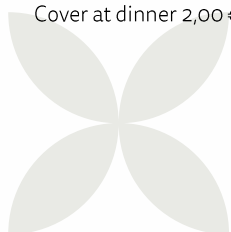


Welcome.

Restaurant Schönblick

If certain ingredients trigger allergies or intolerances,
please let us know.
Cover at dinner 2,00 € p.P.



Deer tartare

pumpkin | walnut | quince

120 g 18,80 €

180 g 26,80 €

Homesmoked char

mixed beetroots | horseradish | carbon-bread crumble

18,80 €

Degustation of homemade smoked meat

speck | sausage | bresaola | salami

15,50 €

Consommé

bacon dumplings | liver dumplings | spleen slices

12,50 €

Hay soup

Garlic baguette

13,80 €

Pappardelle

wild boar ragout | red cabbage

14,80 €

Potato ravioli

fermented cabbage | shrimps | blood sausage

15,50 €

Veal liver

venetian style | rice | spinach

25,50 €

Flat iron steak

Salsifycream | autumn vegetables

31,80 €

Veal Wiener schnitzel

french fries | cranberry

26,50 €



Bölzer Kuchlkastl

Marinated colorful beets

goat cheese | gray cheese | nuts | wild herbs

15.50 €

Spelt and rye pockets

chestnuts | curd cheese | chestnut foam

14.90 €

Pumpkin and potato gnocci

burned leek | brussels sprouts | Speck

€15.80

Lamb from the farm Telfmühlerhof nose to tail

potato and vegetable Gröstl

€28.00

Braised veal cheek

porcini mushrooms | pumpkin

€26.80

Poached pear

red wine | fig | sour cream | cinnamon crumble

€11.50

Apple fritters

vanilla sauce | berries

€9.50

Tasting menu

5 courses 69,00 €

4 courses 57,00 €