

## STARTERS

<b>BEEF BROTH WITH PANCAKE SLICES</b>	€	5,80
Rich broth from our own farm beef and Pancakes made from „WiesenEier“, Helmer Bene and Sepp		
<b>BEEF BROTH WITH BAVARIAN LIVER DUMPLINGS</b>	€	6,80
Rich broth and Beef liver from our own farm, Helmer Bene and Sepp		
<b>SEASONAL MIXED SALAD</b>	€	5,40
Seasonal raw vegetables and leaf salads from Obst Häusler in Immenstadt		
<b>MARINATED BEETROOT WITH GOAT CREAM CHEESE AND CRISPY BUCKWHEAT</b>	€	8,40
Buckwheat from the Wörle family from Buchloe, beetroot from Gundelfingen		
<b>HOMEMADE COLD SMOKED SALMON TROUT WITH BEETROOT, HORSERADHISH AND AIR ONIONS</b>	€	10,80
Salmon trout from Franz Schmitzbauer in Lechaschau, Beetroot fr		
<b>WILD GARLIC RAVIOLI WITH BEURRE BLANC, CHERRY TOMATOES AND 12-MONTH-OLD MOUNTAIN CHEESE</b>	€	10,80
Pasta dough made from Schwangau meadow eggs, wild garlic collected, mountain cheese from Rückholz		

## MAIN DISHES

<b>HOMEMADE ALLGÄUER KRAUTKRAPFEN WITH SMALL MIXED SALAD</b>	€	15,80
Fried dumplings made from our own eggs with sauerkraut and Allgäuer Butter from Rückholz		
<b>HOMEMADE BRAWN WITH FRIED POTATOES</b>	€	15,80
Potatoes from Strixner Paul in Ehekirchen, brawn and aspik made from Allgäuer pork		
<b>ALLGÄUER KÄSSPATZEN WITH MELTED ONIONS</b>	€	16,80
Homemade bavarian pasta from our „Wieseneier“ with regional cheese		
<b>VEGETABLE AND PEARL BARLEY RISOTTO AND BAKED ARANCINI WITH MOUNTAIN CHEESE</b>	€	16,80
Mountain cheese from Milchverwertung Ostallgäu in Rückholz (vegetarian)		

**ALLGÄUER TROUT SALMON FILET  
FRIED IN ALMOND BUTTER, WITH BOILED POTATOES** € 23,80  
Trout salmon from trout farming Simon in Salgen, Butter from Rückholz,  
potatoes from Strixner Paul in Ehekirchen

**FRIED DUCK BREAST AND CRISPY PRALINE  
WITH PEARL BARLEY RISOTTO AND MOUNTAIN CHEESE** € 25,80  
Potatoes from Strixner Paul in Ehekirchen, red cabbage according to an old house recipe



We serve a side dish of your choice with the following dishes: french fries,  
croquettes, boiled potatoes, spätzle or dumplings(Semmelknödel)

**PORK FILLET IN A PEPPER CREAM SAUCE** € 23,20  
from Allgäuer pork from butcher Baur Ronsberg

**ORIGINAL WIENER SCHNITZEL  
PAN FRIED VEAL SCHNITZEL WITH A SLICE OF LEMON** € 24,80  
The classic veal dish

**SEPPIS CORDON BLEU  
FILLED WITH HOME-SMOKED HAM AND MOUNTAIN CHEESE** € 24,80  
from Allgäuer pork from butcher Baur Ronsberg

**BEEF STEAK WITH ROASTED ONIONS  
AND GRAVY** € 24,80  
From Argentinian beef, if freshly slaughtered also from our own beef

**BEEF RUMPSTEAK WITH PEPPER CREAM SAUCE** € 26,80  
Von argentinischem Rindfleisch, wenn frisch geschlachtet auch vom eigenen Rind

**FOR INTOLERANCES AND ALLERGIES,  
PLEASE CONTACT OUR SERVICE TEAM!**

## DESSERT

**HOMEMADE CHOCOLATE CAKE WITH A LIQUID CENTER,  
AND YOGURT ICE, APPROX. 15 MINUTES PREPARATION TIME** € 7,80

Homemade yoghurt ice cream with yoghurt from Christian, Biohof Böglins in Ottobeuren

**BALL OF HAZELNUT ICE CREAM  
WITH EGG LIQUEUR, MADE FROM OUR „WIESEN EGGS“** € 6,40

Eggs from our Schwangau „WiesenEier“, Magnus and Bene

## ICE CREAM

**ICE CREAM BALL OF YOUR CHOICE**  
Vanilla | chocolate | strawberry | hazelnut € 2,50

**COLORFUL CHILDREN'S ICE CREAM (ONE BALL OF YOUR CHOICE)** € 3,80

**NUT CUP WITH CARAMELIZED NUTS** € 7,50  
Vanilla, nuts, cream, various nuts

**VANILLA ICE CREAM WITH HOT RASPBERRIES** € 7,50  
Two scoops of vanilla ice cream with cream and warm raspberries

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An excursion into the variety of products from our own farm and the region You can experience it with us by pre-ordering (1 day in advance). Our „SCHNEIDERHANSER MENU“ mainly uses our own products or those from surrounding places. Please feel free to contact our service team.

