– Restaurant –

Louis II.

Vielfältig modern.

À la carte menu | 12:00 am to 9:00 pm

Soups

	EUR
Soup of the day	10,4
Essence of duck pancake-roulade | chives	14
Pumpkinsoup croûtons | pumpkinseed oil	12

Appetizers

	EUR
Carpaccio of ox sour cream | citrus | rocket salad | dried olives	28
Flamed Graved alpine salmon Pickled root vegetables | marinade | herb oil	24
Variation of porcini mushrooms mousse | tatar | candied tomatoes | roasted hazelnuts spring leek essence | parsley	21

In case of allergies or intolerances, please ask our service staff for our allergy table.

– Restaurant –

Louis II.

Vielfältig modern.

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
Potato dumpling forest mushrooms in cream sauce | vegan jus	20	23
Black risotto thai asparagus | yellow beet | ginger foam | hazelnuts with miso	24	27
- with fried Black Tiger prawns	+ 7	+ 10
Regional cheese noodles “Allgäuer Kässpatzn“ mountain cheese | fried onions | chives	16	19
Braised parsnip in its own juice pearl barley | dried tomatoes | small vegetables	22	25

In case of allergies or intolerances, please ask our service staff for our allergy table.

– Restaurant –

Louis II.

Vielfältig modern.

Main dishes

	small	normal
		EUR
"Wiener Schnitzel" of veal parsley potatoes | viennese garnishing (anchovies, capers, parsley and egg)	27	31
- with cucumber salad		+ 5
- with small seasonal salad		+ 9
Venison steak variation of pumpkin | savoy cabbage | nut granola | port wine jus		34
Roasted duck breast bread soufflé | grilled forest mushrooms | Madeira glace		36
Grilled pike perch mashed potatoes | creamy savoy cabbage | lemon sauce		32
Prime boiled beef roasted potato | vegetables in horseradish sauce | spinach		27
Beef fillet foie gras | Béchamelpotatoes | porcini mushrooms | spinach pepper cream sauce		45
1/2 Lobster with an tomatocrust fettuccine in basel cream sauce | spinach		48

In case of allergies or intolerances, please ask our service staff for our allergy table.

– Restaurant –

Louis II.

Vielfältig modern.

Dessert

		EUR
Black forest cake 3.0 dark chocolate | namelaka cream with cherry liquer | cherry gel cherry sorbet		16
Autum dream fig mousse | coconut cream | plum sorbet		16
Sticky Toffeepudding date cake | caramel sauce | vanilla ice cream		16
Variation of orange and mandarin orange mousse | orange gel | mandarin 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

In case of allergies or intolerances, please ask our service staff for our allergy table.