

"Supervised drinking"

We are happy to accompany your selection with the matching wines

for 10,- per glass 0,1l or
also non-alcoholic at 6,- per glass 0,1l

Free choice of menu

We serve all menus in advance;

"Flowers4u" | "The greeting" | "The
bread" and after the menu
"The happy ending"

Menu from 3 courses 85,-
each additional course + 20,-

* cannot be selected as a main course | ** can only be selected as a main course

Don't fancy a sweet dessert?

Then we are happy to offer you;

Three kinds of mountain cheese

by Jamei Laibspeis`from Kempten (exclusively in Ravensburg)

Fig mustard | warm nut bread | cornichons & celery

1-7-9-12

Fancy a cigar after dinner?

We offer a small but fine selection of cigars.
Rillos and cigars service charge per piece € 5,-

"The vegan menu"

BBQ gyoza | haricots de mer | daikon radish | sesame seeds | wasabi*

1-5-6-12

Cappuccino from the chestnut | Trüffel*

1-6-11

Braised beetroot | pear | leche de tigre | bucheckern*

1-9-12

Savoy cabbage | cartotle | grape | sauerkraut*

Arancino | artichoke | pine nuts | saffron

7-8-12

and | or

Baked banana blossom | teriyaki | coriander** Jack fruit
and lentil dal | naan

1-6-8

"Death by chocolate"
berries & vanilla

1

Menu in 7 courses 145,-

Menu with a choice of 6 main courses 135,-

"From all over the world"

Tartare of local beef | Imperial caviar selection | Brioche*

1-4-7-12

or

Mildly smoked Lake Constance eel | fennel | cucumber | camomile | ayran | lamb's lettuce*

4-7-12

Veal tongue & cheek | rolled barley | porcini mushroom | chives | cream*

1-9-12

Pike dumplings filled with crayfish | Brussels sprouts | capers | croutons*

1-2-4-7-9-12

Sweetbreads | homemade linguine | Trüffel*

1-7-9-12

Red mullet | Quinoa | Pumpkin | Teriyaki | Beurre blanc

1-4-6-12

Breast & leg of Upper Swabian goose | elderberry | red cabbage | Kartottel**

1-3-7-9-12

or

Dry aged beef shoulder | Lemberger sauce | creamed savoy cabbage | cheese spaetzle praline**

1-3-7-9-12

Sea buckthorn | puff pastry | chocolate

1-3-7-8

or

Quince tarte tatin | hazelnut | Chantilly crème | quince and rum sorbet

1-3-7

8-course menu with choice of main course 165,- 7-
course menu with choice of starter & main course 155,-