



Evening Menu

Starters

“edita” beef tartare served with toast and butter	starter	80 g	19,50 €
	main course	160 g	29,50 €
Surcharge with French Fries			4,00 €
edita’s Caesar Salad with parmesan and croutons			14,00 €
🌲 with chicken breast			20,50 €
🌲 with prawns			22,00 €

Soups

“Callaloo” Jamaican coconut soup with spinach and shrimp*	10,50 €
Clear beef broth with homemade sliced pancakes	8,50 €

Vegetarian

Spinach cheese dumplings with parsley cream sauce, sautéed forest mushrooms, and tomatoes	21,00 €
Allgäu cheese spaetzle with cheese from local dairies, crispy fried onions, and a small salad	18,00 €
Polenta gnocchi with mild blue cheese, spinach, and cream sauce	20,50 €

Fish

Pike-perch fillet with lemon butter, seasonal vegetables, and boiled potatoes*	29,00 €
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Chef's recommendation

'Bouillabaisse Paul Bocuse' (for 2 people) French fish soup with lobster, prawns, mussels, and fine fish, served with garlic bread	75,00 €
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Main courses

Original Viennese schnitzel from veal loin with parsley potatoes and cranberries	29,50 €
Grilled "Allgäu beef" and onions in gravy with roasted potatoes, fried onions, and a small side salad*	32,00 €
Allgäu beef fillet steak with fried potatoes or French fries <u>served with your choice of:</u> Café de Paris butter, roast jus, or green pepper cream sauce*	39,00 €
Chateaubriand – 500 grams of finest beef fillet (for 2 people) carved at the table! Served with roasted potatoes or fries and grilled vegetables, accompanied by roast jus and Café de Paris butter*	85,00 €

Dessert

New York cheesecake with berries and raspberry sauce	9,50 €
Classic Crème Brûlée *	9,00 €
Cheese selection from local dairies at the market stall with fruit mustard*	16,00 €

*Gluten-free food



All dishes on this menu are shown in euros (including taxes).
Our staff will be happy to inform you about allergens in our dishes.