



Our menu in the Achtele

To start

Cover served on request:
Liptauer to mix yourself. Bread

Summer salad from our garden (subject to availability)
Fruits. Nuts. Caramelized goat cheese

Baked egg. Creamed spinach. Trout caviar (also possible as main)

Tomato-carpaccio. Mushrooms. Rocket salad. Pesto

Vitello tonnato. Rocket salad. Parmesan cheese

Beef tartar. Crispy farmhouse bread. Quail egg
*can be also served as main course

Smoked trout fillet. Horseradish. Brioche toast

Soups

Clear beef soup with sliced pancakes

Clear beef soup with cheese dumplings

Cream of cauliflower soup. Crunch

Main courses

Steak in the style of the house: Fillet steak of 1a beef
Braised vegetables. Garlic bread

Steak from the Beiried. Rocket salad. French fries. Lemon butter

Stuffed corn chicken breast. Chanterelle cream. Croquettes

Our legendary fried chicken. Green salad. Pumpkin seed oil

Crispy baked trout fillet. Potato-cucumber-mayonnaise salad

Roasted beetroot. Pak choi. Pea pods. Parmesan cheese

Achtele bowl (Couscous. Fruit. Vegetables. Rocket)

Desserts

Panna cotta. Fruit sauce

Warm chocolate cake. Lecher hay ice cream vanilla

Apricot crumble. White chocolate ice cream

Mascarpone cream in a glass. Cherry ragout

Scoop of ice cream garnished

Walnut ice cream. Caramel sauce

"belly-full-of-joy" menu

Exclusively for our half-board guests.
3-course meal compiled from the menu