

Appetizers

Cold Starters

Beetroot Carpaccio 12,50€

Feta cheese | pine nuts | rosemary | almond leaves | Arugula

Original Black Forest Ham 13,50€

Spinach cream cheese roulades | Arugula salad

House-Smoked Duck Breast 16,50€

Apple | celery salad | wild herbs | honey oil dressing
Walnut

Hot Starters

Homemade Maultaschen (Swabian meat-filled dumpling) 13,50€

Potato salad | butter braised onions

Salads

Mixed Salad 7,00€

Crunchy salads from the island of Reichenau
Balsamic vinaigrette

Green Salad with Wild Herbs 13,50€

Leaf lettuce | wild herbs | quail eggs | radish

with chicken filled strips + 7,00€

Soups

Mediterranean Pumpkin Soup 6,50€

Grated Gran Padano | rosemary

Beef Broth 8,00€

Flädle (herbal pancakes) | Vegetable Julienne |
Tafelspitz (boiled beef) cubes

Chestnut Soup 9,50€

Cinnamon | almond leaves

Our prices include 19% VAT and service.



Main Courses

Meat

Duck Breast 21,00€

Apple | red cabbage | mashed potatoes | Port wine jus | herbal oil

Viennese Veal Schnitzel 29,00€

Baked in clarified butter | side salad

Parsley potatoes or French fries

Schwäbischer Rostbraten (Swabian Roast) 29,00€

Broccoli | smoked celery puree | fried onions

Homemade buttered Spätzle (Swabian pasta)

Saddle of Deer 32,00€

Brussels sprouts with bacon | caramelized apple rings

Homemade buttered Spätzle (Swabian pasta) | cranberry jus

Beef Fillet Mignons 37,50€

Carrots | bacon beans | truffled mashed potatoes

Foie Gras jus

Fish

Salmon Fillet 22,00€

Mediterranean grilled vegetables | Gnocchi | tomato-olive sauce

Zander Fillet 23,00€

Fennel with orange zest | Saffron risotto

White wine dill foam

Vegetarian & Vegan

Tempura Vegetable 16,80€

Glass noodles | Miso broth | cauliflower | broccoli |

Sugar snap peas | Shiitake mushrooms | smoked tofu

Vegan Meatballs 16,80€

Tomato sauce | market vegetables

Supplements

Sweet potato fries 4,50€ Grilled vegetables 4,50€

Fried potatoes 4,50€ Homemade Spätzle (Pasta) 4,50€

French fries 4,50€ Port wine jus 3,40€

