

## "Supervised drinking"

We are happy to accompany your selection with the matching wines

"Classic" for 8,- per glass 0,1l or

"Premium" for 16,- per glass 0,1l

On request 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"

You are welcome to put together your own menu from our menu suggestions or let us surprise you!

Menu from 3 courses 79,-

each additional course + 15,-

\* cannot be selected as a main course

\*\* can only be selected as a main course

## Fancy a cigar after dinner?

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

# "Home" menu

"Greetings from the kitchen"

"The bread"

Ittenbeurer char in camomile broth | asparagus salad | cucumber sorbet pearls | wholemeal  
bread  
1 - 4 - 7 - 9 - 12

Mild cream of wild garlic soup | pike-perch dumplings | green asparagus\*  
1 - 3 - 4 - 7 - 9 - 12

Country chicken fricassee | baked egg yolk | spinach | beechnuts\*  
1 - 3 - 7 - 9 - 12

"When the schnitzel with the asparagus "\*\*

Wiener schnitzel | white asparagus | Flädle | butter  
sauce

1 - 3 - 7 - 12

and | or

Braised beef shoulder (dryaged) | Lemberger sauce | root vegetables\*\*

"Cheese spaetzle praline"

1 - 3 - 7 - 9 - 12

"Grandma Ott's exploded apple and rhubarb pie"

1 - 3 - 7 - Almonds - Hazelnut

and | or

Three kinds of mountain cheese | Affineur Rößle |  
Allgäu Exklusiv in Ravensburg  
Grapes | bread and butter | chutney

1 - 3 - 7 - Almonds - Hazelnuts - 12

"Happy ending"

Menu complete 6 courses 120,-

5-course menu with choice of schnitzel or beef 109,-

Additional cheese selection + 12,-

# "From all over the world" menu

"Greetings from the kitchen"

"The bread"

Dry aged beef tartare | quail brine egg | brioche | sour cream | caviar\*  
1 - 3 - 4 - 7 - 10

"Bouillabaisse Atelier Tian"\* Scallop  
au gratin & prawn tartare  
Hearty bisque from Kaisergrant, root vegetables & saffron  
1 - 2 - 3 - 4 - 7 - 9 - 12

Saddle of rabbit in a bread coat | sherry | pea | morels\*  
1 - 3 - 7 - 9 - 12

Breton monkfish | couscous | yoghurt | fermented garlic red pepper |  
piment d'espelette  
4 - 7 - 9 - 12

and | or

Rack of salt marsh lamb under a herb crust | ratatouille | arancini\*\*  
1 - 3 - 7 - 9 - 12

"Death by chocolate"  
mousse | ice cream |  
chocolate sauce  
1 - 3 - 7 - 12

"Happy ending"

Complete 6-course menu with choice of dessert 120,- 5-  
course menu without rabbit or scallop 109,-  
Additionally with cheese selection + 12,-

# Vegan menu

"Greetings from the kitchen"

"The bread"

Roasted avocado | coriander | tapioca | pea | miso | lemon

6 - 12

BBQ vegetable gyoza steamed & baked | dashi | kaiso salad with shiitake & sesame\*

1 - 6 - 9 - 11 - 12

Green asparagus | soya foam | umeboshi | rice pearls | lemon

1 - (7 or oats) - 12

Arancini | Duxelles | Ratatouille\*\*

1 ( Oats) - 12

Raspberries | 70% chocolate mousse | paprika | lavender

Sojar -6 - Almonds-

and | or

Three kinds of mountain cheese from Affineur

Röfle | Allgäu Exklusiv in Ravensburg

Grapes | bread and butter | chutney

1 - 3 - 7 - Almonds - Hazelnuts- 12

"Happy ending"

Menu complete in 5 courses 105,-

Additionally with cheese selection + 12,-

# Menu for kids up to 11 years

## Starters

Spring salad | vinaigrette | croutons  
1 - 10

or beef broth

with Flädle

1 - 3 - 9 - 12

## Main courses

Fried fish of the day

1 - 3 - 4 - 7

or Wiener

Schnitzel

1 - 3 - 7 - 9

We serve with every main course: Spaetzle or chips |  
also fresh vegetables

## Dessert

"Penguin milk slice"

Light and milk chocolate cream | sponge cake | crunchy chocolate coating

1 - 3 - 7 - may contain traces of nuts

2 Courses (main course + starter or dessert) 35,-

3 Gears 44,-

Portion of spaetzle with sauce 12,-