

Kilian Stuba

OUR CLASSICS & ALTERNATIVES TO THE MENU

À LA CARTE

Cauliflower from Reichenau island | in textures

Perigord truffle vinaigrette | quail's egg | chervil

40

Essence of lamb from Fischer family

Sobrasada tortellini | salt lemon | fermented garlic

25

Breton baby anglerfish | roasted in flavored butter on the carcass

Cassoulet with artichokes, olives and green beans

Norway lobster Bisque

45

FOR 2 PERSONS CARVED AT THE TABLE

Bregenz forest chicken from Karu family in Sulzberg served in two courses

- first course -

Tandoori glazed breast fried on the carcass

Kaffir leaf jus | turmeric onion chutney | Daikon Gari WanTan

- second course -

Agnolotti of braised leg

mountain cheese foam | Perigord truffle jus | root spinach coulis

per person 55

FOR 2 PERSONS FLAMED AT THE TABLE

Crêpes à l'orange

Navelina orange | Madagascar vanilla | Grand Marnier | tonka bean ice cream

per person 29

Sorbet of organic lemon and verbena

Comincioli olive oil | lemon confit | Meringue

18

Cheese from the trolley | France and Bregenz forest

mustards and chutneys from our own manufactory | rustic nut baguette

25

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SNACKS

Hot and cold treats

Müller's suckling calf | horseradish | parsley | capers

AMUSE BOUCHE

Breton mackerel marinated and slightly flamed

lukewarm tomato salad | watercress nage

MENU

Duck Foie gras from Alsace | raw marinated with white port wine

vinaigrette of Victoria pineapple and green Shiso leaf

grated pecan nut | Matcha Brioche

Arctic char from the Holzinger family in Gunskirchen

confit in smoked fish butter

potato cucumber chutney | chives

Imperial Gold caviar saffron Beurre Blanc

Belly of Walsertal alpine pork

confit with ginger and chili

celery | carrot | coriander stalks | miso broth

- upgrade -

Fillet of Walsertal alpine beef à la Shabu shabu

10

Venison from the Ellwangen forest

Roast saddle of venison as a crépinette with mushrooms

smoked savoy cabbage cream | mushroom praline | plum brandy jus

Cheese from the trolley | France and Bregenz forest

mustards and chutneys from our own manufactory | rustic nut baguette

Caramelized puff pastry and Boskoop apple

cream caramel flavored with Reisetbauer soy sauce

cider sorbet | Crème Chantilly with cinnamon

4 course menu 140

5 course menu 160

6 course menu 180