




# LIQUID KELTER

## APPETIZERS AND SMALL DISHES


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

## MAIN DISHES

Wild boar cutlets   Gnocchi   Mushrooms   Vegetables <small>a,e,i</small>		22,00
Roasted free-range chicken breast   Beech mushrooms   Mustard sauce <small>d,e,l</small>		25,00
Beef fillet   Port wine onions   Jus <small>d,e</small>		44,00
Onion roast   Caramelised onions   Fried onions   Gravy <small>e,i</small>		29,00
Salmon trout   Whitewine sauce   Leafy vegetables   Potatoes <small>b,d,e</small>		28,00

## VEGETARIAN DISHES



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

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## SIDE DISHES



Side salad <small>e,g,i,h</small>		5,00
Croquettes <small>a,d,i</small>		4,80
Spaetzle <small>a,d,i</small>		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 <small>a,d,i</small>		7,50
Choux à la crème   Raspberry <small>a,d,i</small>		12,00
Crème brûlée <small>a,d</small>		7,50
Affogato <small>a,d,i</small>		6,50
Chocolate mousse   Mascarpone ice cream   Caramel <small>a,d,i</small>		10,00

## CHEESE

Taleggio   Onion jam <small>d,k</small>		6,50
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## FOR THE ALMOST GROWN-UPS

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

# LIQUID KELTER

## Fish/meat menu

Homemade focaccia | Olive oil <sub>i</sub>

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Cod | Romesco sauce | Leek <sub>b,d,e</sub>

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Potato mille-feuille | Crème fraîche | Salmon caviar | Dill <sub>b,d</sub>

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Roasted free-range chicken breast | Beech mushrooms | Mustard sauce <sub>d,e,l</sub>

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Chocolate mousse | Mascarpone ice cream | Caramel <sub>a,d,i</sub>

65,00



## Vegetarian menu

Homemade focaccia | Olive oil <sub>i</sub>

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Jerusalem artichoke soup | Nut butter | Jerusalem artichoke chips <sub>d,e</sub>

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Potato mille-feuille | Crème fraîche | Dill <sub>d</sub>

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Herb oyster mushroom | Herb crust | Mushroom jus | Parsnip purée |  
Sliced vegetables <sub>a,d,e,i</sub>

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Chocolate mousse | Mascarpone ice cream | Caramel <sub>a,d,i</sub>

56,00

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

 Wine accompaniment <sub>g</sub> for the vegetarian menu (4 x 0,1l)	35,00
 Wine accompaniment <sub>g</sub> for the meat & fish menu (4 x 0,1l)	35,00
 Non-alcoholic wine accompaniment <sub>g</sub> (4 x 0,1l)	30,00

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## Small menu

Jerusalem artichoke soup | Nut butter | Jerusalem artichoke chips <sub>d,e</sub>

or

Colourful salad | Vegetable strips | Herb dressing | Roasted seeds <sub>e,k,l</sub>

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Wild boar cutlets | Gnocchi | Mushrooms | Vegetables <sub>a,e,i</sub>

or

Pumpkin tortellini | Spinach | Parmesan foam <sub>a,d,e,i</sub>

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Crème brûlée <sub>a,d</sub>

or

Affogato <sub>a,d,i</sub>

38,00

# LIQUID KELTER

## 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.