

Kilian Stuba

OUR CLASSICS & ALTERNATIVES TO THE MENU À LA CARTE

Mousse of Allgaeu wild garlic and alpine curd in a rye bread taco
marinated old tomato varieties | vinaigrette made from Comincioli olive oil and Gölles TBA vinegar

29

Duck foie gras from Alsace
raw marinated with white Port wine
slightly sour broth of young kohlrabi and marjoram oil
sorbet, gel and confit of Lake Constance rhubarb

35

Frothy soup of black morels and Madeira
pickled rhubarb | sautéed duck foie gras | peas

35

FOR 2 PERSONS CARVED AT THE TABLE

Atlantic baby monkfish fried on the bone in aroma butter

Cassoulet of asparagus from Schrobenuhauhen and green beans
Bisque and ravioli of lobster from Oosterschelde

per person 49

FOR 2 PERSONS FLAMED AT THE TABLE

Pancakes flambéed with Grand Marnier
with the first strawberries

Ice cream of Bronte pistachios and sea salt

per person 29

Boskoop apple and cider sorbet

Cream caramel flavored with Reisetbauer soy sauce | Chantilly cream | puff pastries

19

Cheese from the trolley | France and Bregenz Forest

Mustard and chutneys from our own manufactory | rustic nut baguette

25

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SNACKS

Hot & Cold

Allgaeu wild garlic | Walsertal suckling veal | Amalfi lemon | capers

AMUSE BOUCHE

Cauliflower in textures from the island of Reichenau

Quail's egg | vinaigrette of pickled Perigord truffle

MENU

Lobster from Oosterschelde | gently tempered in its bisque

asparagus from Schrobenuhen | butter crumbs | bitter salad tips

mayonnaise of coarse mustard and raspberry vinegar

Breton coalfish from the small boat | pickled and steamed

Sauté of peas, black morels & sweetbreads | chervil-shallot nage

Arctic char from the Holzinger family in Gunskirchen

confit in smoked fish butter

potato and cucumber chutney | chives | Imperial caviar-saffron beurre blanc

Bregenz forest Chicken from the Karu family

breast roasted with Raz el hanout

Loomi Jus | braised eggplant | falafel | Tajine with chicken leg | dried date

Cheese from the trolley | France and Bregenz Forest

Mustard and chutneys from our own manufactory | rustic nut baguette

Elderflower from 2024 and rocket salad

Walsertal mountain farmer's yoghurt | Lake Constance strawberries

caramelized strudel dough cannelloni

4 course menu 140

5 course menu 160

6 course menu 180