

À la carte menu | 12.00 am to 9.00 pm

Soups

EUR

Soup of the day

9,4

Consommé of Allgäu chicken
chicken | parsley

9,9



Foamed soup of celery
celery | potato crumble

8,4



Creamsoup of chanterelles and sour cream
croûtons | cress

9,9

Cold soup of honeydew melon
roasted prawn | basil

11,9

Appetizers

EUR

Carpaccio of beef
rocket salad | truffle marinade | tomatoes | brioche croûtons

23,9

Graved alpine salmon
wild herbs | citrus marinade | pickled fennel | cream cheese

19,9



Tartelette of root vegetables
pickled turnip | radish | peas | woodruff

18,9



Aspic of mushrooms
rocket salad | chanterelles | porcini mushrooms | remoulade sauce
black walnuts

17,9

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
- fried Black Tiger prawns
- fried beef filet stripes

+ 7,8
+ 10,4
+ 12,8

Main dishes

EUR



Fettuccine with porcini mushroom sauce

22,8

roasted porcini mushrooms | tomatoes | herbs

- fried Black Tiger prawns

+8,9

Fillet of alpine salmon

30,8

mini vegetables | potato soufflé | herb foam

Saddle of deer

32,8

ragout of chanterelles | potato doughnuts | portwine sauce

Roasted guinea fowl breast

29,8

ratatouille | sweet potato cake | madeira glaze

Braised knuckle of lamb

32,9

root vegetables | roasted potatoes | portwine sauce

Roasted “Black Angus” with herb crust

38

ragout of porcini mushrooms | potato wedges | balsamic glaze

Roasted fillet of beef

45

mini vegetables | hash browns | cream of parsley
braised oxtail | red wine sauce

Classics

EUR

 Regional cheese noodles “Allgäuer Kässpatzn” fried onions chives	16,9
 Cabbage “Strudel” herb cream mountain cheese lamb’s lettuce	19,9
Roast beef with onions beans with bacon fried potatoes	38
“Wiener Schnitzel” of veal parsley-potatoes Viennes garnishing (anchovies, capers, parsley and egg)	25,0
- with cucumber salad	+ 5,4
- with small seasonal salad	+ 8,6
Beef cheeks braised in portwine mini carrots mashed potatoes	23,9
Ragout of deer red cabbage “spätzle” cranberries “Calvados” apple	26,9

Louis II.

Vielfältig modern.

Dessert



EUR

Blackforest cake

13,8

roulade of dark chocolate | crème chantilly | cherry liqueur sorbet

Cheesecake

12,9

apricot cream | apple sorbet



Pina Colada

13,8

coconut cream | pineapple liqueur sorbet

Coffee-Panna Cotta

12,9

mascarpone | amarettini | amaretto ice cream

Small cheese selection

16

chutney | nuts

Sorbet Royal

9,9

raspberry-, lemon-, passionfruit- or cassis-sorbet
poured with Crémant Pinot Brut Bercher Schmidt | mint

Iced coffee or iced chocolate "Das Rübezahl"

8,8

vanilla ice cream | coffee liqueur | whipped cream

Affogato

7,8

vanilla ice cream | poured with a double espresso | whipped cream



Scoop of sorbet

3

raspberry | lemon | passion fruit | cassis

Scoop of ice cream from the Allgäu ice cream manufactory

3

vanilla | chocolate | strawberry | walnut



Homemade Cakes & Tarts

EUR

piece of cake

4,2

piece of pie

5,2

Apple strudel (2 p.m. - 4.30 p.m.)

5

with vanilla sauce

+ 1,5

– Restaurant –

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Vielfältig modern.

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