## SCHNEIDERHANSER MENU

SALMON TROUT FROM LECHASCHAU  
BEET | HORSERADISH ICE CREAM | AIR ONIONS

MEADOW EGG FROM OUR HENS  
SCHWOGAR LARDO | POTATO FOAM | CRISPY CHICKEN FEED

WILD GARLIC RAVIOLI  
SWEETCORN | BEURRE BLANC

THREE KINDS OF BEEF  
NAPKIN DUMPLINGS | SEASONAL VEGETABLES

BLOND CHOCOLATE  
YOGHURT ICE CREAM | CORDIAL CHERRY

5 COURSE MENU € 79,00 PER PERSON

## WHERE DOES IT COME FROM?

Salmon trout: Franz Schmitzberger | Tirolfisch, Lechaschau

Beet: Gundelfingen

Air onions: Simon Prokscha | collected

WiesenEi: Andrea, Bene & Magnus Helmer | WiesenEier, Schwangau

Chicken feed puffed buckwheat & millet | Allgäu Aronia, Buchloe

Schwogar Lardo home-smoked from our own pigs

Maisle Josef Helmer | Home-smoked beef ham, Schwangau

Wild garlic collected & and in the garden

Butter: Milchverwertung Ostallgäu, Rückholz

Potatoes Kartoffelhof Strixner, Ehekirchen

Beef: Josef and Bene Helmer | own farm, Schwangau

Chocolate Valrhona Dulcey, Tain-L'Hermitage

Yoghurt: Christian Reichle | Biohof Böglins, Ottobeuren

Kordial cherries Mrs. Weißhaupt, Lake Constance

## DRINKS



### APERITIF

GLAS PROSECCO   Ca' Bolani	0,1 l	€ 4,60
APEROL SPRIZZ   Aperol, Prosecco, Soda	0,2 l	€ 6,40
LIMONCELLO SPRIZZ   Limoncello, Prosecco, Soda	0,2 l	€ 6,40
Alkoholfrei SANBITTER SPRIZZ   Sanbitter, Soda	0,2 l	€ 6,40

### MINERAL WATER

Adelholzener still / classic	0,25 l	€ 3,10
Adelholzener spritzig	0,5 l	€ 3,80
Adelholzener still / sanft / classic	0,75 l	€ 5,40

### BEER ON TAB

Paulaner Helles	0,3 l	€ 3,40	0,5 l	€ 4,80
Schlossbrauhaus Hefeweizen	0,3 l	€ 3,60	0,5 l	€ 4,80
König Ludwig Dunkel	0,3 l	€ 3,60	0,5 l	€ 4,80

### BEER FROM SCHWANGAU

Schlossbrauhaus Festival Beer	0,5 l	€ 4,80
Wheat Beer, Paulaner	0,5 l	€ 4,80
Light Wheat Beer, Aktienbrauerei	0,5 l	€ 4,80
Radler (Beer with lemonade)	0,5 l	€ 4,80
Wheat Beer with Lemonade or Coke	0,5 l	€ 4,80
Alcohol-free Wheat Beer, Kaltenberg	0,5 l	€ 4,80
Alcohol-free Beer, Paulaner	0,5 l	€ 4,80

### SOFTS

Coca-Cola   Coca Cola-Cola light	0,33 l	€ 4,20
FZ Cola-Mix	0,4 l	€ 4,20
Bitter Lemon	0,2 l	€ 4,00
Fanta	0,33 l	€ 4,20
Almdudler	0,35 l	€ 4,20

### JUICE AND SCHORLE

Apple juice	0,25 l	€ 3,00
Orange juice   grape juice   black currant juice		
Rhubarb juice or Pink Grapefruit juice	0,25 l	€ 3,60
Apple juice with sparkling water	0,4 l	€ 4,20
Juice mixed with sparkling water „Schorle“ Grape, Orange, Grapefruit, black currant, Rhubarb	0,4 l	€ 4,40
small „Schorle“	0,2 l	€ 3,00

## WINE LIST



### WINE MIXED WITH SODA


Weinschorle white	0,25 l € 4,50	0,50 l € 6,80
Weinschorle rosé	0,25 l € 4,80	0,50 l € 7,20


