

- Restaurant -

# Louis II.

Vielfältig modern.

**À la carte menu | 12:00 am to 9:00 pm**

## Soups

EUR

**Soup of the day**

10,4

**Beef broth**

with garnish | chanterelles

14



**White eggplant soup**

dark bread croûtons | parsley

12

## Appetizers

EUR

**Octopus carpaccio**

avocado cream | pickled pepper | rocket salad pesto | lemon marinade

24

**Country Pork**

sauce of smoked trout | horseradish | endive | capers

24



**Tomato variation**

basil | espuma | chutney

22



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

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## Salads

EUR

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

EUR

## Main dishes

	small	normal
 <b>Confit sweet potato</b>		23
couscous salad   grapefruit caviar   dip   wild herbs		
 <b>Black risotto</b>	24	27
thai asparagus   yellow beet   ginger foam   hazelnuts with miso		
- with fried Black Tiger prawns	+ 7	+ 10
 <b>Regional cheese noodles „Allgäuer Kässpatzn“</b>	16	19
mountain cheese   fried onions   chives		
 <b>Linguine with vegan cream</b>	23	25
fried chanterelles   truffle		

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	<u>EUR</u>	
Main dishes	small	normal
<b>“Wiener Schnitzel” of veal</b>	27	31
parsley potatoes   viennese garnishing (anchovies, capers, parsley and egg)		
- with cucumber salad		+ 5
- with small seasonal salad		+ 9
<b>Rib Eye steak (250g)</b>		48
potato chunks   mango-papaya-salad   chimichurri		
<b>Roasted duck breast</b>		38
pretzel soufflé   grilled romaine lettuce with Caesar dressing ginger chutney		
<b>Fillet trout “Müllerin-style”</b>		28
parsley potatoes   pickled cucumber   brown butter		
<b>Braised veal cheeks</b>		30
mashed sweet potato   creamy chanterelles   dried tomato sauce rocket salad		
<b>24 h sous-vide boiled Wagyu beef 550g (for 2 person)</b>		42 p.P.
hasselback potatoes   exotic fruit salad with spring leek   chimichurri		
<b>1/2 Lobster</b>		48
black risotto   thai asparagus   yellow beet		

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## Dessert

		<u>EUR</u>
<b>Black forest cake 3.0</b>		16
dark chocolate   namelaka cream with cherry liqueur   cherry gel cherry sorbet		
 <b>Raspberry dream</b>		16
raspberry mousse   coconut cream   basil ice cream		
<b>Cannoli</b>		16
pistachio cream   orange gel   ricotta ice cream		
<b>Pavlova</b>		16
tonkabean cream   berry sauce   mint ice cream		
<b>Cheese plate</b>		19
chutney   nuts		
<b>Sorbet royal</b>		11
raspberry-, lemon-, or passionfruit sorbet poured with sparkling wine   mint		
<b>Affogato</b>		8,4
vanilla ice cream   poured with a double espresso   whipped cream		
 <b>Homemade sorbet</b>		1 scoop 3,8
raspberry   lemon   passion fruit		2 scoops 5,8
garnished with seasonal fruits and tuile		3 scoops 7,8
<b>Homemade ice cream</b>		1 scoop 3,8
vanilla   chocolate   strawberry   walnut		2 scoops 5,8
garnished with seasonal fruits and tuile		3 scoops 7,8