

...Cold and hot appetizers...

Vitello Tonnato	€	13,80
Veal loin cut thinly on tuna a caper sauce with bread		
Beef Tartar	Starter €	15,60
with toast and butter	Main course €	22,80
Salad „Surf & Turf“	Starter €	15,60
grilled scampi and fried strips of beef filled finely marinated on a crisp green salad	Main course €	19,80
Mixed Salad	€	6,10
with French dressing		
gratinated garlic bread	€	2,90

...Soups...

Clear beef bouillon	€	4,50
with liver dumplings or pancake		
Festive soup „big bowl “	€	6,90
Consommé of beef with three inserts, vegetables and pieces from the cooked rump		
Carrot-mango soup	€	5,80
with croutons and whipped cream		

...from the lake and ocean...

Whitefish filet fried in butter with fresh herbs, boiled potatoes and seasonal vegetables	€	21,30
Roasted filet of char fried in olive oil, with rosemary potatoes and Mediterranean vegetables	€	24,60
Catch fresh filet of pikeperch in semolina crust on leaf spinach with potato-and celery puree	€	26,90
Baked potato with a chive sauce, smoked salmon and salad garnish	€	16,60
Gambas (spicy) Prawns served in hot garlic-olive with baguette	€	12,90

We receive freshly caught lake of Constance fish from the fisherman Lutz and Lunadorn.

...Spring menu....

Crispy lettuce

with melon balls on bacon dressing

Fresh brook trout in a wild garlic crust

with fine vegetables on lemon foam
and dill potatoes

Nutella mousse

in the glass, finely garnished

€ 28,20

.....our chef recommends.....

Roasted veal liver with vegetable rice	€	19,90
Crispy fried chicken with lettuce, homemade potato salad and seed beads	€	14,90
Braised pork cheeks on a red wine sauce with root vegetables, mashed potatoes and seasonal vegetables	€	16,90

Despite careful preparation our dishes may contain ingredients other substances beside traces marked, in the production process the kitchen to be used!

...From our salad corner...

„Tavern salad “ (Cucumbers, tomatoes, peppers, olives and feta cheese) in lettuce wreath on balsamic dressing	€	11,10
Fried camembert (Brie) on a crisp green salad with seed pearls and cranberries	€	11,50
Tuna salad in lettuce wreath with olives and onion rings	€	11,10
Beef salad garnished with pumpkin seed oil beads and onion rings	€	12,80
“Crispy fish” with sauce Tartar of fresh leaf salad on balsamic dressing	€	17,20
„Fitness salad “ crispy leaf salad with fried chicken breast and fine raspberry dressing	€	12,80

...Main dishes....

„Wirtshaustoeple“ grilled beef and pork, served with ham-rahmspaetzle, spring vegetables and madeira-sauce	€	22,80
Pork steak in bacon cheese crust with potato croquettes, vegetable bouquet and red wine sauce	€	16,80
BBQ plate served with French fries, herb butter and onion grill sauce	€	16,90
Roastet beef with onion with bacon beans and fried potatoes	€	20,20
Wienerschnitzel golden fried in butter with French fries and homemade cranberry		
from pork	€	13,90
from veal	€	19,90
Turkey cutlet on a creamy sauce served with rice and seasonal vegetables	€	13,20
Steak of local ox (ca.300g) served with herb butter, pepper sauce, potato and seasonal vegetables	€	33,60
Goulash from ox with homemade spaetzle	€	13,20

Our meat and sausage products are sourced from
Bio-Vorarlberg-Bregenz, efef-Hohenems and Anton Fetz-Andelsbuch

... Vegetarian delicacies...

Homemade cheese spaetzle with fried onions and mixed salad	€	13,90
Serving of apple mash	€	2,90
Three cheeses dumplings (wild garlic, spinach and tomato) of sour kraut, fried onion and brown butter	€	13,80
Polenta slices with gorgonzola baked on tomato ragout and broccoli	€	13,40
„Noodle dish Tavern “ fine noodle with peppers, onions, tomato and pea pods	€	12,80

...from our patisserie...

Semolina dumpling with homemade berry roaster and vanilla ice cream	€	8,50
Fluffy cream cheese mousse fruits on garnished	€	8,50
Variation of dessert treats from the patisserie	€	10,50
homemade warm chocolate cake with chocolate sauce, vanilla ice cream and whipped cream	€	8,50
„Local cheese plate “ various types of chees from our region, with fig mustard, bread and butter	€	10,80