

# 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 |
| Vegetable soup   white beans   chickpeas   pearl barley   olive oil <small>e,i</small>      |  | 9,00  |
| Game consommé   Venison tortellini <small>a,e,i</small>                                     |                                                                                     | 11,00 |
| Vitello tonnato <small>a,b,l</small>                                                        |                                                                                     | 16,00 |
| Poached pike perch   Cima di ripa   Verjus <small>a,b,d,i,e</small>                         |                                                                                     | 21,00 |
| Baked goat's cheese   Lamb's lettuce   Vinaigrette   Pomegranate seeds <small>d,e,l</small> |  | 14,00 |

## MAIN DISHES

|                                                                                              |  |       |
|----------------------------------------------------------------------------------------------|--|-------|
| Game ragout   Gnocchi   Gremolata <small>a,e,k,i</small>                                     |  | 24,00 |
| Venison steak   Game jus   Creamed vegetables   Mushrooms <small>d,e,i</small>               |  | 28,00 |
| Onion roast   Butter-braised & fried onions   Jus <small>a,e,g,i</small>                     |  | 29,00 |
| Pink duck breast   orange jus   beetroot   red cabbage   duck croquette <small>a,d,e</small> |  | 26,00 |
| Pink veal loin   braised veal cheek   braising sauce   blue purée <small>d,e,i</small>       |  | 29,00 |
| Fried Jewfish   Lemon sauce   Courgette   Green pepper <small>b,d,e</small>                  |  | 26,00 |

## VEGETARIAN DISHES



|                                                                                 |                                                                                     |       |
|---------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------|
| Eggplant cutlets   Capers   Lemon   Herb salad <small>i,k</small>               |  | 22,00 |
| Pasta   Pumpkin   Sage   Parmesan <small>d,e,i</small>                          |                                                                                     | 18,00 |
| Savoy cabbage tortellini   Fontina cheese   Truffle foam <small>a,d,e,i</small> |                                                                                     | 25,00 |

# LIQUID KELTER

## 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  |
| Chestnut mousse in a glass   Tangerine gel   Whipped cream a,d,i,k    |                                                                                       | 9,00  |
| Crème brûlée a,d                                                      |    | 7,50  |
| Choux à la Crème   Chocolate-coffee-flan a,d,i                        |    | 9,50  |
| Affogato a,d,i                                                        |    | 6,50  |
| Small Beignets   Vanilla cream   Apple chutney   Apple sorbet a,d,i,k |  | 11,00 |

*Further vegan desserts on request*

## CHEESE

|                          |                                                                                     |      |
|--------------------------|-------------------------------------------------------------------------------------|------|
| Taleggio   Onion jam d,k |  | 6,50 |
|--------------------------|-------------------------------------------------------------------------------------|------|

## 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  |

# LIQUID KELTER



## VEGETARIAN MENU

Sourdough focaccia made from regional flour (Kienzlen mill) | Olive oil <sub>i</sub>  
~  
Baked goat's cheese | Lamb's lettuce | Vinaigrette | Pomegranate seeds <sub>d,e,l</sub>  
~  
Savoy cabbage tortellini | Fontina cheese | Truffle foam <sub>a,d,e,i</sub>  
~  
Eggplant cutlets | Capers | Lemon | herb salad <sub>i,k</sub>  
~  
Small Beignets | Vanilla cream | Apple chutney | Apple sorbet <sub>a,d,l,k</sub>

60,00

## MEAT & FISH MENU

Sourdough focaccia made from regional flour (Kienzlen mill) | Olive oil <sub>i</sub>  
~  
Poached pike perch | Cima di ripa | Verjus <sub>a,b,d,i,e</sub>  
~  
Savoy cabbage tortellini | Fontina cheese | Truffle foam <sub>a,d,e,i</sub>  
~  
Pink veal loin | braised veal cheek | braising sauce | blue purée <sub>d,e,i</sub>  
~  
Small Beignets | Vanilla cream | Apple chutney | Apple sorbet <sub>a,d,i,k</sub>

74,00

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) | 43,00 |
|  Non-alcoholic wine accompaniment <sub>g</sub> (4 x 0,1l)            | 35,00 |

# LIQUID KELTER

## SMALL MENU

Vegetable soup | white beans | chickpeas | pearl barley | olive oil <sub>e,i</sub>



*or*

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



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Game ragout | Gnocchi | Gremolata <sub>a,e,k,i</sub>

*or*

Savoy cabbage tortellini | Fontina cheese | Truffle foam <sub>a,d,e,i</sub>



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Crème brûlée <sub>a,d</sub>



*or*

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



39,00

# 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.