

STARTERS

Autumn Salad

11 €

Mustard dressing | granola | pickled vegetables

Caramelized Goat Cheese

18 €

Mustard dressing | granola | pickled vegetables

Allgäu Beef Tartare

80 g: 19 €

Egg yolk | mustard caviar | pickled onion

120 g: 26 €

Carrot & Ginger Soup with Prawn Skewer

14 €

Sesame oil | ginger

Pan-Fried Prawns

20 €

Asian vegetable salad | crispy leeks

MAIN COURSES

PASTA

Pecorino & Fig Ravioli

Radicchio | walnut | Grana Padano
course: 18 €

Main course: 25 €

Intermediate

Allgäu Krautkrapfen

Autumn leaf & raw vegetable salad | mustard dressing

20 €

FISH

Whole Trout Baked in Parchment

Butter | roasted vegetables | baby potatoes

34 €

MEAT

Allgäu Roast Beef 200 g

39 €

Allgäu Beef Fillet 200 g

46 €

Served with

Pepper sauce **or** herb butter | roasted vegetables | French fries

OUR FAVOURITES

Tagliarini Aglio Olio	17 €
Parmesan chili garlic	
- with pan-fried prawns	+ 13 €
Red Thai Curry	22 €
Wok vegetables fragrant rice	
- with pan-fried chicken breast	+ 8 €
- with pan-fried prawns	+ 13 €
Veal Wiener Schnitzel	34 €
Lingonberries potato & cucumber salad or French fries	
Lemon Chicken	27 €
Wok vegetables fragrant rice mint yoghurt	

DESSERT

Scoop of Organic Ice Cream or Sorbet 3,50 €

Vanilla ice cream
Raspberry sorbet
Strawberry sorbet
Lemon sorbet

Crème brûlée 8 €
Pickled wild berries

Two Kinds of Chocolate
Brownie | mousse | citrus fruits 14 €

Regional Plum Variation 14 €
Tartlet | sorbet

Allgäu Cheese Selection 13 €
Seasonal chutney | nuts

Affogato
Espresso | vanilla ice cream 6,50 €

For information about allergens in our dishes, please ask our specially trained staff.

MENU

Available to order until 8:00 pm

Salmon Tartare

Avocado | radish | chili mayonnaise

20 €

Pecorino & Fig Ravioli

Radicchio | walnut | Grana Padano

18 €

Pink Roasted Saddle of Lamb

Rosemary jus | bacon-wrapped beans | brown butter potato puree

39 €

Two Kinds of Chocolate

Brownie | mousse | citrus fruits

14 €

4-Course Menu	91 €
3-Course Menu (Starter, main course, dessert)	73 €
3-Course Menu (Intermediate course, main course, dessert)	71 €

SEASONAL RECOMMENDATIONS

Pumpkin Soup	9 €
Pumpkin seed oil pumpkin seeds	
Pan-Fried Char Fillet	30 €
Thyme foam two kinds of leek brown butter & nut potato purée	
Pumpkin Risotto	Main course: 25 €
Thyme foam frisée Grana Padano	Intermediate
course: 18 €	
Braised Allgäu Beef	32 €
Pointed cabbage Knöpfle	