



LIQUID KELTER

APPETIZERS AND SMALL DISHES



Colourful salad Vegetable strips Herb dressing Roasted seeds <small>e,k,l</small>		9,00
Salad Fennel Orange vinaigrette Roasted walnuts <small>e,k,l</small>		10,50
Cesar Salad Anchovy dressing Bacon Parmesan cheese <small>a,b,d,i,l</small>		13,00
Tomato consommé Polenta dumplings <small>a,d,e</small>		9,00
Vitello tonnato <small>a,b,l</small>		16,00
Salmon trout Verjus Trout caviar Wild broccoli <small>b,d,e</small>		19,00
Grilled & pickled vegetables <small>g</small>		10,00
Roasted rabbit saddle Chicken liver Arugula groats Parmesan cheese <small>d,e</small>		17,00

MAIN DISHES

Free-range chicken breast Wild garlic and spinach filling Rissolle potatoes Vegetables Cheese foam <small>d,e,i</small>		26,00
Roast beef with onions Caramelized onions Fried onions Jus <small>e,i</small>		29,00
Pink veal loin Cream sauce Leaf cabbage <small>d,e,i,k</small>		28,00
Sea bream fillet Squid Lemon sauce Cima di rapa <small>b,d,e,l</small>		34,00
Beef fillet 180 g (German heifer) Port wine onions Jus <small>d,e</small>		44,00
Veal involtini Tomato sauce Polenta <small>e,l</small>		26,00





VEGETARIAN DISHES








Aubergine cutlets Capers Tomato sauce Herb salad <small>i,k</small>		22,00
Carrot tortellini Swiss chard Mountain cheese foam Sunflower seeds <small>a,d,e,i,k</small>		23,00
Baked oyster mushrooms Risole potatoes Vegetable sauce <small>e,i</small>		24,00
Gnocchi Spinach Bleu d'Auvergne Leek oil <small>a,d,e</small>		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		3,50




DESSERTS

Parsley ice cream Passionfruit espuma a,d,i		7,50
Buckwheat churros burnt milk ice cream chocolate sauce a,d,i		10,50
White chocolate mousse slice Raspberry ice cream a,d,i		10,50
Crème brûlée a,d		7,50
Affogato a,d,i		6,50
Ice cream with roasted almonds Citrus fruit salad Almond financier i,k		8,00

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

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Fish/meat menu

Homemade focaccia | Olive oil _i

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Salmon trout | Verjus | Trout caviar | Wild broccoli <sub>b,d,e</sub>

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Carrot tortellini | Swiss chard | Mountain cheese foam | Sunflower seeds _{a,d,e,i,k}

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Pink veal loin | Cream sauce | Leaf cabbage <sub>d,e,i,k</sub>

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White chocolate mousse slice | Raspberry ice cream _{a,d,i}

70,00



Vegetarian menu

Homemade focaccia | Olive oil _i

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Tomato consommé | Polenta dumplings <sub>a,d,e</sub>

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Carrot tortellini | Swiss chard | Mountain cheese foam | Sunflower seeds _{a,d,e,i,k}

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Baked oyster mushrooms | Risole potatoes | Vegetable sauce <sub>e,i</sub>

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Buckwheat churros | burnt milk ice cream | chocolate sauce _{a,d,i}

55,00

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)	35,00

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Small menu

Tomato consommé | Polenta dumplings a,d,e 


or

Salad | Fennel | Orange vinaigrette | Roasted walnuts e,k,l 


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Roasted rabbit saddle | Chicken liver | Arugula groats | Parmesan cheese d,e


*or*

Gnocchi | Spinach | Bleu d'Auvergne | Leek oil a,d,e 

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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

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.