

**OUR CLASSICS
& ALTERNATIVES TO THE MENU
À LA CARTE**

**Soup of Ponthier Chestnut
with matured Madeira**
3 g white Italian Truffle | Lake Constance Apple
briefly grilled Duck Liver

35
without Duck Liver 29

FOR 2 PERSONS CARVED AT THE TABLE

**Fillet of Alpine Beef from Kleinwalsertal
under a Shallot Crust**
Root Spinach Coulis | Perigord Truffle Jus
Baked Bean | Foam of Linda Potato

per person 55

FOR 2 PERSONS FLAMED AT THE TABLE

Flamed Crêpes à l'Orange
marinated Orange Fillets | Vanilla Fond | Grand Marnier
salted Nougat Ice Cream

per person 29

**Cheese Selection from the Trolley
France and Bregenz Forest**
Mustard and Chutneys from our IFEN Manufactory
rustic Nut Baguette

25

THE START

Kilian Stuba "Brotzeit"
Essence of Deer from Ellwangen Forst

AMOUSE BOUCHE

Metzler's Goat's Cream Cheese and spicy Pear Chutney
Stock of Arolla Pine Vinegar and IFEN Honey | roasted Pumpkin Seeds

MENU

**Our raw marinated Duck Liver
„Winter Edition with Red Port Wine“**
Quince Vinaigrette with Piedmontese Hazelnuts
small crispy Praliné of Duck Confit

**Allgaeu Salmon Trout from Link Family
gently cooked**
Cape Laksa, Couscous with Passion fruit and Vegetables
Rye Coriander Rice Crunch

Spanish Sea Bass from Cadiz port grilled on the Plancha
Parsley Fish Jus | lukewarm Potato Pulpo Salad
Amalfi Lemon Gel | candied Olives

**Saddle of Lamb from Bregenz Forest
Markus Fischer Farm**
glazed Ravioli with braised Lamb's Leg
Stew with Beans, Artichokes and Lustenau Mustard | Fig

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Our Interpretation of a Snowball
Valrhona Ivoire | Tangerine Sherbet with Tarragon
jellied Mountain Farmer's Yoghurt with Pastis

4 course menu 140
5 course menu 160
6 course menu 180

All prices in Euro including service charge and currently valid V.A.T.
Our staff is pleased to inform you about any allergens and additives.

YOUR HOSTS

SASCHA KEMMERER

HANS-JÖRG FRICK

LISA THIEL

AND TEAM