

- Restaurant -

# Louis II.

Vielfältig modern.

## 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 spinach

10,80

chopped organic country egg | oil from white Alba truffle

### Appetizers

EUR

#### Sashimi of alpine salmon

20,8

pickled ginger | quince | ponzu dressing

#### Variations of porcini mushrooms

18,4

porcini mousse | pickled porcini | porcini  
rosehip | buttermilk



#### Pumkin tart

17,8

pickled apricot | chestnut granola | wild herbs

#### Braised pork belly

19,8

black garlic | pickled radish | young garlic

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

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## 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

 **Swabian finger noodles “Schupfnudeln”**  
black salsify | walnut cream | lamb's lettuce

23,4

 **Vegetable variation in tempura dough**  
fried Mie noodles | Hoisin sauce

22,4

 **Herb tagliatelle**  
tomato relish | wild herbs

21,8

- fried Black Tiger prawns

+ 7,4

### Fillet of alpine salmon

30,8

Fava beans | small potatoes | garlic fumé | lemon chutney

### Roasted duck breast

32,8

pumpkin cabbage | hash browns | ginger jus

### Roasted corn-fed chicken breast

29,8

truffle-potato-eclair | black winter radish | port wine jus

### Pink roasted rack of lamb

42,8

potato soufflé | broad beans | roasted garlic | herb jus

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**Roastbeef "Black Angus" with herb crust** 38,0  
sweet potato chips | roasted porcini mushrooms | flamed paprika cream

**Roasted fillet of beef with bone marrow crust** 44,8  
baked potato ring | kohlrabi ragout | smoked crème fraîche

## Classics

EUR

 **Regional cheese noodles "Allgäuer Kässpätzl"** 16,9  
fried onions | chives

**Roastbeef with fried onions** 38,0  
fried potatoes | beans with bacon

**"Wiener Schnitzel" of veal** 25,0  
parsley-potatoes | Viennes garnishing (anchovies, capers, parsley and egg)

- with cucumber salad + 5,4
- with small seasonal salad + 8,6

## Dessert /

EUR

**Blackforest cake** 13,8  
dark chocolate | vanilla | cherry-sorbet

**Lemon tart** 14,4  
meringue | pistachio-cream

 **Dark chocolate** 12,8  
sea buckthorn | coconut-sorbet

**Small cheese selection** 16  
chutney | nuts

**Sorbet Royal** 9,9  
raspberry-, lemon-, passionfruit- or cassis-sorbet  
poured with Crémant Pinot Brut Bercher Schmidt | mint

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**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 (2.00 pm to 4.30 pm)** 5  
with vanilla sauce + 1,5