

- 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 beef**

11,8

beef | root vegetables | chives



**Cream soup of potatoes**

11,4

roasted sunflower seeds | wild garlic

### Appetizers

EUR



**Breaddumplingcarpaccio with potato dressing**

22

mustard seeds | red onions | spicy peanuts | lamb's lettuce | radish

**Marinated slices of scallop**

24

pickles mushrooms | quince | ponzu dressing



**Variation of beetroot**

19,5

beluga lentils | bread chip | sorrel oil



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

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## Salads

EUR

 <b>Small salad plate</b>	9
lettuce   cocktail tomatoes   cucumbers   red onions   croûtons	
 <b>Salad plate „Das Rübezahl“</b>	17
lettuce   cocktail tomatoes   cucumbers   red onions   croûtons	
- fried turkey stripes	+ 8
- fried Black Tiger prawns	+ 10
- fried beef stripes	+ 13

EUR

## Main dishes

	small	normal
 <b>Tagliatelle</b>	19	24
mushrooms ragout   roasted sweet potatoes   sunflower seeds wild herbs		
- fried Black Tiger prawns	+5	+ 8
- fried beef stripes	+7	+10
 <b>Saffron risotto</b>	21	26
tomatoes   spring leek   mountain cheese		
<b>Linguine with crustaceancream</b>	25	29
roasted prawns   sugar peas   peas with chili		

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## Main dishes

EUR

### **“Wiener Schnitzel” of veal**

parsley-potatoes | Viennese garnishing (anchovies, capers, parsley and egg)

32

- with cucumber salad

+ 5

- with small seasonal salad

+ 9



### **Regional cheese noodles “Allgäuer Kässpatzn”**

strong regional cheese | glazed onions | chives

19

### **Roasted duck breast**

caramelized chicorée | red cabbage | hash browns | kumquatconfit

36

### **Filet of halibutt**

saffron risotto | pak choi | sorrel oil | brown butter sauce

32,5

### **Roasted “Black Angus”**

green beans | fried potatoes with bacon | café de paris butter

42



### **Braised sweet potatoes with couscous**

caramelized chicorée | soy yogurt | pomegranate | wild herbs

21

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## Dessert

EUR

### **Black forest cake 2.0**

dark chocolate | crème chantilly | kirsch

16

### **American Cheesecake**

salted caramel | apricot gel | apricot sorbet

14



### **Coconut mousse**

blackberry gel | orange sorbet

16

### **Cheeseplate**

chutney | nuts

19

### **Sorbet Royal**

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

## **Homemade Cakes & Tarts**

EUR

piece of cake

4,8

piece of pie

5,9

**apple strudle** (2.00 pm to 4.30 pm)

with vanilla sauce

6,5

+ 2,3