

Kilian Stuba

SNACKS

Warm & cold

Venison from Ellwangen Forest | Red Cabbage | Mélange noir

AMUSE BOUCHE

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

MENU

European Lobster marinated in lukewarm Truffle Vinaigrette

braised Veal's Head | green Bean Seeds
clear Tomato Gel | Sariette

Breton John Dory | sauteed in Tarragon Butter

Sauce Maltaise | Imperial Gold Caviar
raw marinated Fennel | Amalfi Lemon | Mountain Farmer's Yoghurt

Allgaeu Salmon Trout from Link Family | gently cooked

Smoked Fish-Potato-Brandade | own row
Sauerkraut-Beurre Blanc

French Étouffée Pigeon | roasted on the bone

Thai inspired Jus | Potpourri of Muscat Pumpkin
Confit Leg

Cheese Selection from the Trolley | France and Bregenz Forest

Mustard and Chutneys from our IFEN Manufactory | rustic Nut Baguette

Soufflé of Waldviertel Poppy Seeds and Alp Curd

Sorbet of Apricot, Harvest 2024
Cream Caramel flavoured with Reisetbauer Soy Sauce

4 course menu 140

5 course menu 160

6 course menu 180

You are also welcome to order menu courses à la carte.

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.

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OUR CLASSIC & ALTERNATIVES TO THE MENU

À LA CARTE

Our raw marinated Duck Liver | „Winter Edition with Red Port Wine“

Quince Vinaigrette with Piedmontese Hazelnuts
small crispy Praliné of Duck Confit

35

Soup of Ponthier Chestnut | with matured Madeira

3 Grams white Italian Truffle | Lake Constance Apple
briefly grilled Duck Liver

45

without Duck Liver 40

Alpine Cream Cheese and Mace | as glazed Agnolotti

Spinach and Egg Yolk Cream
3 Grams white Italian Truffle

45

OUR IFEN CLASSICS FOR TWO PERSONS

CARVED AT THE TABLE

Saddle of Lamb from Bregenz Forest | Markus Fischer Farm

glazed Ravioli with braised Lamb's Leg
Stew with Beans, Artichokes and Lustenau Mustard | Fig

per person 55

FLAMED AT THE TABLE

Flamed Crêpes „Normandy“

Calvados | Vanilla Stock | Lake Constance Apple
Ice Cream of Tonka Bean

per person 29

Mandarin Sorbet

white Chocolate Cinnamon Crèmeux
caramelized Marcona Almonds

18

Cheese Selection from the Trolley | France and Bregenz Forest

Mustard and Chutneys from our IFEN Manufactory | rustic Nut Baguette

25