

Monday

Earth & Root

From the depth of the soil
flavour emerges – grounded
and pure.

Opening

Flavour begins in the soil.
Healthy earth, vibrant
microorganisms and time
form the foundation for taste,
nutrients and quality –
long before a dish comes to
life.

Main Focus

Closing

Riso Venere
beetroot · apple · alpine cheese
mustard pearls

Carrot & Ginger Soup
infused carrot

Salad · Bread · Butter
for collection



Arctic Char Dumpling
asparagus · parmesan

Short Rib of Allgäu Beef
carrot · pointed cabbage · smoky aromas



Strawberry & Yoghurt
syrup · ice cream · sponge cake

Cheese from the Bolsterlanger Sennerei
& Schönegger Käsealm
for collection



6 indulgent courses · €59
Fully vegetarian menu · €52

Tuesday

Water & Flow

Clear flavours and smooth transitions create a sense of lightness

Opening

Since 1927, the Link family name has been synonymous with quality fish in the Allgäu region. Trout, char and rainbow trout are delivered to us fresh from the water in Heimertingen.

Main Focus

Closing

Home-marinated salmon trout
cucumber · red onion · buttermilk

Cabbage-root foam soup
grainy cream cheese · dill

Salad · Bread · Butter
for collection



Rummo Meisterpasta “Le Leggendarie”
lemon · alpine butter · mountain cheese ·
spring herbs

plucked char



Lemon Curd
meringue

Cheese from the Bolsterlanger Sennerei
& Schönegger Käsealm
for collection

6 indulgent courses · €59
Fully vegetarian menu · €52



Wednesday Plant & Leaf

Green in all its facets –
fresh and vibrant.

Opening

Diversity is not coincidence,
but a conscious choice.
Different varieties, old
cultivars and seasonal
maturity
bring depth of flavour and
create balance in a natural
way.

Main Focus

Closing

Caesar's Spring Bowl
romaine hearts · green asparagus
confit tomatoes · croutons

Spring Herb Foam Soup

Salad · Bread · Butter
for collection



Handmade Potato Gnocchi
pea cream · sautéed peas

Bavarian Veal Breast



Trilogy of Elderflower
elderflower parfait · elderflower
liqueur
elderflower crumble

Cheese from the Bolsterlanger Sennerei
& Schönegger Käsealm
for collection

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Thursday Craft & Heritage

Time, technique and
experience
shape flavour.

Opening

Chef Christian is originally from
Austria and trained in Vienna.
For around 15 years, he has
refined his craft there.
For him, cooking is a trade –
and every step contributes to the
final result.

Main Focus

Closing

Marinated Allgäu Heifer Beef
broad beans · mountain cheese

Beef Broth
wild garlic custard

Salad · Bread · Butter
for collection



Leek Tart
leaf salad · chive sauce

Corn-Fed Chicken in Red Wine Jus
bacon · wild garlic · mashed potatoes



Semolina Flummery
strawberry · mint

Cheese from the Bolsterlanger Sennerei
& Schönegger Käsealm
for collection

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Freitag Kreislauf & Wertschätzung

Nothing is lost – everything
is reimagined.

Opening

A good product isn't just
about the best part. We take
a holistic approach to food –
from leaf to root, from stem
to extract – and discover
new flavours and
possibilities within it.

Asparagus Crème Brûlée
lukewarm asparagus salad · leaf salad
crusted brioche

Potato Foam Soup
wild garlic · bacon · croutons · sour
cream

Salad · Bread · Butter
for collection



Aquarello Risotto
green & white asparagus · parmesan

Crispy Pan-Fried Pike-Perch Fillet



Lukewarm Rhubarb Crumble
vanilla ice cream from the Allgäu ice
cream manufactory

Main Focus

Closing

Cheese from the Bolsterlanger Sennerei
& Schönegger Käsealm
for collection

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Fully vegetarian menu · €52

Saturday Respect & Responsibility

Conscious enjoyment begins
with respect.

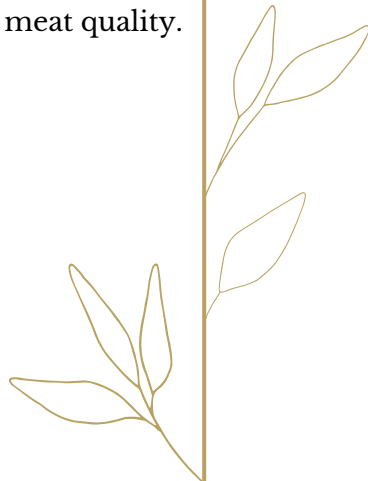
Opening



The free-range pigs from
Reinhard Adelgos live here exactly
as they should:
outdoors, rooting and wallowing
in the mud.

During the acorn harvest, they
feed on fallen fruits –
which ultimately ensures their
distinctive, aromatic meat quality.

Main Focus



Closing



Grilled Lake Constance Vegetables
tomato focaccia · Hiesinger's farmhouse ham

Poultry Velouté
potato panko cubes

Salad · Bread · Butter
for collection



Beetroot Dumpling
creamed leeks · horseradish

Chef's Signature Dish "Eichelschwein"
(Acorn-fed Pig)
prepared in ever-changing variations



Strawberry & Pistachio Tartlet

Cheese from the Bolsterlanger Sennerei
& Schönegger Käsealm
for collection

6 indulgent courses · €59
Fully vegetarian menu · €52

Sunday Stillness & Essence

Reduction creates clarity and
focus.

Opening



In the end, it is not about going
without, but about fullness.
A menu connects enjoyment, origin
and the feeling
of being part of something greater.

Main Focus

Closing

Spelt Grain Muesli
green asparagus · trout
potato · brown butter foam

Asparagus Foam Soup
leek · hazelnut

Salad · Bread · Butter
for collection



Schrobenhausen White Asparagus
potato cream · baked organic egg

Trout Fillet · Fregola Sarda
root vegetables · lemon · herb butter



Kühberg Crème Brûlée
Madagascar vanilla · rhubarb

Cheese from the Bolsterlanger Sennerei
& Schönegger Käsealm
for collection

6 indulgent courses · €59
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à la carte

Beef Carpaccio
leaf salads · shaved mountain cheese · mustard
dressing
€14.80

+ with a potato rösti, served as a main course
€21.00



“Kühberg Club Sandwich”
spelt wholegrain bread
homemade mayonnaise
house-smoked and pickled pastrami
gherkin · red onion · tomato
poached egg
€14.80



Original Viennese Schnitzel
from Allgäu veal
stirred lingonberries
parsley potatoes
€32.80



Pan-Seared Swiss Chard & Ricotta Ravioli
ricotta & Swiss chard filling
sautéed spinach · mountain cheese
€16.80