



sunday
MENU

april to june 2026

SOUP

Brezensuppe

Pretzel soup #ç veal soup #ç cream #ç white wine
crispy pretzel pieces #ç roasted bacon #ç 8,0

Spargelcremesuppe

Creamy asparagus soup #ç croutons #ç chives #ç 8,0

STARTERS

Eisvogel Dreierlei

Mixed bread #ç various dips #ç 8,5

Galantine von Maishähnchen und Kalb

Corn fed chicken galantine #ç cramson
cherry tomatoes #ç balsamic pearls #ç 13,0

Spargelsalat

Asparagus salad #ç herb vinaigrette
red onions #ç cress #ç 10,0

SALAD

gemischter Salat

mixed salad

balsamic dressing or house dressing #c7,0

Salat + Rind

Salad with beef strips of tenderloin in teriyaki
sauce #c mixed salad #c marinated oyster mushrooms
sprouts #c sweet - sour chilli vinaigrette #c 24,0

Salat + Bachsaibling

Mixed salad #c beetroot - cured brook trout
asparagus #c red onions #c herb vinaigrette
croutons #c 20,0

FISH

Bachsaiblingsfilet

Grilled brook char fillet (brook trout)

wild garlic sauce #c pan fried vegetables #c Sun wheat #
shaved Parmesan #c 23,0

VEGETARIAN

Orecchiette

Orecchiette #ç truffle infused white wine sauce
mixed asparagus #ç broccoli #ç pointed peppers
chives #ç 19,0

VEGAN



Sonnenweizen-Linsenragout

Sun wheat - red lentil ragout #ç mixed asparagus
zucchini #ç white mushrooms #ç dried tomatoes
balsamic onions #ç artichoke hearts #ç 19,0

BURGER

Eisvogel Burger

Eisvogel Burger #ç juicy patty from black Angus beef
Gouda #ç bacon #ç tomatoes #ç roasted onions
dill cucumber #ç burger sauce #ç coleslaw #ç romaine
lettuce #ç Rösti French fries potatoes or salad #ç 21,0

Spargel Burger

Asparagus burger #ç medium fried minced beef
steak pretzel bun #ç asparagus #ç tomato chutney #ç
Gouda #ç dill cucumber #ç leaf lettuce
Rösti fried potatoes or salad #ç 25,0

MAIN DISHES

Schwabi

Tender medallions of pork fillet #c creamy white mushrooms #c vegetables #c homemade cheese noodles (small flour dumplings) #c onion crunch #c 28,5

Paniertes Schnitzel

Paniertes Schnitzel #c baked in sweet cream butter Pommes frites #c 16,5

Dreierlei vom Grill

Tender beef, chicken & pork #c cognac pepper sauce grilled vegetables #c mashed potatoes 25,5

Zwiebelrostbraten

Grilled steak of beef #c medium #c roast onions #c natural sauce #c bacon beans #c roast potatoes with bacon & onions #c 29,0

Sauerbraten

Sour beef from flat shoulder sweet – sour red wine sauce #c typical spices #c red cabbage #c potato dumpling #c 18,5

STEAKS

Rumpsteak

Tender rump steak from local pasture – raised beef with typical fat edge #cjuicy medium roast herb butter #c#roast potatoes #c200 g #c#30,0

Pfeffersteak

Tender rump steak from local pasture – raised beef with typical fat edge #cjuicy medium roast homemade spicy pepper cognac sauce French fries potatoes #c200 g #c#30,0

DESSERTS

Sweets in a glass

weisses Schokoladenmousse
white chocolate mousse #c#berries #c#7,5

veganes Erdbeermousse
vegan strawberry #cmousse hazelnut #c#crunch #c#7,5

Apfelkücherl

Homemade apple fritters baked in dough
cinnamon sugar #c#vanilla ice cream
whipped cream #c#berry ragout #c#10,5