





Dinner Menu

Starters & Soups

 	Fresh local lettuce with our French dressing	8	
	Bodensee-Baby leaf salad with warm bacon & croutons	11	
	Crispy fried Linzgau goat cheese with our chutney & wild herb salad	16	
	Three fish starters Trout matie with housewife sauce, smoked whitefish, whitefish caviar Crème Fraîche & small potato pancakes	19	
	Iced Reichenau Gazpacho with tomato, courgette & red pepper	9	
	Clear consommé from Linzgau beef with herb pancakes	8	
	Our Mediterranean bouillabaisse with fish fillets, aioli & cheese	16	24
	Red Thai curry cream soup with cilantro	9	
	additional with grilled prawns	16	

Local classics

	Black Forest trout herring, housewife sauce with apple and onions, small Linzgau steamed potatoes	19	
 	Cheese spaetzli with hand-grated regional alpine cheese (Appenzeller, Gruyere and mountain cheese), melted onions and leaf salad	18	
	Local specialties: Käsespätzle, Maultäschle with onion confit, homemade bratwurst, smoked whitefish fillet on a lukewarm potato salad	19	

Aperitif of the month

2019 Pinot Rosé Brut
Weingut Robert & Manfred Aufricht, Stetten / Bodensee
Glas 0,1 € 7,8

Baden Weinstuben dinner menu

(Order until 8:30 pm)

Luke warm octopus
red pepper / coriander / quinoa
18

or

Jelly of Bodensee-“Iberico-porc”
calf's sweetbread / fresh chanterelles
18

Cat fish filet
lemon / tomatoes / rocket-risotto
30 / 27

or / and

Roasted Salem lamb leg
green beans/ artichoke / potato gratin
35 / 32

Lemon cake
Pistachio ice cream
13

55 €

(3- course menu:









1 Starter,
fish or meat
& deserts)



71 €

(4-course menu:

1 Starter,
Fish & Meat
& deserts)

Main course

	Reichenau turnip baked in salt, shiitake mushroom jus, pea-eede pepper-risotto	19	
	Fresh chanterelles in cream sauce, with fresh herbs & homemade noodles	24	
	Pan fried Black Forest trout filets, brown butter with parsley & tomatoes, steamed potatoes & leaf salad	28	25
	Filets of Linzgau char, basil sauce, asparagus & homemade noodles	33	30
	Variation of fish fillets & grilled prawn cray fish sauce, seasonal vegetable & black noodles	36	
	Schnitzel of Hällisch pork baked with butter, cranberries & Linzgau fried potatoes	25	22
	Roasted Überlinger chicken breast, creamy chanterelles, seasonal vegetable & homemade noodles	27	
	Pan fried calf's sweetbread & kidneys, cider mustard cream sauce,, seasonal vegetable & hash browns	30	
	Venison served in two ways, roasted & braised, mushrooms, seasonal vegetable & hazelnut-Spaetzli	35	
	Grilled Linzgau beef sirloin steak, shallot red wine sauce, cheese Spaetzli & side salad	34	31
	Roasted lamb saddle herb crust seasonal vegetable & mashed potatoes	44	40

 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 the 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 the 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

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 with our caramel ice cream 5,5

Straciatella ice cream 7,5
roasted Immenstaad apricots

Mango sorbet 7,5
with Bodensee summer berries

Three little treats: 15
coconut Crème Brûlée, raspberry mousse &
warm bread pudding

Dark & White Valrhona Chocolate Mousse 12
'Guanaja & Ivoire'
on two sauces & fresh fruits

Three of ours 12
homemade sorbets in hip baskets



Warm strudel of Immenstaad apricots 12
with elderflower yoghurt ice cream



Variation of regional soft cheeses with 13
homemade chutney



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