

MENU

STARTERS

HOMEMADE MONASTERY BREAD
SPREAD & BUTTER
6,50

SEASONAL SALAD VARIATION
CHEF'S SELECTION OF SEASONAL SALADS
5,90

IBERICO PORK BELLY
GREEN PAPAYA | PINEAPPLE | CORIANDER
CHILI
13,90

SCALLOP & PRAWN CARPACCIO
AVOCADO | YUZU VINAIGRETTE
14,00

HARB PANNA COTTA
CASHEW | RADISH
13,00

TRADITIONAL MONASTERY FESTIVE SOUP
BEEF CONSOMMÉ | MEAT DUMPLING STRUDEL
LIVER DUMPLINGS | DICED VEGETABLES
8,50



MAIN COURSES



MEAT

ROAST BEEF WITH ONIONS
RED WINE SAUCE | TWO KINDS OF ONIONS
SEASONAL VEGETABLES | CHEESE SPAETZLE
35,00

MEDIUM-RARE DUCK BREAST
GREEN ASPARAGUS | THAI-INSPIRED FLAVORS
SPRING ROLL
29,00

BEEF RAGOUT
BASIL FOAM | PAPPARDELLE | BURRATE
23,00

PORK FILLET
MASHED POTATOES WITH SUN-DRIED TOMATOES
TRAMEZZINI | STUFFED PEPPERS
26,00

BRAISED OX CHEEKS
VANILLA-GLAZED CARROTS | CHIVE PURÉE
28,00





VEGETARIAN & VEGAN

VEGAN CRISPY BAKED EGGPLANT
SMOKED PAPRIKA | CHICKPEA CREAM
18,00

SWABIAN CHEESE SPAETZLE
EMMENTAL | KLOSTERBERG CHEESE | ROMADUR
LIMBURGER | CRISPY FRIED ONIONS
15,00

VEGAN WILD GARLIC RISOTTO
PARMESAN
15,00

FISH

OCTOPUS & CHAR
BACON FOAM | SWEET POTATO GNOCCHI
RHUBARB
28,00

PRAWNS
WILD GARLIC RISOTTO
PARMESAN
24,00



PILGRIM'S MENU

STARTER

SCALLOP & PRAWN CARPACCIO
AVOCADA | YUZU VINAIGRETTE

OR

HERB PANNA COTTA
CASHEW | RADISH

MAIN COURSE

WILD GARLIC RISOTTO
PARMESAN

OR

OCTOPUS & CHAR
BACON FOAM | SWEET POTATO GNOCCHI
RHUBARB

OR

PORK FILLET
MASHED POTATOES WITH SUN-DRIED TOMATOES
TRAMEZZINI | STUFFED PEPPERS

DESSERT

CHOCOLATE TART
VALRHONA CHOCOLATE IN TWO VARIATIONS
RHUBARB

OR

KAISERSCHMARRN
WITH ASSORTED ACCOMPANIMENTS

MENU PRICE 39,90

PLEASE INFORM US IN ADVANCE ABOUT ANY ALLERGIES OR FOOD INTOLERANCES SO THAT WE CAN ACCOMMODATE YOUR NEEDS AS BEST AS POSSIBLE.

ALL PRICES ARE IN EUROS AND INCLUDE THE STATUTORY VAT.