



WINTER ENJOYMENT AT AUGENBLICK

HEAD CHEF CHRISTIAN LANGE'S COOKING IS ANYTHING BUT BORING. BUT IT SHOULD REMAIN AUTHENTIC AND DOWN-TO-EARTH. LET YOURSELF BE SURPRISED BY EVER-CHANGING FLAVOURS..

DISCOVER NOW, MAKE A RESERVATION AND ENJOY THE MOMENT.

We reserve the right to make changes to the menus.



MONDAY

OBERSTDORF & VIENNA

BEEF CARPACCIO

mature mountain cheese, lamb's lettuce, croutons

CHRISTIAN'S DISH REGENERATIVE THINKING

A REGIONAL WINTER ROOT VEGETABLE
THE START OF OUR FUTURE
"SOIL-CONSCIOUS" CUISINE



BLACK SALSIFY SOUP

Brown bread croutons, leek oil



SALADS, BREAD AND BUTTER FROM THE BUFFET



"FIAKER GOULASH"

From Oberstdorf beef Napkin dumplings,
quail egg, sausages

ALLGÄU CHEESE NOODLES

melted onions, chives



BAVARIAN APPLE STRUDEL

From Grandma Centa's kitchen

IN CONCLUSION
CHEESE FROM THE SCHÖNEGGER KÄSEALM
FROM THE BUFFET

MENU PRICE 48 EURO
VEGETARIAN MENU 42 EURO

TUESDAY

SOIL & ROOTS

MATJES SALAD "KÜHBERG STYLE"

Beetroot, apple, onion, brown bread

PARSNIP FOAM SOUP

Blue Vassal



SALADS, BREAD AND BUTTER FROM THE BUFFET



CHAR FROM THE HEIMERTINGER FISH FARM LINK

cooked in tomato juice
kohlrabi, potato cakes



CHRISTIAN'S DISH REGENERATIVE THINKING

REGIONAL GRAINS & ROOTS SOIL-FRIENDLY, NUTRIENT-RICH
EARTHY SWEETNESS, NATURAL ACIDITY AND DEPTH CREATED
WITHOUT OVER-SEASONING OR TECHNICAL EFFECTS



BEETROOT BARLEY RISOTTO

Grana Padano



PALATSCHINKEN

Chocolate & Apricot

IN CONCLUSION
CHEESE FROM THE SCHÖNEGGER KÄSEALM
FROM THE BUFFET

MENU PRICE 52 EURO
VEGETARIAN MENU 48 EURO

WEDNESDAY

EARTHY &
AUTHENTIC

GRILLED RED AND YELLOW BEETS

Camembert, walnut, rocket

FOAMY SOUP FROM HOKKAIDO PUMPKIN

Piment d'Espelette



SALADS, BREAD AND BUTTER FROM THE BUFFET



SOUS VIDE COOKED SECRETO FROM THE COUNTRY PIG

Sweet potato mash, sautéed spinach, gremolata



CHRISTIAN'S "SIGNATURE DISH" REGENERATIV GEDACHT

A GROUNDING DISH. CABBAGE - THE RESILIENCE OF THE COUNTRYSIDE
- NEEDS PEACE, TIME AND A CONNECTION TO THE EARTH. ALLGÄU
BUTTER ADDS DEPTH, WARMTH AND CONNECTIVITY. SPINACH

PROVIDES A FRESH, GREEN COUNTERPOINT. WITH THIS DISH, YOU'LL
FEEL LIKE YOU'VE ARRIVED IN THE ALLGÄU AND AT OUR RESTAURANT!



