

- Restaurant -

Louis II.

Vielfältig modern.

À la carte menu | 12:00 am to 9:00 pm

Soups

EUR

Soup of the day

10,4

Consommé of beef

11,8

beef | root vegetables | chives



Cream soup of pumpkin

11,4

pumpkin seed oil | pumpkin seeds

Appetizers

EUR



Breaddumpling carpaccio

22

lamb`s lettuce | french dressing | parmesan | roasted walnuts

Roasted saddle of venison

24

wild herbs | citrusmarinade | tatar of porcini-mushrooms | quail egg



Variation of pumpkin and rosehip

23

parfait | pumpkin seed oil



In case of allergies or intolerances, please ask our service staff for our allergy table.

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Salads

EUR

 Small salad	9
lettuce cocktail tomatoes cucumbers red onions croûtons	
 Salad „Das Rübezahl“	17
lettuce cocktail tomatoes cucumbers red onions croûtons	
- fried turkey stripes	+ 8
- fried Black Tiger prawns	+ 10
- fried beef stripes	+ 12

EUR

Main dishes

	small	normal
 Tagliatelle	17	21
roasted black salsify citruscream chopped nuts rocket salad		
- with fried beef stripes	+8	+12
 White wine risotto	21	26
fava beans pak choi herbal oil		
Crayfish with creamsauce	27	34
soba-noodles vegetables „leipziger style“ wild herbs		

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Main dishes

EUR

small normal

“Wiener Schnitzel” of veal

parsley potatoes | viennese garnishing (anchovies, capers, parsley and egg)

27

31

- with cucumber salad

+ 5

- with small seasonal salad

+ 9



Regional cheese noodles “Allgäuer Kässpatzn”

strong regional cheese | fried onions | chives

19

Roasted duck breast

black salsify | pretzel-soufflée | Kumquats | portwinejus

36

Fillet of pike perch

pumpkin risotto | mini carrots

34

Roasted “Black Angus”

grilled vegetables | potato wedges | rosemary butter

43



Braised sweet potatoes

white cabbage with orange | onions with soy | pomegranate | wild herbs

21

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Dessert	<u>EUR</u>
Black forest cake 2.0 dark & white chocolate kirsch cherry ice cream	16
Pistachiomousse calamsigel crème chantilly blackberry ice cream	16
Pavlova orangecream pumpkinsauce raisin ice cream	15
 Tartelette vanillacream apple caramel sea buckthorn sorbet	16
Cheese plate chutney nuts	19
Sorbet royal raspberry-, lemon-, passionfruit- or cassis-sorbet poured with Crémant Pinot Brut Bercher Schmidt mint	11
Affogato vanilla ice cream poured with a double espresso whipped cream	8,4
 Scoop of sorbet raspberry lemon passion fruit cassis	3,8
Scoop of ice cream vanilla chocolate strawberry walnut	3,8

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