

## Starters / Small Dishes

<b>Homemade Focaccia</b> basilpesto, pickled tomatoes, eggplant-tatar (A, H, G, F)	8,00
<b>Beetroot Soup (Vegan)</b> glass noodles, king oyster mushroom, coriander, parsnip	4,80
<b>Crème Brûlée Au Foie Gras</b> pineapple, tonka bean, homemade fig-hazelnut bread (A, C, G, H)	9,50

## Main Dishes

<b>Wild Hog Ravioli</b> pumpkin mousse, quince chutney (A, C, G)	14,30
<b>Lamb Crown (Served only after 18:00 / 6 PM)</b> pea risotto, mint-jus (F, G, L)	15,50
<b>Saddle Of Venison (Served only after 18:00 / 6 PM)</b> confit cellery, red cabbage, bread dumplings, porcini-crunch (A, C, F, L, G)	16,90
<b>Poké Bowl</b> tuna, sushi-rice, avocado, radish, red cabbage (A, D, E, F, N)	13,90
<b>Soft Shell Crabs</b> steak fries, homemade dijon-mayonnaise (A, B, C, M)	14,80

## Pumpkin Soufflé

goat cheese, pear chutney (A, C, H) 12,00

## L&A Season Salad

radish, carrots, cherry tomato, avocado, red cabbage,  
goat cheese, selection of nuts 9,50  
with bacon (A, E, G, H, M, O, P) 11,00

## Ludwigs Burger

180g of organic beef - medium, ciabatta, tomato,  
rocket, mountain cheese from Bregenzerwald, Tyrolian bacon, red onions,  
homemade sauce, coleslaw (A, C, G, M, O, P) 12,00

## Homemade Desserts

<b>Cheesecake (A, C, G, O, P)</b>	4,50
<b>Chocolatetarte (A, C, G, O, P)</b>	4,50
<b>Chestnut-Tiramisu (A, C, G)</b>	4,50
<b>Sweet Topfen Dumpling</b> apricote compote (A, G, M, P)	6,00
<b>Selection Of Cheese from Bregenzerwald</b> homemade chilimarmelade, chutney (A, G, M, O, P)	8,50