### WHITE WINE 0,25 L

Silvaner, trocken  
Weinbau Kohles, Prichsenstadt Franken € 6,80

Heilbronner Staufenberg  
Riesling, halbtrocken, Württemberg € 7,20

Oberbergener Bassgeige  
Grauburgunder trocken, Kaiserstuhl Baden € 7,60

Chardonnay, trocken  
Weingut Pfaffmann, Walsheim, Pfalz  € 9,80

Sauvignon Blanc II  
Weingut von Winning, Deidesheim, Pfalz  € 12,80

### ROSÉ WINE 0,25 L


Oberbergener Spätburgunder  
Weißherbst, halbtrocken, Kaiserstuhl, Baden € 7,20


### REDWINE 0,25 L

Trollinger, trocken  
Weinbau Kopp, Gemrigheim Württemberg € 6,80

Heilbronner Stiftsberg,  
Trollinger, halbtrocken, Württemberg € 7,20

Südtiroler Edelvernatsch, trocken  
Weinkellerei Schreckbichl, Eppan Südtirol € 7,60

Reibold Tinto, trocken  
(Cuvee aus Cabernet, St. Laurent, Merlot)  
Weingut Reibold, Freinsheim, Pfalz  € 9,80

Scassa, Barbera d'Alba DOC superiore  
Bruna Grimaldi, Piemont  € 15,60

## WEIN CELLAR

HERE YOU WILL FIND A SMALL FINE SELECTION FROM THE WINE CELLAR.  
PLEASE ASK OUR SERVICE TEAM FOR THE WINE LIST.

### SPRAKLING WINE

2018 Rieslingsekt, Traditionelle Flaschengärung, trocken  
Reichsrat von Buhl, Deidesheim, Pfalz € 38,00



### WHITE WINE

2021 Chardonnay Bischofkreuz, trocken  
Weingut Karl Pfaffmann, Walsheim, Pfalz € 27,00



2022 Grauburgunder, trocken  
Weingut Aufricht, Bodensee € 39,00



2020 Kugelspiel, Silvaner, 1. Lage  
Schloss Castell, Franken € 39,00



2022 Sauvignon blanc II  
Weingut von Winning, Deidesheim, Pfalz € 36,00



2019 Eichelberg, Pinot blanc, Großes Gewächs, trocken  
Weingut Heitlinger, Baden € 64,00



### ROSÉ

2022 Rosé aus Cabernet Sauvignon & Merlot,  
Karl Pfaffmann, Walheim, Pfalz € 32,00



2022 Rosé aus Cabernet Sauvignon & Merlot,  
Weingut Rings, Freinsheim Pfalz € 32,00



### REDWINE

2021 Sophia, trocken  
Weingut Aufricht, Bodensee € 38,00



2020 Merlot, trocken  
Karl Pfaffmann, Walsheim, Pfalz € 27,00



2020 Cabernet Sauvignon, trocken  
Kastelt von Schreckbichl, Südtirol € 29,00



2017 Pinot Noir Reserve  
Weingut Heitlinger, Baden € 46,00



2021 Insoglio del Cinghiale IGT  
Tenuta del Biserno, Toskana Italien € 68,00



## SPIRITS, LIQUEURS AND SCHNAPS

### FROM THE LOCAL DISTILLERY SCHROLL IN SCHWANGAU

Weißbierbrand		2 cl	€ 3,90
Kräutergeist		2 cl	€ 3,90
Williams Birnenbrand		2 cl	€ 3,90
Haselnusslikör		2 cl	€ 3,90
Schwangau Dry Gin		2 cl	€ 3,90
Vogelbeergeist		2 cl	€ 3,90

### GIPFELGLÜCK LIQUEUR FROM SCHWANGAU

Birnenlikör		2 cl	€ 2,90
Vogelbeerlikör		2 cl	€ 2,90
Himbeer-Heidelbeer		2 cl	€ 2,90
Jagdbitter		2 cl	€ 2,90
Haselnuss		2 cl	€ 2,90

### CLASSICS

Williams mit Birne		4 cl	€ 3,90
Enzian / Willi / Marille / Quitte / Obstler		2 cl	€ 2,90
Grappa weiß / braun		2 cl	€ 3,90
Ramazotti / Averna		4 cl	€ 4,80

## COFFE

### FROM THE ALLGÄUER COFFEE BÜHLER IN OY MITTELBERG

cup of coffee		€ 3,20
Mug of coffee		€ 4,60
Portion Kaffee		€ 4,80
Espresso		€ 2,20
Cappuccino, Latte Macchiato, Milk coffee		€ 3,80

## ORGANIC TEA

### FROM SONNENTOR

With following sorts:

herbs, Verbene, peppermint, chamomile, ginger, Fennel-Anis-caraway  
Fruit, Green tea, Rooibos, Earl Grey, Assam, Englisch Breakfast

Cup of Tee		€ 3,20
Can of Tee		€ 4,80