

Menu

Bavarian Tapas

Pretzel dumpling bruschetta with chanterelles on wild herbs	5,00 €
Deep-fried Obatzder ball on cranberry foam	5,50 €
Homemade potato role with Leberkäsbrat stuffing on lukewarm coleslaw	5,50 €
Allgäuer Kässpätzle baked in the rice leaf with fried onions	5,50 €
Stuffed Rice balls with mountain cheese and chanterelles-pesto	5,00 €
Roast pork cannelloni on sauerkraut	6,50 €
Smoked trout fillet marinated, with beetroot mousse, wild herbs	6,00 €
Bavarian-dark-beer-goulash (beef) with dumplings	6,50 €
Roast pork cannelloni on sauerkraut	6,50 €

Current daily offer

Pita bread - fresh from the oven - with or without garlic	2,80 €
Mixed olives	4,50 €
Mixed lettuce with wild herbs	6,90 €
Fried avocado with goat cheese filling, leafe letucce, old balsamico	12,90 €
Roasted fresh porcini mushrooms on rocket salad with tomato concassee, toasted croutons and sliced Parmesan	13,50 €
Vegetarian - Great tarte with figs, goat cheese, pear, honey and rosemary	12,90 €
Vegetable curry with basmati rice, yoghurt dip and papadam	13,50 €
Suckling pig back with leek strudel, potato gratin and Jus	18,50 €
Rabbit tagine with dates, vegetables, shallots, pine nuts and couscous	15,50 €

Seasonal dishes - fish weeks in September

Marinated tuna with avocado mango tatare and baked shrimp	10,50 €
Homemade brawn with saffron vegetables and crayfish on wild herb salad	8,50 €
Prawn skewer on spinach rice, pine nuts	14,90 €
Hake fillet baked in crunchy herb crust, potato-avocado-salad, remoulade sauce	15,50 €
Stuffed calamari (spinach / ricotta) with tomato ragout and polenta	14,90 €

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