



FRANZ FECKL'S CLASSIC

Salad variation with fried mushrooms	20,00 €
Lobster salad à la Chef	44,00 €
Our festival day soup	19,00 €
Lobster soup with tarragon	18,00 €
Symphony of fine fish in lobster sauce with fried cauliflower and mixed rice	44,00 €
Fillet of sole in truffle cream sauce with green asparagus and pine nut tortellini	48,00 €
Onion roast of Angus beef with "Maultaschen", fried potatoes and salad "Marie"	44,00 €
Oxtail ragout with carrot and kohlrabi vegetables and hand scraped swabian noodles	44,00 €
Viennese veal escalop "Wiener Schnitzel" with cranberries, cucumber salad and parsley potatoes	44,00 €

OUR DESSERT CLASSICS

Mousse of three kinds of chocolate	20,00 €
Dessert-Potpourri	20,00 €
Fine of chocolate and cherry	20,00 €

MENU

*Roasted scallop
and braised pulpo
with artichokes, olives and tomatoes*
32,00 €

*Turbot fillet
in lemongrass-crustacean stock*
36,00 €

*Duet of summer venison
in lime-pepper sauce
with glazed cherries,
roasted chanterelles
and handmade Spätzle*
48,00 €

*Raw milk cheese with grapes,
fig mustard, black nuts
and homemade chutney
or
Dessert of choice*

*Menü 120,00 €
Starter/main course/Dessert (3 courses)*
96,00 €

*Our wine recommendation
for the menu
for 3 course 35,00 € / 4 course 43,00 €
per Person*

**- ON REQUEST ALSO
CARBOHYDRATE- REDUCED-**

VEGETARIAN MENU

*Fine of pea
with quinoa wild herb salad*
26,00 €

*Braised carrot,
Chervil and Mango*
22,00 €

*Parmesan risotto
with summer truffle
and baked vegetables*
32,00 €

*Dessert of choice
or
Raw milk cheese with grapes,
fig mustard, black nuts
and homemade chutney*
Menü 88,00 €

OUR CHEESEPLATE

*Raw milk cheese with grapes, 20,00€
fig mustard, black nuts
and homemade chutney*

*Prices will be adjusted
for special orders.*