

# Kilian Stuba

## ALTERNATIVES TO THE MENU

### À LA CARTE

#### Composition of Chanterelles and Vineyard Peach

Mousse | Gel | Salad | toasted Sandwich | young fine Herbs

30

with Kilian Stuba Duck Foie Gras

plus 10

## OUR IFEN CLASSICS FOR TWO PERSONS

### CARVED AT THE TABLE

#### Breast of Karu's Hennele | fried on the Bone

Salt Lemon Jus | Vorarlberg Bramata | stuffed Zucchini Blossom

Pimentón de la Vera Gel

per person 50

### FLAMED AT THE TABLE

#### Lake Constance Heart Cherries

#### flamed with Patrick's Sour Cherry Brandy

Cacao Crêpes | Madagascar Vanilla Ice Cream

Crue de Cacao

per person 30

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## SNACKS

Yellow Vegetables Gazpacho | Comincioli Olive Oil  
Romana Lettuce Leaf | cured Piglet Cheeks | roasted Onions  
pickled Cucumber | Mayonnaise with braised Vegetables

## AMUSE BOUCHE

Ceviche of French Mackerel  
Tomato Salad | Imperial Caviar | Watercress Foam

## MENU

Sea Bass from Cadiz | Plancha grilled on the Skin  
Lukewarm Artichoke Vinaigrette | slightly deep-fried Calamaretti | Rouille Espuma

St. Pierre from Bretagne | tempered in Tarragon Butter  
Cassoulet of Lobster, Peach and Green Beans Kernels | Piment d'Espelette | Tarragon Tortellini

Salmon Trout from Heimertingen | gently cooked Fillet and Roe  
Mango Five Spice Gel | Daikon Gari Wan Tan | marinated Water Spinach | Cape Laksa

Saddle of Venison from Ellwangen Forest | cooked as Crépinette  
Jus of Heart Cherries and Sarawak Pepper  
Broccoli Puree | creamy Chanterelles | Rye Crunch

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

Lake Constance Strawberry, Rocket and green Pepper  
Soaked Poppy Seed Cake | Cream of Vorarlberg Curd and IFEN Honey

4 course menu 140

5 course menu 160

6 course menu 180

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