



Aperitif

99	<i>Glass „Kir Royal“</i>	7,50 €
100	<i>Glass sparkling wine</i>	5,90 €
101	<i>Martini 5cl</i>	6,30 €
103	<i>Hugo</i>	7,70 €
104	<i>Prosecco Aperol Spritz</i>	7,70 €
105	<i>Prosecco with elderberry sirup</i>	7,50 €

*We serve in Schlosskrone's Bavarian restaurant
Wines from German growing areas.*



Soups

200	<i>“Flädlesuppe“</i> beef broth with herb patties	7,80 €
201	<i>„Brätknödelsuppe“</i> beef broth wit meat dumpling	7,80 €
204	<i>Cream of tomato soup</i> with basil pesto	7,80 €
202	<i>Allgäu mountain cheese cappuccino</i> with fresh cream and muskat	8,90 €



Appetizers

- | | | |
|-----|---|---------|
| 207 | <i>Fiery prawns</i>
5 prawns with chili-, garlic- & olive oil | 16,70 € |
| 208 | <i>Grilled scallop</i>
3 scallops on braised tomatoes & arugula | 19,80 € |
| 209 | <i>Creamy burrata</i>
on tomato carpaccio with fresh basil & pesto | 16,70 € |
| 210 | <i>Allgäu beef carpaccio</i>
with sea salt, garlic pesto, balsamic vinegar, pinenuts & arugula | 20,90 € |



Salads

- | | | |
|-----|---|---------|
| 212 | <i>Seasonal leaf salads</i>  | 12,50 € |
| | <u>Optional with:</u> | |
| 213 | falafel balls  | 9,20 € |
| 214 | chicken breast strips | 9,20 € |
| 215 | grilled salmon | 10,50 € |
| 216 | roast beef steak | 12,50 € |
| 214 | <i>Salad Nicoise</i>
mixed salad with potatoes, glazed beans,
boiled egg & grilled tuna filet | 24,00 € |

*We offer different restaurants for your
different festivities or meetings –
from Bavarian restaurant, Wintergarden, Ristoranti Chili,
Wine Cellar to Schlosskrone's Ballroom ...*



Meat- and pandishes

- | | | |
|-----|---|---------|
| 217 | <i>Original Vienna schnitzel from veal</i>
served with bacon fried potatoes, lemon & cranberries | 29,80 € |
| 221 | <i>Onion roast of the Allgäu heifer</i>
on dark beer jus with homemade cheese spaetzle | 31,30 € |
| 222 | <i>Organic boneless baked chicken</i>
with homemade potato-cucumber-salad and sweet chili sauce | 25,70 € |

211

Regional - local 3-course menu

*¼ Bavarian duck - onion roast beef - veal schnitzel
on dumpling duo and boiled apple-blue-cabbage
36,40 €*



Fish from the Region

- | | | |
|-----|--|---------|
| 223 | <i>Poached salmon fillet</i>
with riesling-dill-sauce & sage rice | 30,90 € |
| 224 | <i>Grilled filet from the Allgäu trout</i>
with sage-butter & dill potatoes | 29,70 € |
| 225 | <i>Bavarian crayfish noodles</i>
tomato tagliatelle, crayfish, garlic | 23,90 € |



★★★★ SUPERIOR

HOTEL SCHLOSSKRONE





Typical Bavarian

- | | | |
|-----|---|---------|
| 226 | <i>Bavarian pork roast in dark beer sauce</i>
with spicy red cabbage & 2 kinds of dumplings | 24,60 € |
| 227 | <i>3 Bavarian pork sausages</i>
with crispy fried potatoes & sauerkraut from the barrel | 18,90 € |
| 228 | <i>Homemade cabbage donuts</i>
on fresh onions & herbs | 18,90 € |
| 229 | <i>Braised Bavarian peasant duck</i>
with duck jus, 2 kinds of dumplings & spicy red cabbage | 31,00 € |
| 230 | <i>Pork knuckle in dark beer sauce</i>
with dumpling duo, pretzel melt and sauerkraut from the barre | 26,80 € |



Vegetarian / Vegan

- | | | |
|-----|--|---------|
| 231 | <i>Allgäuer cheese noodles with variations of alp cheese</i>
with fresh fried onions | 18,90 € |
| 232 | <i>Sage Rice</i> 
with fried vegetables & falafel | 18,90 € |
| 233 | <i>Vegetable bowl with fried egg</i>
herb potatoes & mediterranean vegetables
 on request | 19,60 € |
| 239 | <i>„Allgäuer Kaiserschmarren“</i>
flamed with raisins, almonds in rum, served with applesauce | 19,60 € |

*You can get all main dishes as a small portion for a discount of 2,00 €.
The „*“ indicates that these dishes are not served in smaller portions.*



