

Introduction:

Breakfast

Fridays and Saturdays from 9:30 am – 11:30 am

Sundays till 12:00 noon

Lunch Specials

We currently only offer lunch specials on Fridays.

Otherwise, always Mondays to Fridays **11:30 am – 2:00 pm**

We offer an excellent and inexpensive lunch menu with delicious meals from our traditional regional cuisine.

Menu

Due to the fact that we always prepare meals fresh, for larger groups or during busy times, some waiting time may occasionally be required. In these cases, it is also possible that some product is not available. This is for the sake of freshness.

It is especially important to us that we support regional suppliers and farmers, for example: our beef is from the Allgäu region, pork from Upper Swabia, poultry 100% from family-run farms, organic eggs and potatoes from Dürmetingen, vegetables from See, alpine cheese from Oberstdorf, lettuce and lamb's lettuce from Heribert Kohlöffel in Horgenzell and herbs from our own garden or friends' gardens.

We are constantly on the lookout for new high-quality regional products, which are often more expensive, however you can taste the difference this investment makes and we can support our regional farmers at the same time.

Allergenic substances

If you happen to have an allergy to some foods, please let us know. We will be glad to advise you.

In our kitchen, it is possible for a cross contamination to occur. For this reason, we are not able to completely eliminate the possibility that some food or product has come into contact with another product.

Vegetarian

All dishes marked with (v) are also available in a vegetarian version. We use home-made vegetable stock and are able to leave out the meat or seafood. Our service personnel will be glad to advise you.

Our opening hours:

Monday through Thursday 4:30 pm – 12:00 midnight

Friday, Saturday from 9:30 am – 12:00 midnight

Sunday from 9:30 am to 5:00 pm

Welcome and have fun!

Breakfast

Small breakfast

1 hot beverage, 1 roll, 1 croissant, a choice of either ham, cheese or roast beef, home-made cream cheese, butter, jam ^{1,2,3,5} **5.80 €**

For craftsmen

1 hot beverage, fried leberkäse with 2 fried eggs and a pretzel ^{1,2,3,5} **6.80 €**

White sausages

white sausages with Händlmaier (sweet) mustard and a pretzel ^{1,2,3,5} **5.80 €**

Vital breakfast

1 hot beverage, a bread basket with whole wheat roll, pretzel, croissant, honey, jam and gravad salmon with dill mustard, ital. ham, roast beef, cheese, müsli and 1 glass of orange juice ^{1,2,3,5} **11.50 €**

Big Felders breakfast

for 2 persons, everything as listed in the vital breakfast plus marinated ital. vegetables, fruit salad and 2 glasses of prosecco ^{1,2,3,5} **25.00 €**

Extras:

Herbal scrambled eggs: (3 eggs) **3.50 €**

Fried eggs: (2 eggs) **2.80 €**

Boiled egg: (5 min) **1.00 €**

Müsli: with fresh fruit, jogurt and honey **3.50 €**

Pancakes: stack of 3 home-made pancakes served with maple syrup **3.00 €**

We use eggs from free-range chickens from the Hoenig farm

Appetizers

French goat cheese baked in filo pastry with dates, honey and almonds (v)	7.80 €
Beef carpaccio filled with tumbet, served with grana padano, toasted bread and rocket salad	10.50 €
“Ceviche” fish tatar marinated with lime, coriander, avacado and sautéed shrimp	11.50 €

Soups

Thai-style poultry soup (spicy) with vegetables and spring roll	7.50 €
Clear beef broth with strips of herb pancakes	4.50 €
Tomato-based bouillabaisse made with Bodensee fish and safran, served with rouille and toasted bread	8.50 €

Salads

Small seasonal salad (v)	4.20 €
Seasonal appetizer salad (v)	5.50 €
Warm Tuscan bread salad with mozzarella, olives, tomatoes, artichokes, caperfruit and rocket (v)	11.50€

Create your own salad

with your choice of either french dressing or balsamico vinaigrette

Start with a large seasonal salad (v)	8.80 €
then add	
Strips of roasted turkey and mushrooms	+3.80 €
Strips of roasted turkey with pineapple and sweet thai chili sauce	+3.80 €
Warm french goat cheese with dates, honey and nuts	+4.80 €

