

LIQUID KELTER

APPETIZERS AND SMALL DISHES

Colourful salad Vegetable strips Herb dressing Roasted seeds e,k,l		9,00
Caesar salad Anchovy dressing Bacon Parmesan a,b,d,i,l		13,00
Grilled & pickled vegetables g		10,00
Jerusalem artichoke soup Nut butter Jerusalem artichoke chips d,e		9,00
Vitello tonnato a,b,l		16,00
Cod cheek Romesco sauce Leek b,d,e		18,00
Potato mille-feuille Crème fraîche Salmon caviar Dill b,d		14,00

MAIN DISHES

Duck ragout Pasta Watercress d,e,i		22,00
Roasted free-range chicken breast Beech mushrooms Mustard sauce d,e,l		25,00
Beef fillet Port wine onions Jus d,e		44,00
Onion roast Caramelised onions Fried onions Gravy e,i		29,00
Pink veal loin Herb crust Parsnip purée Kale Veal jus a,d,e,i		29,00
Turbot Verjus Tarragon Boiled potatoes Spinach b,d,e		38,00

VEGETARIAN DISHES



Aubergine cutlets Capers Tomato sauce Herb salad i,k		22,00
Pumpkin tortellini Spinach Parmesan foam a,d,e,i		23,00
Herb-crusted oyster mushroom Mushroom jus Parsnip purée Sliced vegetables a,d,e,i		26,00

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SIDE DISHES



Side salad e,g,i,h		5,00
Croquettes a,d,i		4,80
Spaetzle a,d,i		4,80
French fries		4,80
Mixed vegetables (vegan option)		5,50
Sourdough focaccia made from regional flour (Kienzlen flour mill) Olive oil		3,50

DESSERTS



Parsley ice cream Passionfruit espuma a,d,i	7,50
Choux à la crème Raspberry a,d,i	12,00
Crème brûlée a,d	7,50
Affogato a,d,i	6,50
Chocolate mousse Mascarpone ice cream Caramel a,d,i	10,00

CHEESE

Taleggio Onion jam d,k		6,50
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FOR THE ALMOST GROWN-UPS

Schnitzel of free-range chicken French fries or spaetzle	a,d,i,g	15,00
Portion of French fries	 VEGAN	5,50
Portion of spaetzle	a,d,i  VEGI	5,50
Pasta Tomato sauce	d,i  VEGAN	8,50

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Fish/meat menu

Homemade focaccia | Olive oil _i

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Cod cheek | Romesco sauce | Leek _{b,d,e}

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Potato mille-feuille | Crème fraîche | Salmon caviar | Dill _{b,d}

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Roasted free-range chicken breast | Beech mushrooms | Mustard sauce _{d,e,l}

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Chocolate mousse | Mascarpone ice cream | Caramel _{a,d,i}

65,00



Vegetarian menu

Homemade focaccia | Olive oil _i

~ ~ ~

Jerusalem artichoke soup | Nut butter | Jerusalem artichoke chips _{d,e}

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Potato mille-feuille | Crème fraîche | Dill _d

~ ~ ~

Herb oyster mushroom | Herb crust | Mushroom jus | Parsnip purée |
Sliced vegetables _{a,d,e,i}

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Chocolate mousse | Mascarpone ice cream | Caramel _{a,d,i}

56,00

We recommend pairing these menus with our wines, which are perfectly matched to each course:

 Wine accompaniment _g for the vegetarian menu(4 x 0,1l)	35,00
 Wine accompaniment _g for the meat & fish menu (4 x 0,1l)	43,00
 Non-alcoholic wine accompaniment _g (4 x 0,1l)	35,00

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Small menu

Jerusalem artichoke soup | Nut butter | Jerusalem artichoke chips _{d,e}

or

Colourful salad | Vegetable strips | Herb dressing | Roasted seeds _{e,k,l}

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Duck ragout | Pasta | Watercress _{d,e,i}

or

Pumpkin tortellini | Spinach | Parmesan foam _{a,d,e,i}

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Crème brûlée _{a,d}

or

Affogato _{a,d,i}

38,00

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LIST OF ALLERGENES AND ADDITIVES

additives	Allergenes
1. preservatives	a. eggs
2. colouring	b. fish
3. anti-oxidisers	c. crustaceans
4. sweetener Saccharin	d. milk
5. sweetener Cyclamat	e. celery
6. sweetener Aspartam	f. sesame
7. sweetener Acesulfam	g. sulfur dioxid and sulfite
8. with phosphate	h. peanuts
9. sulfurized	i. wheat gluten
10.contains chinine	j. lupines
11.contains caffeine	k. nuts / pulse
12.flavour enhancer	l. mustard
13.blackened	m. soy
14.waxed	n. molluscs
15.genetically modified	

All prices shown are in EUR and include statutory VAT.