

Menu

Bavarian Tapas

Pretzel dumpling bruschetta with chanterelles on wild herbs	4,90 €
Deep-fried Obatzder ball on cranberry foam	5,50 €
Homemade potato praline with Leberkäsbrat stuffing on lukewarm coleslaw	5,50 €
Allgäuer Kässpätzle baked in the rice leaf with fried onions	5,50 €
Beetroot salad with octopus and pear	6,90 €
Bavarian-dark-beer-goulash (beef) with dumplings	6,50 €
Ox cheek with cress	6,50 €
Matjestatar on beetroot carpaccio, onion jam	5,70 €
Fried prawns on lukewarm cucumber avocado salad	6,90 €
Roast beef tenderloin on sweet potato coconut purée	6,90 €

Our specialty: The Hot stone

HOT STONE - served with 3 homemade dips - Aioli - hot Chimichuri - Barbeque Bacon -

Our specialty is the preparation of the dishes on the hot stone

We serve you a lava stone heated to 400 degrees Celsius. For example, you place a raw steak on it and turn it on after a few seconds. If the second side is grilled, the pores are closed and the juice remains in the meat.

Now just cut yourself off piece by piece and grilling every bite individually, according to your taste: English, medium or through. The preparation on the hot stone does not need oil or fat, which makes the pure taste of the food particularly to the advantage. You can enjoy your food in peace, because our lava stone keeps its heat for a long time.

Mixed from the hot stone	250 g	25,00 €
Roastbeef - veal steak - pork steak	350	35,00 €
Pork steak	180 g	13,50 €
	250 g	18,50 €
	350	25,00 €
Steak from the cattle	180 g	17,00 €
	250 g	23,00 €
	350	33,00 €
Roast beef (sirloin) from Uruguay	180 g	18,00 €
	250 g	24,00 €
	350	34,00 €
Vealsteak	180 g	19,50 €
	250 g	25,50 €
	350	35,50 €

Argentinian beef fillet	180 g	23,50 €
	250 g	30,00 €
	350	45,00 €
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Side dish to the Hot Stone		4,00 €
	- Potatoes with sour cream	
	- French fries	
	- Grilled corn	
	- Vegetables	
	- Salad	
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Extras - Herb Butter, additional Dip, Sour Cream or Pepper Sauce		1,50 €
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Seasonal dishes

Pita bread - fresh from the oven - with or without garlic		2,80 €
Mixed olives		4,50 €
Cauliflower cream soup with chanterelles		5,50 €
Salmon mango tartare with orange mustard dip and fried chanterelles		13,90 €
Lukewarm smoked trout fillet marinated in hops and malt, with beetroot mousse and wild herbs		12,90 €
Toscana bowl with mozzarella, tomato, cucumber, radishes, olives, rocket and pesto		9,50 €
Fried avocado with goat cheese filling, leafe letucce, old balsamico		12,90 €
Risotto with chanterelles and goat's cheese	klein	13,50 €
	groß	15,50 €
Fresh tagliatelle with truffle burrata, cherry tomatoes and arugula		13,50 €
Rinderfiletspitzen mit gebratenen Steinpilzen, Thymianjus, Kartoffelgratin und Gemüse		24,50 €
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