

Kilian Stuba

OUR CLASSICS & ALTERNATIVES TO THE MENU À LA CARTE

Goat Cream Cheese from the Metzler Family | baked in Filo Pastry

Compote of Spring Morels & Allgaeu Wild Garlic
Vinaigrette made from IFEN Mountain Blossom Honey & Rhubarb

35

Schrobenhausen white Asparagus with Butter Crumbs

Calamansi Mayonnaise | Grenadilla Gel | young Herbs
Olive oil Caviar | flamed Gambero Rosso

45

without Gambero Rosso 35

Braised Meadow Lamb from Fischer farm as glazed Tortellini

Pimiento Chutney | baked Artichokes | Nage with Wild Garlic and Tomatoes

35

CARVED AT THE TABLE FOR 2 PERSONS

Fillet of Walser milk-fed Veal from Müller Farm in Riezlern

glazed Sweetbreads | Spring Morels | Pea Coulis
roasted Asparagus from Schrobenhausen

per person 55

Sorbet of Rhubarb, Strawberry & Madagascar Vanilla

White Chocolate Crèmeaux | caramelised Marcona Almonds

18

FOR 2 PERSONS FLAMED AT THE TABLE

Flamed Crêpes with the first Lake Constance Strawberries

Grand Marnier | Raspberries | Nougat and Piedmont Hazelnut Ice Cream

per person 29

Cheese Selection from the Trolley | France & Bregenz Forest

Mustard and Chutneys from our IFEN Manufactory | rustic Nut Baguette

25

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SNACKS

Hot & cold

Free-range Chicken from Bregenz Forest | Spring Morel | Chives

AMUSE BOUCHE

Salmon Trout from Heimertingen

Passion fruit-Chili Vinaigrette | raw Fennel | Roe

MENU

Duck Foie Gras from Alsace | rawly marinated with White Port

Confit of Duck Leg | Rondell of young Kohlrabi

Lukewarm Vinaigrette of wild Marjoram & Rhubarb Gel

Gambero Rosso from Spanish Catch | grilled on the Plancha & raw

Pea Cassoulet | thickened Broth of Camarón Rojo

Wild Garlic Oil | Amalfi Lemon

Atlantic Sole roasted on the Fish Bone

Sauté of local Sweetbreads, Lenz Mushrooms & Schrobenshausen Asparagus

Foyot Sauce

Meadow Lamb from Fischer Farm

Saddle roasted with Raz el Hanout

Thickened Lamb Fond with Argan Oil | braised Eggplant

Tajine of Lamb's Leg | Chickpeas | Fig

Cheese Selection from the Trolley | France & Bregenz Forest

Mustard and Chutneys from our IFEN Manufactory | rustic Nut Baguette

Elderflower from 2023 & Dill

Walsertal Farmer's Yoghurt | Lake Constance Strawberries

Caramelised Strudel Dough

4 course menu 140

5 course menu 160

6 course menu 180

All prices in Euro including service charge and currently valid V.A.T.
Our staff is pleased to inform you about any allergens and additives.