Pasta

Spaghetti with garlic, tomato, rocket and grana padano (v)	8.20 €
Spaghetti with strips of roast beef, ginger, avocado, garlic, coriander, chili and tomatoes (v)	13.80 €
Porcini mushroom ravioli sautéed in butter with pear wedges, radicchio and walnuts and grano padana (v)	14.20 €
Hand-made käsknöpfe (swabian cheese noodles) with alpine cheese and fried onions, served with a small salad (v)	11.50 €

Fish

Bodensee felchen filet (a specialty of Lake Constance, similar to trout) fried in almond butter served with broccoli and small potatoes	19.80 €
Bodensee felchen filet (a specialty of Lake Constance, similar to trout) with brown butter, capers, diced tomato and lemon, served with spinach and steamed potatoes	19.80 €
White-water salmon under a chorizo crust, red bell pepper foam and potato gnocci^{1,3,5}	18.80 €
Pike perch filet fried on the skin with a buttermilk crust, bacon green beans and potatoes	19.50 €
Sautéed fish filets and scampi on Mediterranean vegetables, served with rosemary potatoes	19.50 €

Pork, beef and poultry

We get our pork from Buchmann; most of his farms have an open stall system. This means that his pigs can go through a flap for free access to the outdoors.

Sautéed pork filet strips and mushrooms in a white wine and cream sauce, served with “rösti” (pan-fried grated potatoes) 16.80 €

Turkey steak au gratin with goat cream cheese, served with Mediterranean vegetables and pesto gnocchi 16.80 €

Pork medallions in a bread crust with sautéed mushrooms, served with fine noodles 18.80 €

Thai poultry curry with wok vegetables and cashews, served with fragrant rice 15.50 €

Home-made “maultaschen” (Swabian ravioli) from our butcher with fried onions served with a large salad 13.80€

Boiled beef filet with vegetables, horseradish sauce and buttery potatoes 17.50 €

“Gaisburger Marsch” (beef stew with vegetables and Swabian pasta) with roast onion 13.50 €

Steaks, etc.

For our steaks, we only use the finest beef from southern Germany (Landzunge) and from Argentina. The intense taste experience is due to expert preparation. (Rumpsteak 220 g, Rib-eye 300 g)

Beef steak sliced on rocket-lime salad, plenty of grana padano, raspberry balsamico, served with rosemary potatoes 22.80 €

Beef steak with Spanish pepper, coriander and fresh lime juice, served with salad and bread 21.80 €

Rib-eye steak with spicy chimchurri* and a large salad 24.50 €

Swabian onion beef roast with jus, crispy onions and buttery spätzle (Swabian noodles) 21.50 €

Rib-eye steak with smokey scallion-honey-pink pepper chutney, served with pan-fried potatoes 25.80 €

* Argentinian sauce which is served in the land of the legendary beef steaks

Children´s menu

Spätzle (swabian pasta) with sauce 3.00 €

Turkey steak with rösti (grated fried potato) 6.50 €

Schnitzel (cutlet) with rösti (grated fried potato) 6.80 €

Fried fish filet with potatoes and broccoli 7.80 €

We trust you understand that our children´s menu is only for children up to 14 years old. If you are an adult and would like a smaller portion, we would be glad to serve some dishes from our main menu as half portions for a discount of 2.00 €. Just ask our service personnel.

Desserts

Small portion catalan almond cream 4.00 €

Egg crêpe filled with blueberries and vanilla ice cream with fruit garnish 6.20 €

Fried apple chips with cinnamon and sugar, vanilla ice cream and whipped cream 5.50 €

Home-made scoop with small fruit garnish 3.20 €

Try our own home-made ice cream creations, for example, dark chocolate ice cream with black nuts, wheat beer-caramel, white caramel ice cream with whiskey, Hendricks gin and tonic sorbet...If your favorite isn´t available, just ask our service personnel. They can suggest another delicious option.