



VeggieWochen am Westlichen Bodensee

22. Februar — 7. April 2023



**Flamed goat's cheese coins
with dwarf orange compote and salad bouquet**

12,50€ (starter)

**Rolled vegetable dumplings
on Mediterranean sauce and rocket**

14,50€

**Baked Risottoballs
on ratatouille vegetables**

15,80€

**Gnocchi with fresh herbs
and mushrooms, swirled in olive oil
on tomato ragout with Parmesan shavings**

17,80€

Wine recommendation

2021 Hohentwieler Höhenrausch
Symbiose aus Graub- und Weißburgunder
Weingut Vollmayer, trocken

0,20l 6,80€ / 0,75l 23,50€



SOUPS AND STARTERS

Beef-power broth with herb pancake and vegetable strips/ 1,3,7,9	5,00
Carrot-ginger soup with cream cap and sesame /7	5,20
Prawns roasted on a skewer with garlic rucolapesto on tomato pasta / 1,3	11,80
Flamed goat's cheese coins on dwarf-orange compote and salad bouquet / 7	12,50

SALADS

Small starter salad Variation of leaf and raw salads on herb yoghurt dressing/ 1,3,7,8,10,C,K	5,70
Large salad plate/ 1,3,7,8,10,C,K with leaf and raw salads on herb yoghurt dressing, <u>optionally also</u>	9,80
... with baked fish crisps perli /1,3,9	15,80
... with 2 pieces shrimp skewers on garlic rucolapesto / 1,8	17,80
... with fillet of pike perch and almond butter / 1,7,8	19,80
... with rump steak of Argentine beef and herb butter/7,10	23,80

KIDS MENU

French fries	5,50
Potato cakes with apple sauce	6,50
Noodles with tomato ragout	7,50
Escalope of pork “Vienna Style” with french fries/1,3	8,00
Fried fish with french fries /1,3,9	8,50

MEATLESS OR FROM THE SEA

Ribbon noodles with tomato ragout / 1,3 and two shrimp skewers on garlic rucolapesto	16,50
Pike-perch fillet fried on the skin with almond butter, (S.) pan vegetables and parsley potatoes / 1,7	23,50
Skreifilet fried on the skin cream leaf spinach (S.) with parsley potatoes / 1,3,7	25,50

FRIED AND BRAISED

Escalope of pork "Vienna Style" (P.) served with small colorful salad plate and french fries/ 1,3,7,8,10,C,K	17,00
Pork back steak with herb butter (S.) on pan vegetables and French fries / 1,3,7,10	18,50
Fillet of chicken breast with redwine-honey-glaze on cream leaf spinach and ribbon noodles / 1,7	21,50
Braised lamb in its own sauce with ratatouille vegetables and homemade swabian noodles / 1,3	20,80
Fillet of pork with mushrooms (S.) and ratatouille vegetables with burgundy glaze, spaetzle (swabian noodles) / 1,3	21,80
Rumpsteak from the argentinian Black Angus Beef (ca. 220g) with herb butter, grilled vegetables and french fries /7	27,50
Men´s Cut ca. 320g	32,50
Onion roast of Black Angus beef with Burgundy jus, (ca. 220g) with roasted onions, bacon beans and potato gratin / 1,3,7,G	28,50

VESPERS

Toast Hawaii

gratinated with pineapple, boiled ham and cheese, cranberries / 1,7,M 9,50

Swiss Sausage salad

with cheese, garnish and farmer's bread / 1,3,10,C,G 10,80

DESSERT

Affogato al Caffé , double Espresso with vanilla ice cream/3,7 4,80

3 scoops mixed ice/1,3,7 4,80

Mixed ice cream with cream/1,3,7 5,80

Children's ice cream "Colorful" with smarties and cream/ 1,3,7,8,A 4,50

Iced coffee with two scoops vanilla ice cream, cream/ 1,3,7 5,80

Berries Dream 7,80

with vanilla, walnut and chocolate ice cream on berry ragout with vanilla sauce and cream/ 3,7,8

Nut cup

with chocolate and walnut ice cream, eggnog, chopped nuts, cream / 1,3,7,8 8,00

Homemade parfait

on plum ragout / 3,7,8 8,50

Chocolate tart with liquid core

vanilla ice cream, plum ragout and cream/ 1,3,7 8,50

Warm apple strudel

with vanilla sauce and walnut ice cream / 1,3,7,8 9,00