

- 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 chicken

11,8

chicken | root vegetables | chives



Cream soup of herbs

11,4

croûtons | cress

Appetizers

EUR



Breaddumpling carpaccio with wild garlic

22

chopped egg | green sauce | lamb's lettuce

Roasted Tatar of wild hare with lemonmarinade

wild garlic | strawberry with balsamic | asparagus



Variation of may turnip

23

parfait | pesto | sponge | pearls | cream | oil



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

Louis II.

Vielfältig modern.




Salads

EUR

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

EUR

Main dishes

	small	normal
 Tagliatelle	16	19
wild garlic sauce roasted almonds rocket salad		
- with fried Black Tiger prawns	+8	+10
 Risotto with peas	20	23
morrels cherry tomatoes wild herbs		
 Linguine	23	26
morrel sauce spring leek tomatomarmelade		

Louis II.

Vielfältig modern.

Main dishes

EUR

small normal

“Wiener Schnitzel” of veal

27 31

parsley potatoes | viennese garnishing (anchovies, capers, parsley and egg)

- with cucumber salad
- with small seasonal salad

+ 5
+ 9



Regional cheese noodles “Allgäuer Kässpatzn”

19

strong regional cheese | fried onions | chives

Cornchickenbreast

36

turnips | breadsoufflé | madeiraglace

Fillet of pike perch

34

green asparagus | small potatoes | yogurtfoam

Fillet of beef

44

green beans | hash browns | pepper cream

½ pound asparagus

18,9

small potatoes | sauce hollandaise or brown butter

- with variation of ham
- with fried Black Tiger prawns
- with Wiener Schnitzel of veal
- with fried fillet of beef

+ 9
+ 10
+ 14
+ 18

- Restaurant -

Louis II.

Vielfältig modern.

Dessert	EUR
Black forest cake 2.0 dark & white chocolate kirsch cherry ice cream	16
Pistachiomousse calamsigel crème chantilly blackberry ice cream	16
Pavlova orangecream pumpkinsauce raisins ice cream	15
 Tartelette vanillacream apple caramel sea buckthorn sorbet	16
Cheese plate chutney nuts	19
Sorbet royal raspberry-, lemon-, passionfruit- or cassis-sorbet poured with sparkling wine mint	11
Affogato vanilla ice cream poured with a double espresso whipped cream	8,4
 Scoop of sorbet raspberry lemon passion fruit cassis	3,8
Scoop of ice cream vanilla chocolate strawberry walnut	3,8

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