

## In advance.

<b>Lettuce tips marinated in pumpkin seed oil</b>	
with cherry tomatoes, seeds and roasted rye bread	10
with air-dried beef ham from Martin Willam's grey cattle	16
with Metzler's caramelized goat cream cheese	16
with home marinated salmon trout from Heimertingen	18
<b>Baked pastry of Walsertal suckling calf &amp; cured pork neck</b>	16
homemade chutney of Lake Constance cherries and Sarawak pepper with bitter lettuce	
<b>Raw marinated slices of Martin Willam's mountain beef</b>	16
with pumpkin seed oil vinaigrette, grated alpine cheese and Pesto made of Allgaeu wild garlic	

## Kick-off.

<b>Strong beef consommé</b> with "Riblmais" dumplings and chives	9
<b>Frothy soup of chanterelles</b> with cream and Grüner Veltliner	9

## Here we go.

<b>Classic goulash of Martin Willam's grey cattle</b>	23
with tossed butter vegetables, sour cream and Walser "Knoepfle" pasta	
<b>Creamy risotto of Vorarlberg barley and pickled tomatoes</b>	23
with grated alpine cheese and roasted chanterelles	
with three grilled cold water shrimps	32
<b>Classic roast of shoulder of suckling veal from "Müller farm"</b>	29
with glazed summer vegetables, cream sauce and bread dumpling	
<b>Roasted chicken breast from Karu family in Bregenz</b>	29
with "Gröschtl" made of vegetables in season and potatoes, basil pesto and jus	
<b>Viennese Schnitzel fried in cask butter</b>	30
with cold-stirred cranberries and lukewarm potato cucumber salad	
<b>Fillet of Heimertingen char fried on the skin</b>	32
Veltliner sauce, creamy spinach and tossed Risolée potatoes	
<b>Pink roasted saddle of deer calf from Ellwangen forest</b>	35
with red wine jus, cold-stirred cranberries, wild broccoli and Walser „Knoepfle“ pasta	
<b>Small fillet steak of Allgaeu beef - 150 g</b>	38
on glazed bacon beans with Madeira cream sauce and baked potato fritters	
Tell us your individual cut, each additional 50 g	7
on top	

## Sweet peak.

<b>Lemon sorbet with rosé sparkling wine poured at the table</b>	10
lemon balm and marinated pearl sago	
<b>Chilled tartlet of white chocolate and egg liqueur from Martinshof</b>	12
marinated raspberries and Hannes' Stracciatella ice cream	
<b>Tasting platter with local cheese</b> and apricot mustard	14