



# 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€



## GEWINNSPIEL!

Jetzt einfach QR-Code  
scannen & am Gewinn-  
spiel teilnehmen.



## SOUPS AND STARTERS

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

## SALADS

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

## KIDS MENU

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

## MEATLESS OR FROM THE SEA

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

## FRIED AND BRAISED

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