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FRESH AND CRUNCHY 

Side dish of summer salads with lime dressing  
marinated pomegranate seeds · cashews · cherry tomatoes  
corn crunch

7,50 €

served with your choice of:

fried chanterelles · planed Mimolette  small 15,50 €  
large 19,50 €

Chicken breast strips in Maharaja curry marinade small 16,50 €  
large 21,50 €

fried chili shrimp small 19,50 €  
large 25,50 €

ORIENT EXPRESS 

Saffron Mograbieh · Chickpeas · Lemon-Tahini Marinade  
Vegetable Tabbouleh · Pomegranate · Samosa · Vegan Mint Cream 17,50 €

NORTHERN EARLY SUMMER

Emden Smoked Matjes · Elderflower Broth  
Celery · Sour Cherry · Kampot Pepper · Marcona Almonds 19,00 €

ITALIAN SANDWICH

Coppa di Parma · Homemade Butter Brioche  
Stracciatella from Apulia · Wild Arugula · Braised Apricot  
Basil-Olive Oil Pearls 19,50 €

Please understand that we charge an additional fee of €2.00 for order changes.

All dishes may contain traces of nuts.

We have marked the vegetarian  and vegan  dishes for you.



PLANT BASED SOUP

“ALLGÄUER GOLD”

Cappuccino of Chanterelles  
Chorizo Cream Cheese Cigarillo · Spring Onion

9,50 €

VEGAN TEMPTATION 

Iced Gazpacho · Tomato Essence · Pimenton Roasted  
Pam Pamboli

9,50 €

NEAPOLITAN PUTTANESCA 

Stuffed Paccheri · Vegan Goat Cheese  
Taggiasca Olives · Bell Pepper Tomato Cassoulet · Baked Capers

23,50 €

HOME GAME 

Two Ways of Local Chanterelles · Handmade Bread Dumplings  
Mixed Meadow Herb Salad · Belper Knolle

23,50 €

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## ASIAN FRESHNESS

Yellowfin Tuna Steak · Ponzu · Two kinds of Tosaka Seaweed Salad  
Jasmine Rice with Black Sesame

29,00 €

## MEDITERRANEAN SUMMER BREEZE

Black Tiger Giant Prawn & Octopus  
Spaghetti al Nero · Two kinds of Piquillo Peppers · Baby Spinach

32,50 €

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## BAVARIAN TUSCANY

Beef cheek from Angus · Pinot Noir glaze  
Sautéed chanterelles · Ricotta-spinach gnudi

29,50 €

## “VIENNA CALLING”

Baked Veal "Wiener Schnitzel" · Lemon Wedge  
Wild Lingonberries · Potato-cucumber salad

31,00 €

## LAMB DEVOUT

Grilled salt meadow lamb rump · herb crust · thyme jus  
Baked mini eggplant · two kinds of sweet potato

31,50 €

## PURE ENJOYMENT

Seared 220g grain-fed rump steak  
Honey-chorizo butter · green beans · sweet corn tempura

39,50 €

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## SWEET MOMENT

Our sweet moment - a little sweet temptation  
with a cup of fragrant espresso

8,50 €

## "NIEDERNBERGER KIRSCH"



Valrhona Guanaja Chocolate · Vegan Lime Cream  
Maraschino Cherries · Hazelnut

15,00 €

## THE APPLE DOESN'T FALL FAR...

False Pink Lady · Rhubarb core  
Mascarpone cream · Salt caramel · Yogurt crumble

15,50 €

## ORANGE - HAZELNUT WEDDING

Bourbon Vanilla Crescents · Praline Hazelnut Cream  
Navel Orange Gel · Cointreau Ice Cream

15,50 €

## LAST BUT NOT LEAST...

Raw milk cheese selection from Franconian affineur Waltmann  
Ticino fig mustard · Black walnuts · Fruit bread

17,50 €

## "THE CREAMY ONES"

Mountain milk yogurt ice cream · Salted butter caramel ice cream  
Valrhona chocolate ice cream with brownie pieces · Madagascar vanilla ice cream  
Piedmont hazelnut ice cream · Amarena cherry ice cream

per scoop 3,90 €

## "THE FRUITY SORBETS"



Fine Mojito · Field strawberry · Tuscan cherry  
Costa Rica pineapple · Limoncello

per scoop 3,90 €

WE WANT YOU TO FEEL COMPLETELY COMFORTABLE WITH US AND ENJOY YOUR  
TIME IN A RELAXED ATMOSPHERE.

IF YOU HAVE ANY QUESTIONS OR REQUESTS, PLEASE DO NOT HESITATE TO  
CONTACT US AT ANY TIME – WE ARE HAPPY TO BE THERE FOR YOU!

Your village family