

Appetizers

Tarte flambée 11,00 €
Cream | Bacon | Cheese

Homemade sausage salad 12,50 €
Bologna sausage | Pickles | Apple vinegar | Fried potatoes

Small mushroom ragout 13,00 €
Homemade hash browns | Arugula

Burrata 15,00 €
Basil-lemon sorbet | Tomatoes | Arugula | Balsamic cream

Salmon linguine 16,00 €
Salmon fillet | Tomato sauce | Olive oil | Capers | Shaved parmesan

Salads

Colorful mixed salad 7,00 €
Fresh salad from Reichenau Island | Balsamic vinaigrette

Shepherd's salad 8,50 €
Bell pepper | Cucumber | Tomato | Red onions | Feta cheese

Green salad with wild herbs 13,50 €
Leaf lettuce | Wild herbs | Hokkaido pumpkin | Radishes

Soups

Pumpkin cream soup 7,50 €
Pumpkin seeds | Pumpkin seed oil

Beef consommé 8,00 €
Herb pancake strips | Julienned vegetables | Beef cubes

Vegetarian & Vegan

Tomato gnocchi 15,00 €
Basil pesto | Mozzarella | Cherry tomatoes

Grilled cauliflower steaks 17,00 €
Ratatouille vegetables | Vegan aioli | Fresh parsley



Main Courses

Meat

Beef cheddar burger 15,00 €

Cocktail sauce | Red onions | Lettuce | Pickles | Cheddar cheese | French fries

Viennese-style pork schnitzel 15,00 €

Homemade potato salad

Stuffed corn-fed chicken fillet 20,00 €

Mushroom stuffing | Celery purée | Green asparagus | Cauliflower

Marinated pot roast 21,00 €

Beef roast | Roast gravy | Potato dumplings | Red cabbage

Veal cheeks 25,00 €

Gravy | Mashed potatoes | Green beans with bacon | Carrots

Sliced beef 25,00 €

Homemade hash browns | Button mushrooms | Cream sauce

Fish

Salmon fillet 22,00 €

Mediterranean grilled vegetables | Gnocchi | Tomato-olive sauce

Sea bream fillet 23,00 €

Saffron risotto | Snow peas | Sautéed cherry tomatoes

Dessert

Tonka bean crème brûlée 10,00 €

Vanilla ice cream

Chocolate lava cake 12,50 €

Raspberries | Whipped cream | Almond flakes

All prices include 19% VAT and service.

