















Starters & Soups

		Bodensee leaf salad with our French dressing	9
		Crispy fried Linzgau-goat cheese with our chutney & baby leaf salad	18
		Reichenau-rocket salad with Heggelbach- "Parmesano" and pickled asparagus	12
		Fish starters with smoked salmon trout, Maatjes-roach & Bodensee-caviar, Cremes Frache & potato cake	19
		Cream soup of Bodensee-asparagus	9
		Clear Consommé with shredded pan cake	9
		Our "Bouillabaisse" with fish fillets, roasted bread, Aioli & grated cheese	16 26

Local classics

		Maatjes of Bodensee-roach, mayonnaise sauce with apple and onions, steamed small Linzgau-potatoes	21
		Cheese spaetzli with hand-grated regional alpine cheese (Appenzeller, Gruyere and mountain cheese), melted onions	18
		Local specialties: Käsespätzle, Maultäschle with onion confit, homemade bratwurst, & lukewarm potato salad	20

Dinner Menu

Aperitif of the month

Aufricht Pinot Rosé Brut „Cuvee Seehof“
Weingut Aufricht Stetten / Bodensee
Glas 0,1 € 8

Badisches Weinstuben Menü

Bestellungen bis 20 Uhr möglich

Our Vitello „Tonato“
Veal / Cream of smoked white fish / Pickles
18

oder

Ceviche of Linzgau char
Rhubarb / Schalots / Mustard seed / Cilantro
18

Grilled scallops & King prawns
Wood garlic pesto jus / Risotto / Asparagus
40

und/oder



Roasted Veals hip
Green Bodensee-asparagus / Gnocchi
38

Delice of Mango & Passionfruit
Coconut-ice cream
15








63 €
(1 Starter,
Fish or Meat
& Dessert)

79 €
(1 Starter,
Fish & Meat
& Dessert)

Main course

		Homemade ravioli of Linzgau-Ricotta & spinach, Kluftern-pumpkin seed pesto & small vegetable	27
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Our asparagus menue
is on the backside

		Pan fried fillets of Linzgau char basil sauce, seasonal vegetable & homemade noodles	35 32
		Pan fried fillet of Bodensee-cat fish, creamy asparagus & morels, & steamed Linzgau potatoes	37
		Schnitzel of Hällisch-pork baked with butter, cranberries & Linzgau hash browns	28 25
		Roasted sirloin steak of Swabian-beef, shallot-red wine sauce, cheese-spaetzli	36 32
		Salem lamb stew, tenderly braised with fresh thyme, seasonal vegetable & potato au gratin	29
		Pan fried Salem lamb liver, Bodense quince balm vinegar, seasonal vegetable & Linzgau hash browns	31
		Roasted Überlinger chicken breast, rosemary & salted lemon, seasonal vegetable & Polenta	31



Dishes whose raw materials are proven to be produced from a radius of 50km



vegetarian

Please ask our service staff for documentation of allergen.


Despite the greatest possible care in the fresh preparation of our dishes, traces of allergenic ingredients cannot be ruled out.



Dinner Menu


Bodensee-Asparagus

*Family Landerer from Meckenbeuren
is our asparagus farmer*

Roasted veal's prime
with lukewarm salad of asparagus 17

 Aspargaus stew in creamy chive sauce
& bacon pan cake 28

 Bodensee asparagus
 backed with goat cheese,
wood garlic pesto & creamy risotto 34


 Red curry of asparagus tips
with cherry tomatoes, ginger, cilantro
& fragrant rice 29


 White Bodensee-asparagus;
 with sauce Hollandaise or butter
& steamed potatoes or pancake 32

Side plates to our asparagus dishes:

(only together with a asparagus main course)

 Raw & cooked ham
of Echt Hällisch pork 9

 Backed Schnitzel of Hällisch pork 10

 Pan fried filets of Linzgau char 14

Grilled king prawn (piece) 5,5



As a member of "Gutes vom See" association,
I source a lot of my groceries within a 50 km
radius of Lake Constance.

Gutes vom See was founded to promote the
development of the region in long term - and
thus fits in perfectly with my goal of cooking
regional, authentic dishes.

Our large kitchen team is fully behind this
understanding of honest cuisine, which is also
reflected in the fact that many of our
employees have been there for years."

Taste our region through our dishes!

With hospitable regards,
Jürgen Hallerbach



QR-Code for
wine- & beverage menu & allergens list



Desserts & Cheese

(Order until 9:30pm)

Wine offer for desserts:
Kracher Auslese Cuvée 6,5
Kracher, Burgenland, Österreich (5cl)
aus der 0,375 Flasche

Espresso 6
with caramel ice cream

Coconut ice cream 9
with mango & passionfruit


Raspberry-sorbet 9
with rhubarb stew

Three little sweet treats:
Vanilla Crème Brûlée / fresh cheese mousse 18
Rhubarb bread pudding / & ice cream

Dark & White Valrhona Chocolate Mousse 15
'Guanaja & Ivoire'
on two sauces & fresh fruits

Three homemade sorbets 15
in hip basket, fresh fruits

Warm strudel of rhubarb 15
vanilla sauce & pistachio ice cream

 Variation of regional soft cheese 15
& homemade chutney



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