



STARTERS

Beef broth-soup *(Kräftige Rindfleischbrühe)*
with chopped chives

2 meat dumplings and fried batter pearls *(Brätknödel)* 5,90 €

Homemade strips of pancakes *(Flädle)* 5,60 €

Carrot and ginger soup *(Karotten-Ingwer-Suppe)* 6,80 €
enriched with tomatoes and cream,
served with roasted croutons

SALADS

Mixed side salad *(Gemischter Beilagensalat)* 5,40 €

Chicken salad *(Hähnchensalat)* 16,40 €
with crispy breaded chicken strips, a colourful mix of seasonal
salad leaves in a raspberry dressing, garnished with tomatoes and
served with a baguette if desired

Prawn salad *(Garnelensalat)* 16,90 €
Prawns roasted in butter, lemon and rosemary, served on a bed of
colourful seasonal salad leaves, garnished with tomatoes and
gherkins in a honey and mustard dressing, and served with a slice
of baguette if desired

Chanterelle Salad *(Pfifferlingssalat)* 16,40 €
with roasted fresh chanterelles, carrots, gherkins,
white cabbage, homemade fresh potato salad, house dressing and,
if desired, served with a baguette



MAIN COURSES

Schnitzel (Pork) „Vienna Style“ *(Schweineschnitzel „Wiener Art“)* 15,40 €

Breaded, served with chips or homemade,
fresh potato salad

Schnitzel (Pork) „Vienna Style“ *(Schweineschnitzel „Wiener Art“ mit Pfif.)* 18,90 €

Breaded, with roasted fresh chanterelles
and parsley potatoes

Grilled pork medallions *(Schweinemedallions vom Grill)* 18,40 €

Pork fillets in gravy with freshly grilled
mushrooms and fresh egg spaetzle

Cordon bleu *(Cordon Bleu)* 17,40 €

Crispy breaded pork escalope with melted Allgäuer Edam, ham
and chips or fresh, homemade potato salad

Cordon Bleu *(Cordon Bleu mit Pfifferlingen)* 20,90 €

with roasted fresh chanterelles
and parsley potatoes

Allgäu-style pan dish *(Allgäuer Pfännle)* 19,40 €

Grilled pork fillets with fresh egg spaetzle and
gravy, enhanced with mushrooms, served in a small pan
and topped with Edam cheese (Allgäu)

‘Florentine-style’ pork medallions *(Schweinemedallions „Florentiner“)* 21,40 €

Grilled pork fillets with roasted, fresh
chanterelles in a sauce with a wonderful aroma
of cream and oregano, served with croquettes

We recommend our mixed side salad 5,40 €



MAIN COURSES

Pork fillets 'à la Française' (*Schweinefilets „Française“*) 19,90 €

baked with gravy, mushrooms and creamed Brie,
garnished with cranberries and croquettes

Roast beef with onions (*Zwiebelrostbraten*) 24,70 €

Grilled beef loin with gravy and deliciously
crispy, fresh fried onions, served with chips

or

with cheese spaetzle (*Allgäuer Kässpatzen*) 27,20 €

Rump steak (*Rumpsteak*) 25,90 €

Grilled beef loin with herb butter and chips

'King Ludwig' beef loin (*Rinderlende „König Ludwig“*) 26,90 €

with roasted Camembert, croquettes,
garnished with cranberries in a sherry sauce

'Florentine-style' beef loin (*Rinderlende „Florentiner Art“*) 27,90 €

with seared fresh chanterelles in a
sauce with a delightful aroma of cream and
oregano, served with croquettes

Chicken-Schnitzel (*Hähnchenschnitzel*) 17,20 €

Breaded chicken breast fillet with chips or
fresh, homemade potato salad

Chicken breast fillet (*Hähnchenbrustfilet*) 19,90 €

served with parsley potatoes, orange and butter sauce
and freshly grilled vegetables

