

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

Soups

EUR

**Soup of the day**

9

**Consommé of beef**

11

chicken | parsley



**Foamed soup of parsley root**

10

parsley root chips | chervil



**Cream soup of pumpkin**

10

Black bread croutons | parsley

Appetizers

EUR

**Pork belly**

21

black garlic | pickled radish | young leek

**Marinated slices of scallop**

22

pickled mushrooms | quince | ponzu-dressing



**Variation of pumpkin**

19

almonds | rosehip



## Salads

EUR

### Small salad plate

9

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

### Salad plate „Das Rübezahl“

17

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

- fried turkey stripes
- fried Black Tiger prawns
- fried beef filet stripes

+ 8  
+ 10  
+ 13

## Main dishes

EUR



### Tagliatelle

24

mushroom ragout | roasted porcini mushrooms | wild herbs

- fried Black Tiger prawns

+8



### Saffron risotto

22

roasted young leek | cherry tomatoes | parmesan cheese

### Fillet of pike-perch

30

broad beans | white wine risotto | garlic-fumé

### Roasted duck breast

Red cabbage | hash browns | portwine jus

### Saddle of deer

35

roasted brussel sprouts | potato doughnuts | juniper jus

### Corn chicken breast

29

ratatouille | sweet potato cake | madeira glace

### Braised knuckle of lamb

33

white bean cassoulet | potato cubes | herb sauce

### Roasted “Black Angus”

39

ragout of porcini mushrooms | potato wedges | herb butter

**Variation of beef (Fillet of beef & braised beef cheeks)** 45  
"Letscho" vegetable ragout | backed potato ring | balsamic glaze

## Classics

EUR

 **Regional cheese noodles "Allgäuer Kässpatzn"** 17  
strong regional cheese | melted onions | chives

 **Cabbage "Strudel"** 21  
herb cream | mountain cheese | lamb's lettuce

**Roast beef with onions** 38  
beans with bacon | fried potatoes

**"Wiener Schnitzel" of veal** 26  
parsley-potatoes | Viennese garnishing (anchovies, capers, parsley and egg)

- with cucumber salad + 5
- with small seasonal salad + 9

**Beef cheeks braised in portwine** 25  
mini carrots | mashed potatoes

**Ragout of deer** 28  
red cabbage | "spätzle" | cranberries | "Calvados" apple



## Dessert

EUR

### **Black forest cake 2.0**

14

dark chocolate | crème chantilly | cherry liqueur sorbet

### **Cheesecake**

13

apricot cream | apple sorbet



### **Pina Colada**

14

coconut cream | pineapple liqueur sorbet

### **Coffee-Panna Cotta**

13

mascarpone | amarettini | amaretto ice cream

### **Small cheese selection**

16

chutney | nuts

### **Sorbet Royal**

10

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.)

5,2

with vanilla sauce

+ 1,5