

restaurant alpes

our culinary journey in four or five acts at €74 / €89 or á la carte

smoked beef carpaccio
mushrooms, spelt, cranberry
and cheese cracker
€ 21

„speck“ and bread⁴
ravioli made of bread with homemade “pancetta”
€ 26

duet of veal
fried „tafelspitz“ and skewer,
bbq jus with bean miso and wild cranberry,
kale and impatiens seeds
€ 38

walnut and sea buckthorn
mousse, ice - cream, salsa and pancake
€ 12

fast salami ®
homemade „speck“
with fine garnishes
€ 22

solo „Solos“
catfish and salad with mint and basil
€ 21

buttermilk „orzotto“
koji, potato and redcurrant
€ 22

confit arctic char
butter, hay and bun bao
€32

curd and tonka bean
soufflé and ice - cream
for 2 persons € 28

„bad schörgau classics“

„kraut und rüibm“
tatar of root vegetables with grissino
jerusalem artichoke, „sauerkraut“, horseradish
and stone pine
€ 18

pumpkin gnocchi
bunker cheese, elderberry capers and hips
€ 24

fennel in salt pastry
fennel seeds glaze, pernod hollandaise
and homemade baguette
€ 29

1001 x „bad schörgau“
chestnut, wild blueberries and mountain pine
€ 12

gregor wenter's cheese selection
a journey with „graukäse“ € 11
selection of 4 pieces € 19
selection of 6 pieces € 28