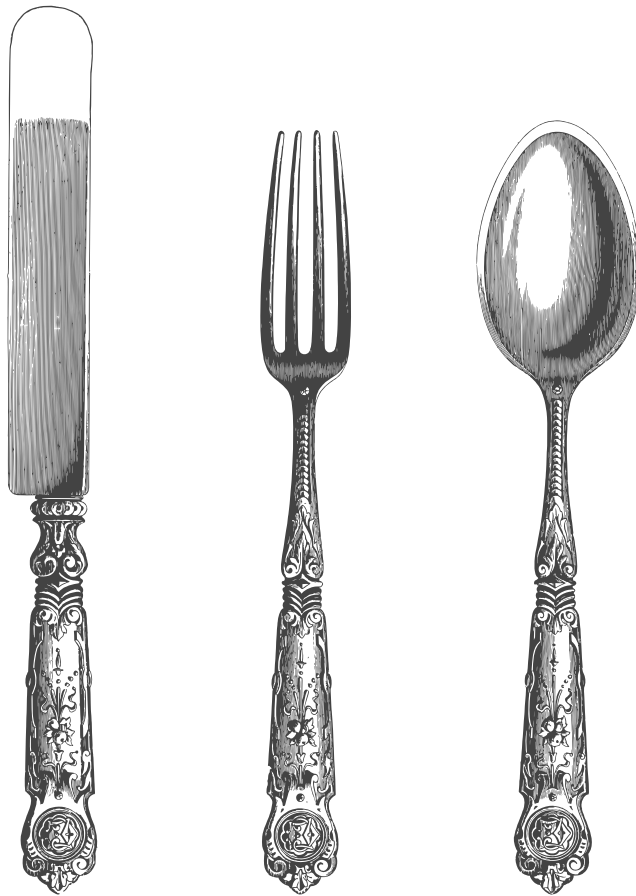


Menu



Incase you have any allergies or can't eat certain foods, please let us know, we will advise you accordingly.

The food in our kitchen may be cross contaminated, because we prepare everything in house, therefore we cant gaurantee that foods dont come in contact with each other.

All the prices are given in Euro and are inclusice of VAT

Menu card

STARTERS

BEEF BROTH 8,50

"flädle" | beef | vegetables

SMALL SALAD (vegan) 8,50

green salad | beetroot | potatosalad | housedressing

SALADS

BIG SALAD (vegan) 14,50

green salad | beetroot | potatosalad | house dressing

+ sun dried tomatoes, olives and fetta cheese + 6,00

+ roasted strips of turkey +8,50

+ roasted strips of beef + 9,50

+ roasted black-tiger-shrimp +9,50

WURSTSALAT 14,50

sausage strips | onions | pickled vegetables

+ emmentaler (cheese) +2,00

SIDES

FRENCH FRIES 5,00

SPÄTZLE (NOODLES) 6,00

KÄSESPÄTZLE (CHEESE NOODLES) 6,50

POTATO SALAD 6,00

VEGETABLES 7,00

SIDE SALAD 6,00

SAUCES

RED WINE GRAVY SAUCE/CRAVY SAUCE 3,00

TOMATO-HERB BUTTER 2,00

DESSERTS

CHOCOLATE CAKE WITH RUNNY CENTRE 7,50

(15min Bake time)

we reccomend a scoop of vanilla Ice cream to accompany it

APPLE CRUMBLE 9,50

vanilla ice cream (. 15 Min bake time)

HOT FOREST BERRIES 8,00

vanilla ice cream | cream

SCOOP HOMEMADE ICE CREAM 3,00

mango-cocos | strawberry | citrus-sorbet

1 SCOOP OF ICE CREAM 2,00

vanilla | chocolate | wallnut

portion whipped cream 1,00

Menu card

MAIN COURSE

ASIAN WOK 16,80

fried noodles | vegetable strips | vegetable chips
+ marinated chickenstrips + 7,50
+ marinated beef strips + 8,50

HOMEMADE MAULTASCHEN (GERMAN RAVIOLI) 17,80

red wein gravy | caremelised onions | potato salad

PORK SCHNITZEL „WIENER ART“ 16,80

pork loin | french fries

VEGETABLE CURRY 16,50

long grain wild rice | different vegetables | vegetable chips
+ roasted strips of turkey + 7,50
+ roasted black-tiger-schrimp + 8,50
+ baked bananas (vegan) + 5,50

