

To Share & Snack

„Dreierlei Geschmirtes“

Three local spreads with farmers bread

Original „Obazda“ | Pork lard-apple | cream cheese-radish
10,00

Special selection of Alp Hams and Tegernseher cheese |artisan bread

Mountain salami | Tyroler cured ham | Pancetta
Allgäuer dried venison sausage | Bavarian wood oven ham |
Tegernseher „Bergkas“ & „Wuider“ chesse | Fig
mustard | homemade pickles

Starter

Allgäuer Goat cheese

Caramelized | wild herb honey | walnuts | pear | Pancetta
15,50

Erdinger Salmontrout

Home cured salmon trout filet | gin | dill | apple | radish | lime
16,50

Bavarian OX Tatar

Tessiner fig mustard | black garlic | king trumpet mushroom | egg
yolk | crouton
19,50

Sustainable fish

All of our fishes are sustainable fished or farmed. They are either raised in small farms in Bavaria or certified by the ASC or MSC organization. These Councils ensure that sustainable and controlled fishing & farming is in place to guarantee healthy fish population for the future.

Our Signature Burgers

Mountain HUB burger

“Allgäuer” Angus beef | alp-herbs | beer bun | fried egg | bacon Bavarian
mustard dip | hay milk cheese | tomato | ice berg | country fries
20,00

Moving Mountain Vegan Burger

Malted Grain Bun | red onions | mushroom | tomato-bell pepper
relish | avocado | sweet potato fries
18,00

Pots & Pans

Wiener Schnitzel

Breaded veal escallops | roasted potatoes | cucumber & sour-crème
| cranberry
28,00

Bio Corn fed Chicken breast |dried meadow herbs

Colorful carrots | crushed horseradish potatoes | pumpkin seed oil
25,00

Veal cheeks

16 hour braised | Dornfelder jus | roasted root vegetable |
Prezel dumplings
26,00

Tegernseher char filet

horseradish | cauliflower | trumped mushroom | young leek
26,00

Tiroler Schlutzkrapfen

Spinach stuffed pasta | aged Tegernseer cheese | sage butter | pine nuts
17,00

Vegan ice barley risotto

forest mushroom | baby spinach | asparagus | dried tomato | herb oil
17,00

Bowls

Baby leaf bowl

baby leaf lettuce | dried cherry tomato | reddish | bio egg
| sunflower seeds
raspberry dressing
15,00

Vegan bowl

Ice Barley | Soy yoghurt | pumpkin seed | pickled beets | wild
herb salad | cucumber | avocado |
citrus dressing
17,00

Craft bowl

Breaded beer marinated chicken | lamb's lettuce |
ebly barley | pickled mushroom | Honey-mustard dressing
18,00

Soup bowls

Carrot cream | hazelnut oil | seeds (V)

9,00

Wild herb soup | cray fish | bread chip

10,00

OX Consommé | “Brätstrudel” Stuffed Pancake | chives

10,00

Regional Meats /sustainable Fish

Beef tenderloin | “Alpenrind” 35,00

Flat Iron | “Allgäuer Angusfärs” 27 days aged 28,00

Alp herbs marinated “ASC” Salmon filet 27,00

From our AGING CABINET

Specially selected breads from our region aged to perfection.

Finished at 800 Degrees

*Allgäuer Angus beef is exclusively raised since 2017 by Markus
Göppel. They are fed with
herbs of Allgäuer meadows and a special mix of hay that gives
them their unique flavor.*

T-Bone | 600g | “Allgäuer Angusfärs” 66,00

Bone in Stripsteak | 600g | “Allgäuer Angusfärs” 58,00

Dry Aged Pork Kotelett | 300g | Swabian-Hall swine 26,00

All Grills are served with one side dish & one sauce of your liking

Sides:

Roasted potatoes | bacon bites 4,00
Potato –scallion mash | fried onion 4,00
Country fries 4,00
Grandma’s root vegetables 4,00
Baby spinach | pine nuts 5,00
Small green herby salad 6,00

Sauces :

Peppercorn sauce /Bone marrow sauce /Béarnaise /Lime crème
fraiche
Each additional 2,50

Finish

Lavender creme brulee | chocolate sorbet

9,50

Homemade warm Bavarian apple cake | vanilla ice

10,00

Bayrisch Crème | biscuit | almond | pear

10,00

Topfenpalatschinken

White cheese pancake | Bavarian gin plum | hazelnut
11,00

Selection of Ice creams & sorbets

2,50 per scoop