– Restaurant –

Louis II.

Vielfältig modern.

À la carte menu | 12:00 am to 9:00 pm

Soups

	EUR
Soup of the day	10,4
Consommé of ox minced meat spätzle | chives	11,8
Cream soup of pumpkin pumpkin seed oil | coconut foam | parsley	11,4

Appetizers

	EUR
Variation of pumpkin salty pumpkin cake | pickled | cream | gel | pumpkin seed oil	23
Mousse of smoked trout cucumber | avocado | dill | yoghurt sauce	24
Carpaccio of ox fillet summer truffle | olive tapinade | pickled tomatoes | rocket salad	28

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Salads

	EUR
Small salad lettuce | cocktail tomatoes | cucumbers | red onions | croûtons	9
Salad „Das Rübezahl“ lettuce | cocktail tomatoes | cucumbers | red onions | croûtons	17
- with fried turkey stripes	+ 8
- with fried Black Tiger prawns	+ 10
- with fried beef stripes	+ 12

Main dishes

	small	normal
Fried tagliatelle noodles with vegan cream spring leek | cocktail tomatoes | roasted macadamia | rocket salad	20	23
- with fried turkey stripes	+ 6	+ 8
- with fried Black Tiger prawns	+ 8	+ 10
with fried beef stripes	+10	+ 12
Creamy Risotto roasted mushrooms | parsnip | parsley	21	24
Regional cheese noodles “Allgäuer Kässpatzn“ mountain cheese | fried onions | chives		19

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EUR

Main dishes

	small	normal
"Wiener Schnitzel" of veal parsley potatoes | viennese garnishing (anchovies, capers, parsley and egg)	27	31
- with cucumber salad		+ 5
- with small seasonal salad		+ 9
Pink boiled veal rosemary potatoes | tomato | artichoke | smoked Créme Fraîche rocket salad		29,5
Roasted duckbreast hash brown | lukewarm red cabbage & orange salad | ginger salsa orange jus		38
Fillet of char creamy white wine risotto | fennel | lemon-butter sauce		34
Loin of Venison pumpkin purée | parsnip | creamy savoy cabbage juniper-elderberry jus		36
Dry Aged Rib Eye 550g (for 2 person) Steakhouse fries or rosemary potatoes | tomato | artichoke herb butter		42 p.P.

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Dessert

		EUR
Black forest cake 3.0 dark chocolate | namelakacream with cherryliquer | cherry gel cherry sorbet		16
Apple & sea buckthorn applemousse | sea buckthorn gel | mandarin sorbet		16
Cream puff milk chocolate | caramel | pear sorbet		16
Pumpkin medovik cream cheese | cinnamon cream | cinnamon ice cream		16
Cheese plate chutney | nuts		19
Sorbet royal raspberry-, lemon-, or passionfruit sorbet poured with sparkling wine | mint		11
Affogato vanilla ice cream | poured with a double espresso | whipped cream		8,4
Homemade sorbet raspberry | lemon | passion fruit garnished with seasonal fruits and tuile	1 scoop 2 scoops 3 scoops	3,8 5,8 7,8
Homemade ice cream vanilla | chocolate | strawberry | walnut garnished with seasonal fruits and tuile	1 scoop 2 scoops 3 scoops	3,8 5,8 7,8

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