

LIQUID KELTER

APPETIZERS AND SMALL DISHES

Mixed salad Vegetables Herb vinaigrette Seeds 	e,k,l	9,00
Caesar salad Anchovy dressing Bacon Parmesan	a,b,d,i,l	13,00
Marinated & pickled vegetables 	g	10,00
Vegetable essence Leek ravioli Leek oil 	a,d,e,i	10,00
Vitello tonnato	a,b,l	16,00
Fried king oyster mushrooms Chanterelles Butter crumbs Walnut foam 	d,e,i,k	16,00
Scallops Squid King oyster mushrooms Butter crumbs Walnut foam	b,d,e,i,k,n	21,00
Potato millefeuille Autumn truffles Crème fraîche 	d	17,00

MAIN DISHES

Venison cutlets Gnocchi Mushrooms Cranberries	a,d,e,i	24,00
Pink venison loin game jus blue mashed potatoes wood sorrel	d,e	32,00
Onion roast (180g) Onion rings Veal jus	a,e,g,i	28,00
Free-range chicken breast Gravy Butter foam Chanterelles	d,e,i	27,00
Dry-aged braised beef Winter vegetables	e,i,l	26,00
Veal loin Herb crust Winter vegetables	a,d,e,i	27,00
Pike-perch fillet with potato scales Creamed sauerkraut	a,b,d,e,I	30,00

VEGETARIAN DISHES

Eggplant cutlets capers lemon herb salad 	i,k	22,00
Ricotta and tomato tortellini Tomato foam Parmesan cheese	a,d,e,i	23,00
Pumpkin and ricotta "cordon bleu" Creamed sauerkraut Pumpkin seed oil	a,d,e,i	22,00
Gnocchi Creamy mushroom sauce Autumn truffles Parmesan cheese	a,d,e,i	24,00

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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	i		3,50

DESSERTS

Vanilla parfait with raspberries	a,d,i		9,50
Crème brûlée	a,d		7,50
Choux à la Crème Chocolate	a,d,i		9,50
Affogato	a,d,i		6,50
Further vegan desserts on request			

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			5,50
Portion of spaetzle	a,d,i		5,50
Pasta tomato sauce	d,i		8,50

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VEGETARIAN MENU

Sourdough focaccia made from regional flour (Kienzlen mill) | Olive oil _i
~
Fried king oyster mushrooms | Chanterelles | Butter crumbs | Walnut foam _{d,e,i,k}
~
Vegetable essence | Leek ravioli | Leek oil _{a,d,e,i}
~
Potato millefeuille | Autumn truffles | Crème fraîche _d
~
Pumpkin roulade with ricotta, basil and pumpkin seed oil | Creamed sauerkraut _{a,d,e,i}
~
Choux à la Crème | Chocolate _{a,d,i}

70,00

MEAT & FISH MENU

Sourdough focaccia made from regional flour (Kienzlen mill) | Olive oil _i
~
Scallops | Squid | King oyster mushrooms | Butter crumbs | Walnut foam _{b,d,e,i,k,n}
~
Vegetable essence | Leek ravioli | Leek oil _{a,d,e,i}
~
Pike-perch fillet with potato scales | Creamed sauerkraut _{a,b,d,e,i}
~
Pink venison loin | Game jus | Blue mashed potatoes | Wood sorrel _{d,e}
~
Choux à la Crème | Chocolate _{a,d,i}

89,00

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

 Wine accompaniment _g (5 x 0,1l)	43,00
 Non-alcoholic wine accompaniment _g (5 x 0,1l)	38,00

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SMALL MENU

Mixed salad | Vegetables | Herb vinaigrette | Seeds _{e,k,l} 

or

Grilled and pickled vegetables _{e,k} 

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Venison cutlets | Gnocchi | Mushrooms | Cranberries _{a,d,e,i}

or

Ricotta and tomato tortellini | Tomato foam | Parmesan _{a,d,e,i} 

~

Crème brûlée _{a,d} 

or

Affogato _{a,d,i} 

38,00

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LIST OF ALLERGENES AND ADDITIVES

additives

1. preservatives
2. colouring
3. anti-oxidisers
4. sweetener Saccharin
5. sweetener Cyclamat
6. sweetener Aspartam
7. sweetener Acesulfam
8. with phosphate
9. sulfurized
- 10.contains chinine
- 11.contains caffeine
- 12.flavour enhancer
- 13.blackened
- 14.waxed
- 15.genetically modified

Allergenes

- a. eggs
- b. fish
- c. crustaceans
- d. milk
- e. celery
- f. sesame
- g. sulfur dioxid and sulfite
- h. peanuts
- i. wheat gluten
- j. lupines
- k. nuts / pulse
- l. mustard
- m. soy
- n. molluscs

All prices shown are in EUR and include statutory VAT.