

APPETIZERS

SALAD

pickled Mushrooms | roasted nuts | croutons

9 €

GOAT CHEESE

caramelized | pumpkin | salad

17 €

BEEF TATAR

mustard | onion | egg yolk

22 €

SOUPS

SICILIAN FISHSOUP

roasted bread and aioli

20 €

TOMATO TEA

Concassé | Basil

12 €

MAIN COURSES

RISON NOODLES

forest mushrooms

Small 17 €

Large 25 €

TRUFFLE RAVIOLI

27 €

RED THAI CURRY

vegetables | Sticky rice

25 €

with chicken

30 €

with shrimp

33 €

VEGAN ASIA BOWL

sprouts | rice

20 €

FISH

TROUT IN FOIL

Wild vegetables | potato

32 €

HOMEMADE SPAGHETTI AGLIO OLIO

18 €

with shrimp

26 €

TURBOT

carrot | potatoes

33 €

MEAT

ALLGÄU BEEF FILLET

pepper sauce or herb butter | summer vegetables | french fries

42 €

SALTIMBOCCA

tagliatelle

31 €

BRAISED BEEF CHEEKS

spaetzle

31 €

LEMON CHICKEN

mint yoghurt | wok vegetables | rice

27 €

DESSERT

BEE STING

vanilla cream | honey ice cream

14 €

CHOCOLATEMOUSSE

orange

9.50 €

SWEET CUT-UP PANCAKE WITH RAISINS

apple compote

14 €

MINI DESSERT

each dessert

6 €

AFFOGATO

6.50 €

HOMEMADE SORBET

3.50 €

CHEESE VARIATION

fig mustard | grapes |

16 €

MENU

TROUT MOUSSE

pumpernickel | radish

18 €

SCALLOPS

Lila sweet potato | green asparagus

22 €

DEER RACK

carrot | jus | rosti

38 €

BEE STING

Vanilla cream | honey ice cream

14 €

4 - course - menu	88 €
3 - course – menu (with starter, main course, dessert)	70 €
3 - course menu (with intermediate course, main course, dessert)	74 €

CHILDREN'S CARD

Portion of fries

4 €

Chicken nuggets with fries

7,50 €

Pasta with tomato sauce

6,50 €

If you have any culinary intolerances, please enquire about the allergens
with our professionally trained staff