CABBAGE DUMPLINGS

Spinach salad, browned butter



LUKEWARM DATE CAKE

Salted caramel, sour cream ice cream

IN CONCLUSION CHEESE FROM THE SCHÖNEGGER KÄSEALM FROM THE BUFFET

MENU PRICE 52 EURO
VEGETARIAN MENU 48 EURO

THURSDAY

SOIL & CYCLE

"AN EGG IN THE NEST"

Creamed spinach, potato and nut butter foam, organic egg yolk

CLEAR BEEF BROTH

with everything that was "cooked along with it"



SALADS, BREAD AND BUTTER FROM THE BUFFET



GRILLED TROUT FILLET FROM THE HEIMERTINGER FISH FARM LINK

Black salsify ragout, dark rice, beurre rouge



CHRISTIAN'S DISH REGENERATIVE THINKING

A DISH THAT NOURISHES WITHOUT WEIGHING YOU DOWN -
SEASONAL, HONEST AND DESIGNED IN HARMONY WITH
NATURE. FROM THE SOIL TO THE FIELD TO THE DAIRY FARM.



OVEN-FRESH PUMPKIN QUICHE

Lamb's lettuce, herb quark



CLOUD 9

Pineapple ragout, coconut foam

IN CONCLUSION CHEESE FROM THE SCHÖNEGGER KÄSEALM FROM THE BUFFET

MENU PRICE 52 EURO
VEGETARIAN MENU 48 EURO

FRIDAY

ORIGIN, CRAFTSMANSHIP, CONSCIOUS ENJOYMENTS

WEINKORN MUESLI
smoked trout, potato foam

CLEAR, STRONG FISH STOCK
all kinds of vegetables, rouille sauce



**SALADS, BREAD AND BUTTER
FROM THE BUFFET**



HOME-MADE RIBBON NOODLES



**CHRISTIAN'S DISH
REGENERATIVE THINKING**

A DISH THAT BALANCES ORIGIN,
CRAFTSMANSHIP AND CONSCIOUS
ENJOYMENT.



GRILLED ZANDER FILLET
Bean cassoulet, wild broccoli



CRÈME BRÛLÉE
Madagascar vanilla, cinnamon cream

**IN CONCLUSION CHEESE
FROM THE SCHÖNEGGER KÄSEALM
FROM THE BUFFET**

MENU PRICE 52 EURO
VEGETARIAN MENU 48 EURO

SATURDAY

CRAFTSMAN SHIP

HOME-MADE WINEMAKER'S FOCCACIA

Optionally with beef ham or grilled vegetables

CHICKEN BROTH

Egg custard, market vegetables



SALADS, BREAD AND BUTTER FROM THE BUFFET



STUFFED CORN CHICKEN

Romadur cheese, bacon, quark pizocken

CHRISTIAN'S DISH REGENERATIVE THINKING

MUSHROOMS CONSCIOUSLY TAKE ON THE
ROLE THAT MEAT OTHERWISE PLAYS – IN
TERMS OF TASTE, STRUCTURE AND
NUTRITIONAL PHYSIOLOGY.



QUARKPIZOCKEN

Spinach, shiitake mushrooms



BUCHTELN FRESH FROM THE OVEN

filled with plum jam, baked in a pan
served with homemade vanilla sauce

IN CONCLUSION CHEESE FROM THE SCHÖNEGGER KÄSEALM FROM THE BUFFET

MENU PRICE 52 EURO
VEGETARIAN MENU 48 EURO

SUNDAY

DAIRY FARMING, ALPS AND MEADOWS

CRÈME BRÛLÉE FROM LOCAL GOATS

Wild herbs, homemade garden fig mustard

CHESTNUT FOAM SOUP

fried Calvados apples



SALADS, BREAD AND BUTTER FROM THE BUFFET



BOILED MAYOR'S SPECIALITY

Served in broth Roasted potatoes, creamed savoy cabbage, horseradish cream

CHRISTIAN'S DISH REGENERATIVE THINKING

DAIRY FARMING, BAKERY TRADE, HOLISTIC PROCESSING
OF PRODUCTS



HANDMADE SPINACH DUMPLINGS

Creamy leek, mountain cheese



WHITE PORT WINE PEAR

Dark chocolate ice cream, fleur de sel

IN CONCLUSION CHEESE FROM THE SCHÖNEGGER CHEESE ALM FROM THE BUFFET

MENU PRICE 52 EURO
VEGETARIAN MENU 48 EURO