RUMP STEAK WITH ONIONS 33,50

red wein gravy | caremelised onions | vegetables | spätzle (german noodles)

CURRYWURST 2.0. 15,00

sausage | currysauce | french fries

RUMP STEAK Tomato-Herb butter 28,50

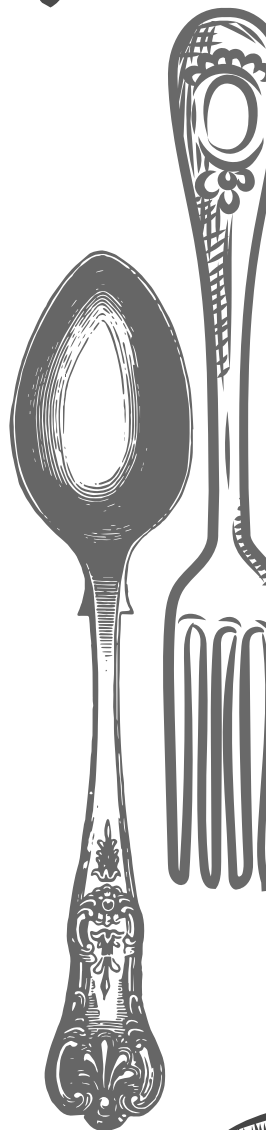
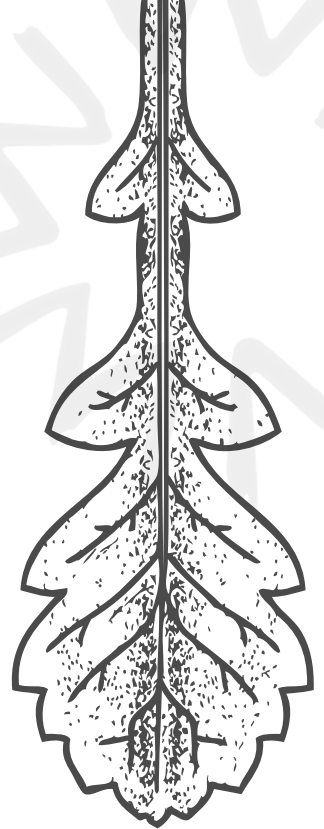
tomato herb butter | french fries or only a big green salad

KÄSESPÄTZLE (CHEESE NOODLES) 15,90

caremelised onions | mountain cheese | emmentaler cheese

changing your side dish 0,50€.

changing your side dish to cheese noodles 1,50€



recommendation card

STARTER/SOUP

ASPARAGUS CREME SOUP 9,50

deep-fried asparagus-tempura OR deep-fried salmon-stick

ASPARAGUS SALAD 12,50

sauce vinaigrette | tomato | egg | parsley

+ smokes trout filet +5,50

+ deep fried goats cheese +5,50

MAIN COURSE

THAI BEEF SALAD 21,50

beef rump | herb salad | glas noodles | cucumber | tomato | peanut

SESAME TUNA -STEAK & PRAWN 28,50

misosud | green vegetables | fragrant rice

WILD CARLIC TAGLIATELLE 17,00

pesto | ricotta | oven-baked tomato

+ corn-fed chicken breast +11,00

+ salmon cubes +11,00

ROASTED SADDLE OF LAMB 30,00

red wine jus | wild carlic muck | vegetables | polenta

BURRATA MIT TOMATENPESTO 21,00

wild carlic muck | vegetables | polenta

„SOUS VIDE" LOCAL ASPARAGUS 23,00

ca. 400g (gross weight) from asparagus farmer Landerer from Meckenbeuren

parsley-potatoes | sauce hollandaise or melted butter

IN ADDITION WE RECOMMEND:

+ beef rump ca.130g +15,50

+ corn-fed chicken breast +11,00

+ pork Schnitzel „Wiener Art" +10,00

+ roasted salmon ca. 130g +14,50

+ sesame tuna steak ca. 130g with chili hollandaise +14,50

+ cooked ham +8,00

+ crepe gratinate with hollandaise +7,00