

**À la carte menu | 12.00 am to 9.00 pm**

Soups

EUR

**Soup of the day**

9,4

**Consommé of Allgäu chicken**

9,8

roasted corn | curd cheese with coriander | garden cress



**Foamed soup of parsley root**

9,8

parsley root chip | chervil



**Soup of wild herbs**

10,80

chopped organic country egg | oil from white Alba truffle

Appetizers

EUR

**Carpaccio of beef**

23,9

truffle marinade | rocket salad | brioche croûtons

**Graved alpine salmon**

19,9

pickled fennel | cream cheese | citrus marinade | wild herbs



**Tartelette of roast vegetables**

18,9

pickled turnip | radish | peas | woodruff



**Sweet-sour spring leek**

17,9

quail egg | orange | romaine lettuce

## Salads

EUR

### Small salad plate

8,6

lettuce | cocktail tomatoes | cucumbers | olives | croûtons | shallots

### Salad plate „Das Rübezahl“

16,4

lettuce | cocktail tomatoes | cucumbers | olives | croûtons | shallots

- fried turkey stripes + 7,8
- fried Black Tiger prawns + 10,4
- fried beef filet stripes + 12,8

## Main dishes

EUR



### Tomato linguine

19,8

herb pesto | wild herbs

- fried Black Tiger prawns + 8,5

### Fillet of alpine salmon

30,8

mini vegetables | potato souffle | herb foam

### Roasted duck breast

32,8

cabbage | hash browns | ginger jus

### Roasted guinea fowl breast

29,8

ratatouille | sweet potato cake | madeira glaze

### Braised knuckle of lamb

32,9

root vegetables | roasted potatoes | portwine jus

### Roastbeef “Black Angus” with wild garlic crust

38,0

asparagus ragout | potato wedges | balsamic glaze



### Roasted fillet of beef

45

mini vegetables | hash browns | cream of parsley  
braised oxtail | redwine jus


## Classics


EUR

-  **Regional cheese noodles “Allgäuer Kässpatzn”** 16,9  
fried onions | chives
-  **Cabbage “Strudel”** 19,9  
herb cream | mountain cheese | lamb’s lettuce
- “Wiener Schnitzel” of veal** 25  
parsley-potatoes | viennes garnishing (anchovies, capers, parsley and egg)
- with cucumber salad + 5,4
  - with small seasonal salad + 8,6
- Beefcheeks braised in portwine** 23,9  
mini carrots | mashed potatoes
- Roasted calf’s liver** 26,9  
calvados apple | fried onions | mashed potatoes | redwine sauce

EUR

## Dessert /

- Blackforest cake** 13,8  
dark chocolate | vanilla | cherry-sorbet
- Lemon tart** 14,4  
meringue | pistachio-cecream
-  **Dark chocolate** 12,8  
sea buckthorn | coconut-sorbet

<b>Small cheese selection</b> chutney   nuts	16
<b>Sorbet Royal</b> raspberry-, lemon-, passionfruit- or cassis-sorbet poured with Crémant Pinot Brut Bercher Schmidt   mint	9,9
<b>Iced coffee or iced chocolate "Das Rübezahl"</b> vanilla ice cream   coffee liqueur   whipped cream	8,8
<b>Affogato</b> vanilla ice cream   poured with a double espresso   whipped cream	7,8
 <b>Scoop of sorbet</b> raspberry   lemon   passion fruit   cassis	3
<b>Scoop of ice cream from the Allgäu ice cream manufactory</b> vanilla   chocolate   strawberry   walnut	3

## **Homemade Cakes & Tarts**

EUR

piece of cake	4,2
piece of pie	5,2
<b>Apple strudel (2.00 pm to 4.30 pm)</b> with vanilla sauce	5 + 1,5