

LUNCH MENU

Olives, grissini, Parmigiano	Ⓢ	10 €	
Pinsa Bianchi			
Autumn truffle, Fontina cheese, ricotta	Ⓢ	22 €	
Pumpkin ginger soup			
Coconut, vadouvan	Ⓢ VEGAN	10 €	
Reichenau autumn bowl			
Leaf salads, red cabbage, radish, pomegranate	Ⓢ VEGAN	13 €	
- oven-baked Hokkaido pumpkin	Ⓢ VEGAN	+ 3 €	
- fried prawns		+ 8 €	
Burrata			
Baby spinach, figs, pecan nuts	Ⓢ	18 €	
- smoked Hegau ham		+ 4 €	
Salad niçoise			
Short seared tuna, quail eggs, olives, beans		22 €	
Spaghetti aglio olio e pepperoncino			
Parmesan, chilli, garlic	Ⓢ	13 €	16 €
- fried prawns		18 €	24 €
Moules frites			
Mussels, Müller-Thurgau, fries		24 €	
Porcini tortelloni			
Wild mushrooms, radicchio, hazelnuts	Ⓢ	21 €	25 €
Mountain trout			
Horseradish, risotto, parsley		26 €	
Mango fish curry			
Sugar snaps, peppers, jasmine rice		28 €	
Wiener Schnitzel			
Cranberries, potato-cucumber salad or fries		29 €	
Fillet of dry aged beef	160 g / 250 g	40 €	54 €
Reichenau vegetables, fries			
Shallot sauce, Café de Paris butter or herb butter			

Please ask our professionally trained staff for more information about the used allergens and additives
 All-inclusive prices