

SUMMER IN THE CITY

- All day menu -

These dishes are available from noon – 10 p.m.



Helmut

(or „tarte flambée“ or „fake pizza“.
Call it as you like. We call it Helmut.)

Alsace Helmut with cream, bacon, onions - 9,70

Tough Helmut: Black Forest ham, red onion, mountain cheese, cream 11,90

Fishy Helmut: Smoked salmon, red onion, green asparagus, cherry tomatoes, cream 12,90

Healthy Helmut: Mushrooms, colorful peppers, cherry tomatoes, spring onion, cream 10,90

Small stuff, soups & salads

Swabian sliced pancake soup Beef broth, sliced pancakes and chives- 5,90

Small green salad Mixed leaf salads with herbs and vinaigrette - 5,60

Swabian appetizer One large veal ravioli with potato lettuce – 7,20

Carpaccio from regional beef marinated with old must vinegar, pickled silver onions, Parmesan and Arugula - 14,90

Caesar Salad Romana salad with croutons, capers, anchovies, coarse mustard, mayo and yoghurt – 9,90 with corn chicken - 13,90

Garden sausage salad Finely sliced Lyon sausage and Allgäu alpine cheese with cherry tomatoes, onions, cucumbers, egg, leaf salads – 10,90

Swan house salad Colorful mixed salads marinated with our house dressing, with strips of breaded corn chicken breast – 13,90

Main courses

"Swans Bolo 2.0" Spaghetti
braised beef, pork and lamb, then plucked, fruity tomato sauce, buffalo mozzarella and basil–15,90

Veal ravioli with melted onions and potato lettuce - 14,90

Schnitzel from regional pork breaded in pankobread and fried in butter, lemon, french fries – 16,90

Currywurst Oberländer Bratwurst with curry sauce french fries, ketchup and mayo – 8,50

Swabian cheese "Spätzle" with cheese from the Alb, roasted onions, green salad – 11,90

Bacon & Beef Burger

Irish Hereford beef, homestyle bun, with cheddar, Irish stout sauce, tomato, cucumber relish, mustard foe and roasted onions – 12,50

Burrata Burger *vegetarian*

Grilled avocado, burrata, homestyle bun, ox heart tomato, basil pesto, rocket and homemade spicy ketchup – 13,90

Truffle Beef Burger

homestyle bun, lettuce, truffle mayo, cheese, tomato and fried egg over easy – 14,50

Beef Burger „Ceasar Style“

homestyle bun, Romana salad, Caesar dressing, parmesan, tomatoes and cucumber –13,50

"Sides" to the burger:

French fries, sweet potato fries, roasted potatoes, leaf salads with vinaigrette, colorful grilled vegetables, oven potato with herb quark each 4,20

Sweet treats

Also note our separate ice cream and dessert menu

Giant scoop of ice cream from the Lautertal organic farm

– vanilla, chocolate, hazelnut, strawberry, amarena cherry or lemon sorbet – 3,90

additionally with a "shot" egg liqueur - 1,40

Portion of cream or chocolate sauce - 0,90

Red berry grit served in a bottling jar with farmer's cream and vanilla ice cream from the Lautertal organic farm – 8,90

Crème brûlée from Tahiti vanilla with colorful summer berries and fresh mint – 9,90

SUMMER IN THE CITY

- Lunch and evening menu -

These dishes are available from noon – 2 p.m. and from 6 p.m. – 10 p.m.

Last order 15 minutes in advance



Small stuff, Soup & Salads

Cream soup from fresh chanterelles
with thymecracker - 7,90

Creamy burrata with ox heart tomato and rocket salad
fresh basil and roasted pistachios - 13,90

Carpaccio of The Atlantic pulpo with lemon, olive oil,
perennial celery, caper apples and leaf yendage -14,90

Beef Tatar with fried capers
with cognac, well spiced

70g	14,90
140g	19,90
210g	23,90
Fried egg extra	1,60
Portion of roast potatoes extra	4,20

Grilled king prawns, with aubergine, zucchini, chili,
garlic and fresh mint

5 pieces	-14,90
10 pieces	-25,90

Healthy stuff
colorful leaf salads, mango, green asparagus,
strawberries, gratinated goat cheese and roasted pine
nuts –12,90

Caesar Salad Romana salad with croutons, capers,
anchovies, coarse mustard, mayo and yoghurt
with Tiger Prawns - 17,90



Main courses

200gr fillet steak from regional beef, leaf spinach
with pine nuts and raisins, truffle jus and potato-
Taleggio-cams – 35,90

Rumpsteak from young German cattle - 3 weeks
matured on the bone - with homemade herb butter

200g	20,90
300g	26,90

"Sides" to steaks:

french fries, sweet potato fries, roasted potatoes,
colorful grilled vegetables, leaf salads with vinaigrette,
oven potato with herbal curd – 4,20 each

Grilled tuna fillet - medium zucchini, dried tomatoes,
chili, fresh mint, lime vinaigrette and potato triplets -
29,90

Swabian roast onion from regional beef
with Spätzle, green beans, melted and roasted onion–
25,90

Veggy dishes

Eggplant gratin & burrata with ox heart tomato, fresh
mint, rocket salad and pistachios - 18,90

Fine ribbon noodles with fresh chanterelles, green
asparagus, sorrel and pecorino – 17,90

Sweet treats

Also note our separate ice cream and dessert menu

Homemade apple fritters with vanilla sauce and vanilla
ice cream, cinnamon sugar and cranberries – 8,90

Marinated strawberries with fresh mint,
Vanilla ice cream and cream - 8,90