We recommend our mixed side salad 5,40 €



FISH

Salmon fillet (*Lachsfilet mit Honig-Senfsauce*) 22,60 €
with honey and mustard sauce, parsley potatoes
and fresh market vegetables

Salmon fillet (*Lachsfilet mit Orangen-Butter-Sauce*) 23,70 €
with freshly grilled vegetables, orange and butter sauce,
toasted almonds and parsley potatoes

VENISON

Deer venison (*Hirschbraten*) 22,90 €
roasted with bay leaves, carrots and sage,
served with a juniper cream sauce, cranberry-pear compote,
apple and red cabbage, and fresh egg spaetzle

or

with homemade bread dumplings (*mit Semmelkn.*) 23,90 €

VEGETARIAN

Cream dumplings (*Rahmknödel*) 15,50 €
Homemade bread dumplings with chanterelle cream sauce,
seared fresh chanterelles and herbs

Roasted Camembert (*Gebratener Camembert*) 15,90 €
made in Bavaria, breaded, served with cranberries,
accompanied by a mixed salad

Cheese Spaetzle (*Allgäuer Kässpatzen*) 12,90 €
with a trio of cheeses (Emmental, mozzarella and mountain
cheese), served with seared onions

We recommend our mixed side salad 5,40 €



DESSERTS

Bavarian Cream *(Bayerische Creme)* 7,20 €

with vanilla ice cream, marinated fresh strawberries,
homemade strawberry sauce, topped with fine
shavings of white chocolate

Strawberry Dream *(Erdbeertraum)* 7,20 €

Vanilla ice cream and strawberry sorbet with fresh strawberries,
homemade strawberry sauce and whipped cream

Summer Ice Cream Plate *(Sommereisteller)* 6,70 €

Mango and strawberry sorbet, homemade strawberry sauce,
marinated fresh strawberries and whipped cream

Panna Cotta 6,50 €

Italian speciality with fresh seasonal fruit,
homemade strawberry sauce, topped
with fine shavings of white chocolate

Espresso Affogato 4,70 €

Espresso with creamy vanilla ice cream

*For our desserts, we only use fresh ice cream
from the Allgäuer Eismanufaktur in Isny, Allgäu*

RE-ORDER

If you change your main course, we charge the
following surcharges per side dish:

French fries or croquettes <i>(Pommes Frites / Kroketten)</i>	1,80 €
Homemade, fresh potato salad <i>(Kartoffelsalat)</i>	1,80 €
Parsley potatoes or fresh egg spaetzle <i>(Petersilienkartoffeln/Spätzle)</i>	1,80 €
Salad or fresh market vegetables <i>(Salat/Marktgemüse)</i>	2,50 €
Allgäu cheese spaetzle or apple and red cabbage <i>(Kässpätzchen/Blaukr.)</i>	2,50 €
Homemade, fresh bread dumplings <i>(Semmelknödel)</i>	2,50 €
Grilled, fresh vegetables <i>(Gegrilltes, frisches Gemüse)</i>	3,00 €
Seared, fresh chanterelles <i>(Gebratene, frische Pfifferlinge)</i>	3,50 €



COFFEE

Italian roast, prepared for you using a portafilter machine

Espresso	2,30 €
Espresso Doppio	4,00 €
Espresso Macchiato	3,50 €
Espresso Affogato	4,70 €
Cappuccino	4,20 €
Latte Macchiato	4,60 €
Cafe Crema	3,20 €

Also available with oat milk on request

TEA

SOURCER tea selection in pyramid bags:

Fruit tea – Blueberry & Elderberry	3,50 €
Green tea – Passion fruit & Mango	3,50 €
Black tea – English Breakfast	3,50 €
Peppermint tea – Peppermint & Spearmint	3,50 €



WHITE WINES

Lugana Bulgarini

6,80 €

Quality wine, Bulgarini Winery, Pozzolengo, Italy, dry. Fruity with delicate aromas of citrus and peach, aromatic and harmonious on the palate.

