

## "Supervised drinking"

We are happy to accompany your selection with the matching

wines for 10,- per glass 0,1l

or

also non-alcoholic at 8,- per glass 0,1l

## Free choice of menu

We serve all menus in advance

"FLOWERS4U| "THE GREAT| "THE BREAD"

and after the menu

"THE HAPPY ENDING"

Menu from 3 courses 99,-

each additional course+ 20,-

\* cannot be selected as a main course| \*\* can only be selected as a main course

## Don't fancy a sweet dessert?

Then we are happy to you;

THREE KINDS OF MOUNTAIN CHEESE

from Jamei Laibspeis`from Kempten (exclusively in Ravensburg) Fig  
mustard| Apple| Quince| Nut bread

1-7-9-12

MOUNTAIN CHEESE ADDITIONALLY+ 18,-

## Fancy a cigar after dinner?

We offer a small but fine selection of cigars.

Rillos and cigars service charge per piece€ 5,-

## "The vegan menu"

### "GYOZA & ALGAE "\*\*

Gyoza steamed & fried with BBQ cabbage| Haricot de Mer| Daikon radish| Wasabi  
1 - 8 - 9 - 12

### "CHESTNUT & TRUFFLE "\*\*

Chestnut soup| black trüffel| Hippe  
1 - 6 - 11

### "RED BETE "\*\*

Pear| Pearl onions| Leche de tigre| Beechnuts\*  
1 - 9 - 12

### "HERBAL SEEDLING & POTATO "\*\*

Grilled herb saitling| Kartottel millefeuille| Tofu| Mushroom dust  
6 - 12

### "BLAUKRAUT "\*\*

Char-grilled slices| Pine nuts| Lemon pearls & gel| Chocolate| Chilli\*  
1 - 5 - 9 - 12

### "BANANA BLOSSOM & LENTIL "\*\*\*

Tempura-baked banana blossom | black & red lentil curry | peanuts | mango | coriander  
1 - 6 - 8 - 9 - 11 - 12

### "DEATH BY CHOCOLATE"

Blueberry| Hazelnut| Zimt  
1

COMPLETE MENU IN 7 COURSES

149,-

## "FROM AROUND THE WORLD"

### "TACO ROSSINI" \*\*

Soft taco | pastrami of local beef | foie gras mousse | black trüffel fermented walnut | Medlar

1-3-7-9-11

### "BAVARIAN PRAWN" \*\*

Prawns from Munich | Wasabi mayonnaise | Cleaned amaranth | Crustacean foam

1-2-3-7-12

### "QUAIL | TRUFFLE | RISOTTO" \*\*

Quail leg stuffed with béchamel | shaken risotto

1-3-7-9-12

### "COD & IMPERIAL CAVIAR" \*\*

Steamed cod slices | Kartottel-Millefeuille | Caviar velouté 10g Imperial  
caviar selection additionally+ 25,-

3-4-7-9-12

### "YOUNG CORN CHICKEN KOREAN"

Deep-fried leg with a rich sesame and soya glaze | spring onion | fried onion Steamed breast |  
dashi | kimchi | lime

1-3-7-9-12

### "SADDLE OF VENISON FROM THE CHARCOAL GRILL" \*\*\*

Hollandaise | Chervil | Salsify | Cranberry | Croquette

1-3-7-9-12

### APPLE TARTE TATIN

Hazelnut | Crème Chantilly | Quince and rum sorbet

1-3-7

6-COURSE MENU WITH CHICKEN OR VENISON AS MAIN COURSE

149,-

COMPLETE MENU IN 7 COURSES

159,-

## "THE HEARTY MENU"

### "GOOSE LIVER & SMOKED BODENSEE EEL "\*\*

Slices of unstuffed goose liver, eel & caramelised apple| Lamb's lettuce| Creme fraîche| Smoked eel stock  
4-7-9-12

10g Imperial Caviar Selection additionally+ 25,-

### "POTATO SOUP "\*\*

Salmon trout tartare from Ittenbeuren| Salmon trout caviar| Chives| Croutons  
1-4-7-9-12

### "KÖNIGSBERGER KLOPS LIKE AT MY GRANNY'S "\*\*

Sweetbreads| Caper leaf| Beetroot| Pearl onions| Wattel| Honey gherkin  
1-3-4-7-9-12

### "ZANDER & CRAYFISH "\*\*

Pike-perch dumplings stuffed with crayfish| Spinach| Riesling cream| Kochia  
1-4-7-9-12

### " SHANK OF JUVENILE PIGLET"

Boneless knuckle of pork| Cleaned rind| Apple sauerkraut| Celery-mustard puree with jalapenos  
9-10-12

### "BEEF CHEEK BORSCHT STYLE "\*\*\*

Braised beef cheek| Borscht| Sour cream| Bergpfetter  
1-7-9-12

### "BABA AU RHUM"

Brioche drowned in rum ;) | Sour cream ice cream| candied orange

6-COURSE MENU WITH SHANK OR BEEF CHEEK IN THE MAIN COURSE

149,-

COMPLETE MENU IN 7 COURSES

159,-