



Menu Lake of Constance

Fried herring from Obersee-Rotaugen

„Gutes vom See“ San Marzano tomatoes | green pepper | mustard-mayonnaise | toasted bread
17 EUR

Anglerstuben fishsoup

root vegetables | saffron
10 EUR

Char fillet from Krauchenwies

kohlrabi | hazelnut pesto | crustacean foam
35 EUR

Hard cheese from Orsingen

apricot-mustard-marmelade
10 EUR

Raspberry

raspberry | lemon polenta | lemon curd
12 EUR

5-course menu 80 EUR | all dishes can also be ordered individually

Degust wine 40 EUR



Menu „Anglerstuben“

Cucumbers from the Reichenau

Salad | sorbet | sauce | goat-camembert from the Höchsten | dill | mustard
16 EUR

Ceviche by fishes from the Lake of Constance

by day catch | watermelon | lemon mayonnaise | friséé | sesam
16 EUR

Calf from the Deggenhauser Tal

back | ravioli | chanterelles | celery | plum | velouté
38 EUR

Vegetarian: Fregola Sarda | celery | chanterelles | plum | velouté 28 EUR

Sorrel

cherries | hazelnut
10 EUR

Pralines

handmade for you | 3 pieces
9 EUR

5-course menu 85 EUR | all dishes can also be ordered individually

Degust wine 40 EUR

Allergene und Zusatzstoffe gerne beim Geschmacksträger erfragen.