Dinner Menu

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

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

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Grilled tuna steak
Wood garlic pesto jus / Risotto / Asparagus
38

und/oder

Roasted Swabian-beef tenderloin
Green Bodensee-asparagus / Gnocchi
46

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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

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 remoulade of asparagus & herbs	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 Kracher, Burgenland, Österreich *aus der 0,375 Flasche*	6,5 (5cl)
	Espresso with caramel ice cream	6
	Coconut ice cream with mango & passionfruit	9
	Raspberry-sorbet with rhubarb stew	9
	Three little sweet treats: Vanilla Crème Brûlée / chocolate cake fresh cheese 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 rhubarb vanilla sauce & Baileys ice cream	15
	Variation of regional soft cheese & homemade chutney	15

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