






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
	Salad of veal's head, Höri-Bülle (onions), radish and Kluftern-pumpkin seed oil	16
 	Cream soup of Immenstaad-wild garlic with poached egg	10
	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

Tuna Carpaccio
Olive Oil / Linzgau-Quinoa
18

Sea bass fillets
Wood garlic pesto jus / Risotto / Asparagus
37

und/oder










Roasted Swabian-beef tenderloin
Parmesan crust / Morrels / Jerusalem artichoke /
Gnocchi
45

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
	Pan fried fillets of Linzgau char basil sauce, seasonal vegetable & homemade noodles	35 32
	Pan fried fillet of Bodensee-cat fish, creamy leek & 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 served in two ways, roasted & braised, seasonal vegetable & potato au gratin	35
	Pan fried Salem lamb liver, Bodense quince balm vinegar, seasonal vegetable & Linzgau hash browns	31
	Coq au vin of Überlinger chicken leg braised with Bodensee rosé wine, seasonal vegetable & mashed parsley root	28



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



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



Wine offer aus der 0,75 l Flasche

	0,1 l	0,25 l	Flasche
Aufricht Cuvée Blanc Brut „Seehof-Abfüllung“ Weingut Aufricht, Meersburg Stetten, Bodensee / Baden	8		
2022 Weisser Milan Cuvée von Weissburgunder, Müller- Thurgau & Sauvignon Blanc Weingut Clauß, Nack, Bodensee / Baden	4,5	10	29
2021 Roter Milan Cuvée von Cabernet, Merlot & Dornfelder Weingut Clauß, Nack, Bodensee / Baden	4,5	10	29


Desserts & Cheese

(Order until 9:30pm)

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

Espresso
with caramel ice cream 6

Coconut ice cream
with mango & passionfruit 9


 Neighbours apple served in two ways,
Sorbet & stew 9

Three little sweet treats:
Vanilla Crème Brûlée / chocolate cake
nougat mousse & ice cream 18

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

Three homemade sorbets
in hip basket, fresh fruits 15

Warm strudel of Bodensee apples
vanilla sauce & Bailey's ice cream 15

 Variation of regional soft cheese
& homemade chutney 15



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