

Schneiderhanser

RESTAURANT



Our house is located in the oldest part of Schwangau, which dates back to around 500 to 600 AD. The first records date back to 1648, after the 30-year war. Our house name 'Schneiderhanser' finds its explanation in the profession of some of its owners. The first of them to practise the tailoring trade was Hans Craft from 1695. Over the past eight decades, Hotel Helmer has transformed itself from a farmhouse with guest rooms into a 3-star hotel.

Together with their team, Josef Helmer and Simon Prokscha cook authentic favourite dishes using selected ingredients from their own farm and the region.



TO START

BEEF CONSOMME WITH FLÄDLE

Strong broth and meadow eggs for Flädle from our own farm, Helmer Bene and Sepp

€ 6,40

BEEF CONSOMME WITH LIVER DUMPLINGS

Broth and Liver dumplings from our own farm, Helmer Bene and Sepp

€ 7,80

SMALL MIXED SALAD

Seasonal vegetable and leaf salads from Obst Häusler in Immenstadt

€ 6,40

MARINATED BEETROOT WITH GOAT'S CREAM CHEESE AND CRISPY BUCKWHEAT

Buckwheat from the Wörle family in Buchloe, beetroot from Gundelfingen

€ 8,80

HOME-MARINATED SALMON TROUT WITH BEETROOT, ICED HORSERADISH AND "AIR ONIONS"

Tyrolean salmon trout from Franz Schmitzberger Lechaschau, beetroot from Gundelfingen and home-grown air onions

€ 13,80

WAXY SOFT MEADOW EGG FROM OUR HENS

Schwogar lardo, sweetcorn from our own cattle, potato foam, crispy hen's feed Egg, lardo and sweetcorn from our own farm, potatoes from Paul Strixner
Vegetarian without lardo and sweetcorn also possible

€ 12,00



Dill



Bärlauch



Thymian



Giersch



Wilde Möhre



Knoblauch

MAIN COURSES

- HOMEMADE ALLGÄU KRAUTKRAPFEN
WITH GRAVY AND SMALL SALAD** € 17,80
Pasta dough made from our meadow eggs from Magnus & Bene,
flour from Tannenmühle Lengenwang and Rückholzer butter
(without gravy Vegetarian)
- HOMEMADE BRAWN WITH ROAST POTATOES** € 16,80
Potatoes from Strixner Paul from Ehekirchen, brawn from Allgäu pigs
- ALLGÄU CHEESE SPÄTZLE WITH MELTED ONIONS
AND SMALL SALAD** € 19,80
Made with our meadow eggs from Magnus & Bene (vegetarian)
- PORCINI MUSHROOM RISOTTO WITH MUSHROOM FOAM
AND LEHERNER MOUNTAIN CHEESE** € 24,80
Schwangauer Schwammerl with hay milk mountain cheese from the Lehern dairy, Hopferau
(vegetarian)
- FRIED SALMON TROUT FILLET IN ALMOND BUTTER,
LEMON CONFIT AND BOILED POTATOES** € 25,80
Salmon trout from the Simon trout farm in Salgen, butter from Rückholz,
potatoes from Strixner Paul from Ehekirchen
- HOME-SMOKED HAM BOARD
SELECTION OF OUR RAW HAM AND BACON,
WITH BREAD AND BUTTER** € 16,80
Beef ham from our own farm Pigs for our ham from "Paartaler Landschweinen" from the Voglhof,
game ham from Schwangau hunting,
with Rückholzer butter and bread from the Schwangau castle bakery

In case of intolerances and allergies
please contact our service team!



We serve a side dish of your choice with the following dishes:
French fries, croquettes, boiled potatoes, spaetzle or dumplings

BREAST OR LEG OF MIÉRAL BLACK-FEATHERED CHICKEN WITH COGNAC SAUCE AND BAKED PRALINE	€ 29,80
The 'best chicken' in the world, bred by Jean-Claude Miéral from Bresse.	
PORK FILLET IN PEPPER CREAM SAUCE	€ 24,80
from Allgäu pigs from the Baur butcher's shop in Ronsberg	
ORIGINAL WIENER SCHNITZEL BREADED VEAL SCHNITZEL WITH LEMON	€ 26,80
The classic veal dish	
SEPPI'S CORDON BLEU FILLED WITH HOME-SMOKED HAM AND MOUNTAIN CHEESE	€ 25,80
From Allgäu pigs, Baur Ronsberg with our home-smoked ham	
ROAST BEEF WITH ONIONS WITH MELTED ONIONS AND ROASTED ONIONS	€ 26,80
From the Bavarian beef rump	

DESSERT

WHITE CHOCOLATE SPICE CREAM WITH YOGURT ICE CREAM AND MIRABELLE PLUMS FROM OUR OWN GARDEN	€ 9,40
Chocolate from Aeschbach Chocolatier, Switzerland Homemade yogurt ice cream made from yogurt from the Lehern hay milk dairy, Hopferau	
SPICED CHERRY BUTTER ICE CREAM WITH EGG LIQUEUR FROM OUR MEADOW EGGS	€ 7,40
Egg liqueur from Schwangauer WiesenEier, Helmer Bene & Magnus, Butter from Milchverwertung Ostallgäu	
LEHERN YOGHURT WITH SPRUCE AND SLOE SORBET AND GRANOLA	€ 8,40
Joghurt von der Heumilchsennerei Lehern, Hopferau, Fichten und Schlehen selbstgesammelt und verarbeitet	

You can experience an excursion into the variety of products from our own farm and the Allgäu at
if you book one day in **advance**

SCHNEIDERHANSER MENU

BAVARIAN BROTZEIT
WITH HOME-SMOKED BACON

SALMON TROUT FROM LECHASCHAU
BEETROOT | HORSERADISH ICE CREAM | SPRING ONIONS

MEADOW EGG FROM OUR HENS
SCHWOGAR LARDO | MAISLE | POTATOEFOAM |
CRISPY CHICKEN FEED

WEISSENSEE RENKE
FOYOT SAUCE | WINTER VEGETABLES | TYROLEAN CHAR CAVIAR

VENISON FROM SCHWANGAU
PRALINE, CAPELETTI & LOIN | BAKED KALE

SPICED CHERRY BUTTER ICE CREAM
SPEKULATIUS PRALINE | LEHERNER YOGURT

The menu is also available as a vegetarian option
4-course menu without reindeer € 68 per person
5-course menu € 86 per person

WHERE DOES IT COME FROM?

