

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 additional with grilled prawns	9 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	
	Linzgau Burrata Coloured tomatoes / basil-pesto	17

	Gilthead olives / zucchini / tomatoes / Camargue rice	34 / 31
	or / and	
	Roasted Salem lamb leg green beans/ artichoke / potato gratin	35 / 32

	Lemon cake Pistachio ice cream	13
	55 €	71 €
	(3- course menu: 1 Starter, fish or meat & deserts)	(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
	Pan fried catfish filet, herb crust, lemon sauce, backed tomatoes & rocket-risotto	30 27
	Schnitzel of Hällisch pork baked with butter, cranberries & Linzgau fried potatoes	25 22
	Variation of Salem farmer chicken, stew, stuffed pancake, backed wing & crostini, seasonal vegetable & gnocchi	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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