Zweigelt Weiss

7,30 €

Hütter Winery, St. Anna/Aigen/Austria, semi-dry.

A superb white wine made from the Blaue Zweigelt grape.

Aromas and flavours of strawberry and raspberry. Well-balanced residual sweetness with well-integrated acidity.

Grauer Burgunder

5,90 €

German quality wine, Martinushof Winery, Rheinhessen, dry. A creamy, full-bodied wine with gentle acidity and aromas of yellow fruits and a hint of vanilla.

Bodenheimer Silberberg Riesling

5,60 €

German quality wine, Martinushof Winery, Rheinhessen, dry. With aromas of peach and lemon, this wine awakens the senses. Its minerality, combined with its pleasant acidity, reflects the distinctive terroir of the Silberberg vineyard.

ROSÉ WINES

Scaia Rosato

6,70 €

Tenuta Sant'Antonio Winery, Veneto, Italy, dry.

A wonderfully fresh, summery rosé wine with aromas of strawberries, raspberries and roses. Pleasantly smooth on the palate.

Blanc de Noir

5,90 €

German quality wine, Martinushof Winery, Rheinhessen, dry. A delicate berry aroma and a lovely fullness on the palate.

A full-bodied Rheinhessen wine, dry, with subtle, pleasant fruit acidity.



RED WINES

Primitivo Ventiterre

6,30 €

Quality wine from Cantina Zonin, Salento, Italy; dry. A full-bodied Primitivo with soft tannins and aromas of dark berries.

Martin Heerdt

5,90 €

German quality wine, Martinushof Winery, Rheinhessen, dry. A complex red wine with a structure of ripe tannins and subtle spicy aromas from the oak. On the palate, notes of pepper, plum and sour cherry mingle with dark chocolate.

We serve all open wines in a 0.20-litre glass carafe.

Wine spritzers, small	0,20 l	4,20 €
Wine spritzers, large	0,50 l	6,50 €

BOTTLED WINES

Lugana Bulgarini, White wine	26,00 €
Zweigelt, White wine	28,00 €
Grauer Burgunder, White wine	24,00 €
Bodenheimer Silberberg Riesling, White wine	23,00 €
Scaia Rosato, Rosé wine	25,50 €
Blanc de Noir, Rosé wine	24,50 €
Primitivo Ventiterre, Red wine	24,00 €
Martin Heerdt, Red wine	23,50 €

All bottled wines contain 0.75 l each. We serve white- and rosé wines in a bottle cooler with ice cubes.



DRINKS

Softgetränke & Säfte

Mineral Water, Sparkling	0,25 l	2,70 €
Mineral Water, Sparkling	0,50 l	3,80 €
Mineral Water, Sparkling	0,75 l	6,00 €
Mineral Water, still	0,25 l	2,60 €
Mineral Water, still	0,50 l	3,70 €
Mineral Water, still	0,75 l	6,00 €
Spezi (Cola-Mix), small	0,25 l	3,30 €
Spezi (Coa-Mix), large	0,50 l	4,30 €
Lemonade	0,50 l	4,20 €
Schwip Schwap, Orange lemonade	0,33 l	3,50 €
Coca-Cola, large	0,50 l	4,40 €
Pepsi Cola	0,33 l	3,50 €
Pepsi Zero	0,33 l	3,50 €
Almdudler Original, herbal lemonade	0,35 l	3,50 €
Apple Juice, small	0,20 l	3,50 €
Orange Juice, small	0,20 l	3,50 €
Grape juice, small	0,20 l	3,50 €
Redcurrant Juice, small	0,20 l	3,50 €
Passion fruit juice, small	0,20 l	3,50 €
Schweppes Bitter Lemon	0,20 l	3,50 €
Fruit juice spritzer, small	0,25 l	2,90 €
Fruit juice spritzer, large	0,50 l	4,30 €

