

Served at your  
**FAVORITE SPOT**

Our "power breads" combine everything a balanced breakfast needs: high-quality carbohydrates, fresh ingredients, good protein and healthy fats.

**POWER FROM WATER**

Holzofenbäck's wholegrain spelt bread  
cottage cheese, cress  
house-smoked lake trout  
poached egg

**POWER FROM THE MOUNTAIN**

Holzofenbäck's farmer's bread  
chive butter, pastrami  
spinach salad, mustard dressing  
cocktail tomatoes, fried egg



**A LITTLE CLUCKING  
IN THE MORNING**

At the Göhl farm in Tiefenbach, free-range hens enjoy their days – and happily lay the eggs you can now enjoy with us.

**EGG DISHES**

Boiled egg, soft or hard  
Fried egg  
bacon  
Scrambled eggs or omelette  
optionally with:  
chives, tomatoes, onions, ham, cheese

**CONSCIOUS START TO  
THE DAY**

Freshly prepared from selected ingredients – light, yet satisfying.

**ALPINE PORRIDGE**

Spelt & oats · fruit · roasted nuts ·  
flaxseed  
calm, warming, highly adaptable

**BUCKWHEAT PANCAKES**  
lightly baked · carrot-apple · walnut ·  
yogurt  
gluten-free inspired, gently sweet

A good morning in the  
Kühberg  
begins with a moment for  
yourself.



Raise Your Cups

**OUR HOT BEVERAGES**



**TEA CULTURE**

When Joseph Eilles opened his first colonial goods store in Munich in 1873 and was later appointed purveyor to King Ludwig II, no one could have imagined that it would become one of the most refined tea brands.

Try your way through:  
herbal garden, chamomile blossoms, peppermint, Asia Superior leaf, Fairtrade fruits, fireplace spice, Vita Orange (7 vitamins), Earl Grey Premium Leaf, Rooibos Pure

**FROM LEAF TO BEAN**

BURKHOF – a name that has stood for traditional Bavarian coffee culture since 1928.

Our coffee is fairly traded – for enjoyment with a clear conscience.

- Freshly brewed coffee (served in a pot)
- Café crème
- Cappuccino
- Milk coffee
- Latte macchiato
- Espresso
- Espresso macchiato
- Hot chocolate



Also try  
Aurelia's  
Bergler Tea

*Available on request with oat milk or decaffeinated.*

## Off to the BREAKFAST BUFFET


 Bread from the Oberstdorf wood-fired bakery

 Sausage and ham from the Oberstdorf village butcher Hiesinger

 Healthy muesli & grains, dried fruits & seeds

 Fresh dairy products from local creameries

 Sweet spreads and beehive honey from the Rappental Valley

 "Otto's" juice bar – probably the healthiest cocktail to mix yourself  
Fresh fruit & vegetables from Lake Constance

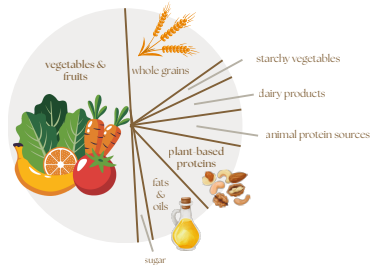
## OUR BREAKFAST PHILOSOPHY

Take a deep breath, feel the clear mountain air –  
and then consciously choose what feels right for you.  
With our regenerative Alpine cuisine.

Because regeneration begins right here:  
in what we eat and how we start the morning.  
Our breakfast follows the idea of planetary health:  
plant-based focus, seasonal ingredients, and honest regional products –  
complemented by what is truly needed.

No excess, no deprivation.  
Fresh bread, vegetables, herbs, nuts, selected dairy products or an egg –  
combined in a way that feels light and sustains you.  
A balanced mix of complex carbohydrates, easily digestible protein,  
and healthy fats, complemented by fruit and vegetables.

Enjoy your breakfast!



BREAKFAST  
THAT DOES YOU GOOD

