

Starters / Small Dishes

Homemade Focaccia

basilpesto, pickled tomato, eggplant-tatar (A, H, G) 8,00

Cabbage-Soup

homemade chive-pumpkin ravioli (A, G, L, P) 6,00

Burrata

beetroot, poppy-seed, pine nuts (G, H) 9,80

Herring `Seele`

toasted ciabatta-bread filled with marinated herring-filet, apple-sour cream,
red onion, cress, bacon (A, D, G, H, O, P) 7,20

Tuscany `Seele`

toasted ciabatta-bread filled with salami, olives, mozzarella, red onion, rocket
(A, G, M, O, P) 6,00

Camembert `Seele`

toasted ciabatta-bread filled with camembert, baby-spinach, hazelnut
(A, G, H, M, O, P) 6,00

Green Olives from Sicily 'Don Ciccio & Donna Rossa' 4,50

Oriental `5 spiced` Peanuts 3,90

Main Dishes

L&A Season Salad

radish, carrot, cherry tomato, spiced pear, 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, tyrolean bacon, red onion,
homemade sauce, coleslaw (A, C, G, M, O, P) 12,00

Poké Bowl

salmon, sushi-rice, pumpkin, orange, sea weed, pomegranate,
wasabi-mayo (A, D, F, N) 14,90
with tofu instead of salmon 12,50

Evening Menu (From 17:00 / 5 PM)

Organic Chicken Liver

fig, shallot, butter-toast (A, C, G, L, O) 14,90

Risotto

parsnip, thyme-pesto (G, L, O) 13,00

Homemade Tagliatelle

roquefort-cheese, grilled pear, walnut (A, C, G, H, L) 14,90

Organic Pork Filet medium grilled

celery-vanilla cream, brussels sprout, chestnut (G, L, O) 17,90

Homemade Desserts

Cheesecake (A, C, G, O, P) 4,50

Chocolatetarte (A, C, G, O, P) 4,50

Apricot-Tiramisu (A, C, G, O, P) 4,50

Sweet `Topfen` Dumpling (Served from 17:00 / 5 PM)

apricot compote (A, G, M, P)

one dumpling 6,00

two dumplings 9,90

Selection Of Cheese from Bregenzerwald

homemade chilimarmelade, chutney (A, G, M, O, P) 8,50