Lachsforelle	Franz Schmitzberger Tirolfisch, Lechaschau
Rote Beete	Gundelfingen
Luftzwiebeln	gesammelt von Jutta & Armin Prokscha
WiesenEi	Andrea & Bene Helmer WiesenEier, Schwangau
Hühnerfutter	gepuffter Buchweizen & Hirse Allgäu Aronia, Buchloe
Schwogar Lardo	Schweinespeck mit Kräutern von eigenen Schweinen
Maisle	hausgeräucherter Schinken von eigenen Rindern
Renke	Bayerisch für Felchen, Fischerverein Füssen, Weissensee
Saiblingskaviar	Franz Schmitzberger Tirolfisch, Lechaschau
Butter	Milchverwertung Ostallgäu, Rückholz
Kartoffeln	Paul Strixner Kartoffelhof Strixner, Ehekirchen
Lamm	Mayr Martin, Pfronten
Bärlauch & Holunder	selbstgesammelt und eingeweckt
Mehl	Tannenmühle, Lengenwang
Walderdbeeren	Hohenschwangauer Walderdbeeren aus eigenem Obstgarten



BEVERAGES

APERITIF

APEROL SPRIZZ Aperol, Prosecco, Soda	0,2l	€ 6,40
LIMONCELLO SPRIZZ Limoncello, Prosecco, Soda	0,2l	€ 6,40
Alkoholfrei SANBITTER SPRIZZ Sanbitter, Soda	0,2l	€ 6,40

MINERAL WATER

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

BEER FROM DRAFT

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

BEER

Schlossbrauhaus Festbier	0,5l	€ 4,80
Hefeweizen Hell, Paulaner	0,5l	€ 4,80
Leichtes Weizen, Aktienbrauerei	0,5l	€ 4,80
Radler	0,5l	€ 4,80
Weizen mit Zitro oder Cola	0,5l	€ 4,80
Alkoholfreies Weizen, Kaltenberg	0,5l	€ 4,80
Alkoholfreies Bier, Paulaner	0,5l	€ 4,80

SOFT DRINKS

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

JUICE AND JUICE SPRITZER

Apfelsaft	0,25l	€ 3,00
Orangensaft Traubensaft Johannisbeernektar		
Rhabarbersaft oder Pink Grapefruitnektar	0,25l	€ 3,60
Apfelsaftschorle	0,4l	€ 4,20
Saftschorle aus Traube, Orange, Grapefruit,		
Johannisbeere oder Rhabarber	0,4l	€ 4,40
Kleine Saftschorle	0,2l	€ 3,00

WINE

WINE SPRITZER

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

OPEN WHITE WINES 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



OPEN ROSÈ WINES 0,25 L

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

OPEN RED WINES 0,25 L

Trollinger, trocken
Weinbau Kopp, Gemmingheim 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



WINE CELLAR

Here you will find a small selection from our wine cellar.
Please ask our service team for the wine list

SPARKLING WINES

2019 Rieslingsekt, Traditionelle Flaschengärung, trocken
Reichsrat von Buhl, Deidesheim, Pfalz € 38,00



WHITE WINE

2024 Chardonnay Bischofkreuz, trocken
Weingut Karl Pfaffmann, Walsheim, Pfalz € 27,00



2024 Grauburgunder, trocken
Weingut Aufricht, Bodensee € 39,00



2022 Iphöfer Sylvaner, dry
Weingut Olinger, Franken € 27,00



2023 Sauvignon blanc II
Weingut von Winning, Deidesheim, Pfalz € 36,00



2020 Eichelberg, Pinot blanc, Großes Gewächs, trocken
Weingut Heitlinger, Baden € 64,00



ROSÈ

2024 Rosé aus Cabernet Sauvignon & Merlot,
Karl Pfaffmann, Walheim, Pfalz € 32,00



2024 Rosé aus Cabernet Sauvignon & Merlot,
Weingut Rings, Freinsheim Pfalz € 32,00



RED WINE

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



2022 Merlot, trocken
Karl Pfaffmann, Walsheim, Pfalz € 27,00



2022 Cabernet Sauvignon, trocken
Kastelt von Schreckbichl, Südtirol € 29,00



2020 Pinot Noir Reserve
Weingut Heitlinger, Baden € 46,00



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



SPIRITS AND BRANDIES

FROM BRENNEREI 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 LIQUEURS 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

COFFEE

FROM THE ALLGÄU COFFEE ROASTERY BÜHLER IN OY MITTELBERG

Tasse Kaffee	€ 3,20
Haferl Kaffee	€ 4,60
Portion Kaffee	€ 4,80
Espresso	€ 2,20
Cappuccino, Latte Macchiato, Milchkaffee	€ 3,80

BIO TEA

FROM SONNENTOR

with the following varieties:

herbal tea, verbena, peppermint, camomile, ginger, fennel-aniseed-caraway
fruits, green tea, rooibos, earl grey, assam, English breakfast

Cup Tee	€ 3,20
Pot Tee	€ 4,80