Allgäuer Alpenwasser – „d'Hiesige“- Fruit juice spritzers

„Magda“, Orange	0,33 l	3,50 €
“Xaver”, Lemon, naturally cloudy	0,33 l	3,50 €
“Anderl”, Ski water	0,33 l	3,50 €
“Fini”, Apple, naturally cloudy	0,33 l	3,50 €



DRINKS

Beers (Lager)

Allgäuer Brauhaus Urtyp Export	0,25 l	3,30 €
Allgäuer Brauhaus Urtyp Export	0,50 l	4,30 €
Allgäuer Büble, Bayrisch Hell	0,50 l	4,30 €
Allgäuer Brauhaus Zwickel Cellar beer	0,50 l	4,40 €
Allgäuer Brauhaus Teutsch Pilsner	0,33 l	3,90 €
Allgäuer Büble, Urbayrisch dark	0,50 l	4,40 €
Allgäuer Büble, Radler (Natur. cloudy)	0,50 l	4,20 €
Radler, Lager and lemonade	0,50 l	4,20 €
Almradler, Lager and Almdudler	0,50 l	4,20 €

non-alcoholic

Allgäuer Büble, Bayrisch Hell	0,50 l	4,30 €
Clausthaler Original	0,50 l	4,30 €
Clausthaler Extra Herb	0,50 l	4,30 €
Radler, Lager and lemonade	0,50 l	4,20 €
Almradler, Lager and Almdudler	0,50 l	4,20 €

Wheat beers

Allgäuer Büble, Edelweissbier	0,50 l	4,30 €
Alt Kemptener Weiße, dark	0,50 l	4,40 €
Cola-Weizen, wheat beer with cola	0,50 l	4,40 €
Russ, wheat beer with lemonade	0,50 l	4,30 €

non-alcoholic

Allgäuer Büble Edelweissbier	0,50 l	4,30 €
Schöffelhofer	0,50 l	4,40 €
Cola-wheat beer	0,50 l	4,40 €
Russ, wheat beer with lemonade	0,50 l	4,30 €



DRINKS

Aperitif

Prosecco Valdo	0,10 l	5,30 €
Hugo		6,80 €
Aperol Spritz		6,80 €
Wild Berry Lillet		6,80 €
Orange-Lillet-Spritz		6,80 €
Sarti Rosa Spritz		6,80 €
Prosecco Crodino		5,90 €

non-alcoholic

Hugo (non-alcoholic)		6,80 €
Bella Vita Spritz (Aperol Spritz non-alcoholic)		6,80 €
Crodino Spritz (non-alcoholic)		5,90 €
Prosecco Crodino (non-alcoholic)		5,90 €

Spirits

Orange liqueur / Grand Marnier	2 cl	4,00 €
Egg liqueur / Brennerei Weis	2 cl	3,50 €
Hazelnut liqueur / Allgäu Brennerei	2 cl	4,00 €
Almond liqueur / Galatti Amaretto	2 cl	4,00 €
Apricot liqueur / Allgäu Brennerei	2 cl	4,00 €
Cream liqueur / Baileys Irish Cream	2 cl	4,00 €
Williams / Brennerei Weis	2 cl	3,80 €
Williams Birne / Brennerei Weis	2 cl	4,20 €
Obstler, fruit / Brennerei Weis	2 cl	3,00 €
Cherry Brandy / Brennerei Weis	2 cl	3,00 €
Gebirgsenzian / Brennerei Hörmann	2 cl	3,50 €
Grappa La Delicata / Brennerei Roner	2 cl	4,00 €
Grappa La Gold / Brennerei Roner	2 cl	4,00 €
Wild raspberry spirit / Brennerei Weis	2 cl	3,90 €
Jägermeister	2 cl	3,30 €
Asbach Uralt	2 cl	3,80 €
Giacomo Sperone Fior d'Uovo, liqueur	2 cl	3,80 €
Ramazzotti, Herbal liqueur	2 cl	3,80 €
Averna, Herbal liqueur	2 cl	3,80 €