

Summer on the Kühberg

Each day of this week highlights an aspect
of our regenerative philosophy – from soil
and water to biodiversity, craftsmanship
and community.

Our evening menus change daily and are guided by the season,
regional ingredients and our regenerative philosophy.
Look forward to a small greeting from the kitchen, starter, soup,
main course of your choice, dessert as well as our salad buffet
and cheese from the Bolsterlang dairy
and the Schönegger cheese alp for self-service.

Would you like to put together your menu individually?

We are happy to serve you
individual courses or you can choose from
our à-la-carte selection.

*Evening menu with meat
or fish as main course*
59 €

Vegetarian evening menu
52 €



Garden & Summer

*From the abundance of
summer comes plenty.*



What is on the plate today
was allowed to ripen –
carried by sun, soil and
living cycles. Regenerative
agriculture creates not only
yield, but habitats that bring
forth new diversity year
after year.

Monday

*A small greeting
Carrot · Apple · Ginger*

Roasted butter lettuce
Buttermilk · Radish · Organic egg
Garden herbs

Cauliflower foam soup
roasted hazelnuts · brown butter

Salad · Bread · Butter
self-service



Pink roasted veal tafelspitz
Creamed kohlrabi · young potatoes
Garden herbs

Acquerello risotto
Wild mushrooms · Parmesan



Crème Brûlée
with Madagascar vanilla
Apricot · Lemon verbena

Cheese from the
Bolsterlang dairy
& Schönegger cheese alp
self-service

Stream & Freshness

*A small greeting
Fennel · Apple · Lemon*

*Water connects
landscape and life.*

Carpaccio of young kohlrabi
roasted hazelnuts · mountain cheese
Garden herbs · apple cider vinaigrette

Potato and lovage soup
Fried onions

Salad · Bread · Butter
self-service



Pan-fried char
braised cucumber · broad beans
Dill · nut butter

Tomato dumplings from our stale bread
sautéed leaf spinach · dried tomato
brown butter · mountain cheese



Grilled vineyard peach
Yoghurt ice cream · Granola

Cheese from the
Bolsterlang dairy
& Schönegger cheese alp
self-service

Since 1927, the Link family
has stood for local quality
fish. Trout, char and salmon
trout come fresh from
Heimertingen directly to
our kitchen.

Tuesday



Green & Wild

*Diversity creates
habitats.*



Biodiverse forests and intact ecosystems are the foundation for healthy wild game populations. That is why our venison comes exclusively from the Oberstdorf hunt. Regional, responsible and in harmony with natural stocks.

Wednesday

*A small greeting
Beetroot · Apple · Horseradish*

Tomato basil galette
Bavarian mozzarella · Garden herbs

Wild herb broth
Semolina dumpling · Garden herbs

Salad · Bread · Butter
self-service



Braised venison leg
from the Oberstdorf hunt
Chanterelles · Herb polenta
Dried tomato

Garden herb tart
summer vegetable salads
Herb cream



"Black Forest"
Cherry · Chocolate mousse · Cream

Cheese from the
Bolsterlang dairy
& Schönegger cheese alp
self-service

Water & Cycles

Everything is connected.