From the Grill

All meat dishes served with herb-butter

249	<i>Bavarian young bull fillet</i> 250 Gramm	22,50 €
250	<i>Allgäu T-bone steak in herbs</i> 400 Gramm	33,50 €
251	<i>Fillet of Alpine beef</i> 250 Gramm	37,90 €
252	<i>Fine organic chicken breast</i>	19,90 €
253	<i>Goat's cheese with acacia honey</i>	13,90 €
254	<i>Tuna fillet</i> 300 Gramm	27,90 €

Please choose extra side dishes:

255	<i>Bavarian potato-cucumber-salad</i>	5,50 €
256	<i>Bacon Coleslaw</i>	5,50 €
257	<i>Bacon fried potatoes with herbs</i>	5,50 €
258	<i>French fries</i>	5,50 €
259	<i>Braised potatoes with herbs</i>	5,50 €
260	<i>Sage rice</i>	5,50 €
261	<i>Beans with bacon</i>	6,20 €
262	<i>Mediterranean grilled vegetables</i>	6,20 €
212	<i>Small seasonal leaf salad</i>	7,30 €



★★★★ SUPERIOR

HOTEL SCHLOSSKRONE



Desserts

Our pastry team does produce and create all sweets in our bakery (since 1896)!
We wish you a sweet enjoyment of our desserts!

234	<i>Panna Cotta with Mango Mousse</i> with fruit garnish	11,90 €
235	<i>Warm Cheese Cake</i> served with fruity raspberry sauce	11,90 €
236	<i>Small lukewarm Chocolate cake</i> with liquid chocolate & homemade vanilla ice cream	11,90 €
237	<i>Crème Brûlée</i> with raspberry sorbet	11,90 €
238	<i>Cheese platter with Baguette</i> with an assortment of regional cheese	14,90 €

To conclude *we recommend...*

<i>I.O. Espresso</i> 100% coffea arabica	3,40 €
<i>I.O. Cappuccino</i> 100% coffea arabica	4,70 €
<i>I.O. Latte Macchiato</i> 100% coffea arabica	5,50 €
<i>Bodenseeobstbrand</i>	4,50 €
<i>Williamsbirne Edelbrand</i>	4,50 €
<i>Marillenschnaps</i>	4,50 €

.....have you been to Schlosskrone's "Chili – Restaurant, Bar with Wine Cellar"?



Wine list

White bottle 0,75l.

- | | | |
|-----|---|---------|
| 296 | <i>Deidesheimer Herrgottsacker</i>
Kabinett, Rhine Valley
quality wine with title, fruity, semi dry
Riesling | 30,90 € |
| 297 | <i>Volkacher Ratsherr, Schwane</i>
Müller Thurgau, Franconia quality
wine, Winery Römmert, semi dry, well-
balanced, served in a Boxbeutel bottle | 31,90 € |
| 299 | <i>Eschendorfer Lump, Kabinett</i>
Franconia, Silvaner with title, gold
medal, dry, selected fruit, full of
harmonious, served in a Boxbeutel
bottle | 35,90 € |
| 298 | <i>Alde Gott Pinot blanc</i>
Weitblick, quality wine, Baden, Alde
Gott Winery, Ortenau, dry, full
bodied, fine pineapple and citrus
flavors | 61,90 € |
| 300 | <i>Heidersheimer white chasselas</i>
Ecovin, quality wine, Baden, winery
Zähringer, Markgräferland, dry,
tender, soft, acidit from organic
cultivation | 34,90 € |

Red bottle 0,75l.

- | | | |
|-----|---|---------|
| 302 | <i>Heilbronner Stiftsberg</i>
Württemberg, Lemberger,
quality wine, winery Heilbronn,
semi dry, velvery, soft | 30,90 € |
| 304 | <i>Briem Pinot Noir</i>
<i>Spätburgunder</i>
Quality wine, Kaiserstuhl,
Erz.Ab. Winery Briem, dry,
robin red, berry fruit, delicate
roasted aromas | 54,90 € |
| 305 | <i>Alde Gott Spätburgunder</i> ,
barrique, Baden, quality wine
from Ortenau, dry, voluminous,
ripe fruit | 65,80 € |
| 303 | <i>Beutelsbacher Burghalde</i>
trollinger, quality wine,
Württemberg, Remstalwinery,
semi dry, hearty juicy | 30,90 € |
| 306 | <i>Bretz Dornfelder Barrique</i>
quality wine, Rheinhessen, winery
Bretz, dry, full bodied, Expansion
of chocolate, vanilla and cherries | 45,90 € |

Rose' bottle 0,75l.

- | | | |
|-----|---|---------|
| 301 | <i>Bickensohler Steinfelsen</i>
Pinot noir rose' Baden, semi dry,
quality wine, very drinkable, with
generous bouquet | 32,90 € |
|-----|---|---------|



★★★★ SUPERIOR

HOTEL SCHLOSSKRONE