

IN ADVANCE.

Lettuce tips marinated in pumpkin seed oil	
with cherry tomatoes, seeds and roasted rye bread	10
with air-dried beef ham from Martin Willam's grey cattle	15
with Metzler's caramelized goat cream cheese	15
Poached terrine of home red deer	15
ragout of Wachau apricot, pistachios, walnut bread and freshly picked fine herbs	
Pickled salmon trout fillet from the fish farm Link in Heimertingen	15
with thickened radish broth, horse radish foam and marinated cress	

KICK-OFF.

Strong beef consommé with "Riblmais" dumplings and chives	9
Creamy foam soup of chanterelles with cream and rye bread croutons	9

HERE WE GO.

Creamy risotto of Vorarlberg barley and chanterelles	22
with grated alpine cheese, pea pods and cress	
with three grilled cold water shrimps	31
Classic goulash of Martin Willam's grey cattle	22
with tossed butter vegetables, sour cream and Walser "Knoepfle" pasta made of Martinshof eggs	
Cheeks of Martin Willam's young beef gently cooked in Zweigelt	26
fine braise sauce, glazed turnips and bread dumpling	
Roasted chicken breast from Karu family in Bregenz	26
with tomato sauce, on tossed Garganelli pasta with basil pesto and green asparagus	
Viennese Schnitzel fried in cask butter	28
with cold-stirred cranberries and lukewarm potato cucumber salad	
Fillet of Heimertingen char fried on the skin	30
Veltliner sauce, creamy spinach and glazed pikeperch ravioli	
Pink roasted "Nüsschen" of summer deer from Ellwangen forest	33
on stirred barley with chanterelles, cranberries, red wine jus and romanesco	
Roast joint of Kleinwalsertal saddle of beef tossed in natural beef jus	34
"Gröschtl" of green beans, Allgaeu potatoes and cherry tomatoes with roast onions	

SWEET PEAK.

Chilled soup of Stans plums and Rosé sparkling wine	9
almond crunch, sorbet of Fenkart's handmade chocolate, mint pesto	
Our interpretation of Peach Melba	11
fluffy peach mousse, coulis and sorbet of Lake Constance raspberry	
Tasting platter with local cheese and apricot mustard	14