

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 Lake Constance rhubarb, 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 Allgaeu wild garlic with rye bread croutons	9

HERE WE GO.

Creamy risotto of Vorarlberg barley and basil	22
with grated alpine cheese, glazed root vegetables and tomato sauce	
with 3 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	
Creamy roast of Kleinwalsertal suckling calf	26
with slightly roasted bread dumpling and glazed carrots and leek	
Pot roast of Martin Willam's heifers gently braised in Zweigelt	26
Roast jus, glazed turnip cabbage and Walser "Knoepfle" pasta made of Martinshof eggs	
Roasted chicken breast from Karu family in Bregenz	26
with tomato sauce, pesto barley 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 catfish ravioli	
Roast joint of Kleinwalsertal saddle of beef tossed in natural beef jus	34
"Gröschtli" of green beans, Allgaeu potatoes and cherry tomatoes with roast onions	

SWEET PEAK.

Soup of mountain-fresh farmer's yoghurt and IFEN dandelion honey	9
almond crunch, sorbet of strawberry and rhubarb with lemon balm pesto	
Fluffy mousse of Fenkart chocolate from Hohenems	11
marinated Williams pear and salted caramel ice cream from Eis-Oase Fischen	
Tasting platter with local cheese and apricot mustard	14