A small greeting
Apple · Celery · Ginger

House-cured salmon trout
Cucumber · Buttermilk

Mildly spiced corn cream soup
roasted corn · Garden herbs

Salad · Bread · Butter
self-service



Allgäu fish soup
Trout · Char · Broad beans
Tomato · Potato · Rouille

Potato gnocchi
young chard · brown butter
Lemon · Mountain cheese

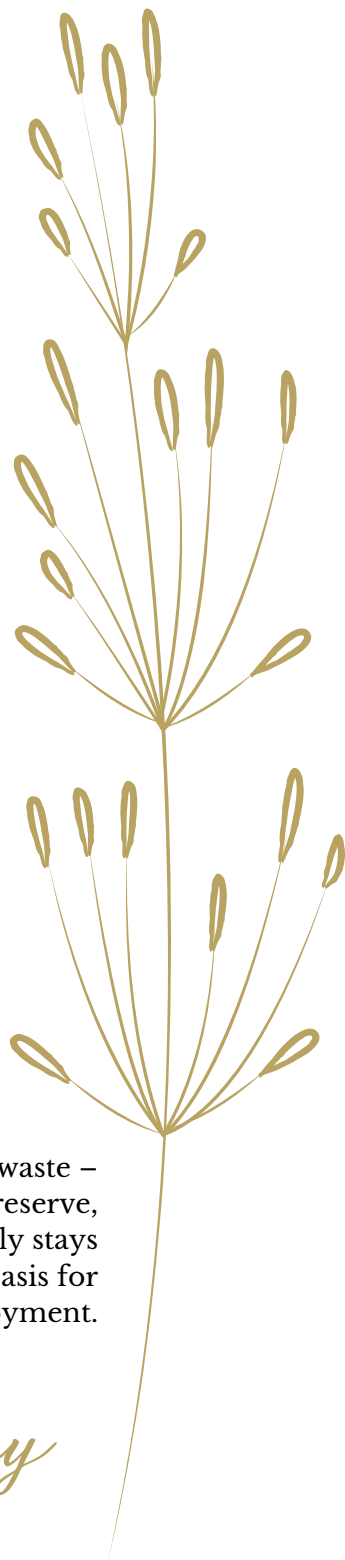


Kühberg sundae special
Vanilla ice cream · Elderflower liqueur
Meringue · Cream

Cheese from the
Bolsterlang dairy
& Schönegger cheese alp
self-service

In nature there is no waste –
only cycles. What we preserve,
nurture and use wisely stays
alive and forms the basis for
true enjoyment.

Thursday



Field & Craft

*Good food is born from the
interplay of nature and
craft.*



Friday

Care begins in the field and
continues in the kitchen.
With respect for every
ingredient, dishes are
created that let you taste
origin and quality.

A small greeting
Cucumber · Celery · Garden herbs

Spelt grain muesli
Chanterelles · Young carrot
Potato nut butter foam
Garden herbs

Black feather chicken broth
Herb crêpe strips · Young vegetables
Chives

Salad · Bread · Butter
self-service



Sous-vide breast
and confit leg
of black feather chicken
Spelt risotto · Young beans
Lemon · Poultry jus

Rummo Gnocchetti No. 61
Courgette · Fennel · Alp butter · Lemon
Mountain cheese · Garden herbs



Fresh-baked quark strudel

Cheese from the
Bolsterlang dairy
& Schönegger cheese alp
self-service

Fire & Community

Sharing food connects
people and nature.

**Our BBQ and smoker evening
in the “Ahorngarten”
(Maple Garden)**

Our grill evening follows the season
and what our regional partners and
nature currently have to offer.
Instead of a fixed menu, a new
selection is created each week –
honest, crafted with care and with
the ambition to use every ingredient
fully and respectfully.

Alongside our BBQ dishes we serve a
generous salad buffet and changing sides
– matching the season and the menu.
Enjoy a relaxed summer evening in the
Ahorngarten and let our kitchen surprise
you.

Saturday

At the fire, origin, craft and season
come together. From good
ingredients arise not just dishes, but
moments that show how community
grows through shared enjoyment.



Respect & Responsibility

Responsibility shows in daily actions.

A small greeting
Apple · Carrot · Horseradish

Grilled watermelon
Feta · Tomato
Garden herb vinaigrette

Beef bone broth
Marrow dumpling · Root vegetables

Salad · Bread · Butter
self-service



Oven-roasted trout
young vegetables · Garden herbs
Lemon butter · Cucumber salad

Allgäu pizocken
Leaf spinach · King oyster mushrooms · Mountain cheese



Chocolate tart
Summer berries from Lake Constance
Vanilla cream

Cheese from the
Bolsterlang dairy
& Schönegger cheese alp
self-service

Sunday

Responsibility begins with attention. Those who know and value origin, animals and ingredients create the foundation for honest enjoyment.



à la carte
your alternative

Beef carpaccio
Picked salads · Mountain cheese shavings · Mustard
dressing

+ with a potato rösti
it becomes a main course



"Kühberg Club Sandwich"
Spelt white bread
Homemade mayonnaise
House-smoked and cured pastrami
Pickled gherkin · Red onion · Tomato
Poached egg



Original Wiener Schnitzel
from Allgäu veal
Cold-stirred lingonberries
Parsley potatoes
+EUR 9.20



Pan-tossed Schlutzkrapfen
Ricotta spinach filling
Sautéed spinach · Mountain cheese