



## Aperitif

99	<i>Glass „Kir Royal“</i>	7,50 €
100	<i>Glass sparkling wine</i>	5,90 €
101	<i>Martini</i> 5cl	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 consommé with herb patties	7,80 €
201	<i>„Brätknödelsuppe”</i> beef consommé wit meat dumpling	7,80 €
202	<i>Allgäu mountain cheese soup</i> with fresh cream and muskat	8,90 €
203	<i>Potato soup</i> (Vegan possible on request) with shrimp skewer	8,90 €



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## Appetizers

207	<i>Shrimps bavarian style</i> in beer-horseradish-sauce, herb baguette	16,90 €
208	<i>Duet of goat cheese &amp; beetroot</i> with walnuts, balsamic vinegar & herb baguette	12,90 €
209	<i>Smoked wild salmon</i> with cucumbers, creamed horseradish & herb baguette	16,90 €
210	<i>Allgäu beef carpaccio</i> on arugula, balsamic vinegar, sea salt, parmesan & olive oil	20,90 €



## Salads

212	<i>Seasonal leaf salad</i> (Vegan)	12,50 €
	<u>Optional with:</u>	
	213   grilled goat cheese	9,80 €
	214   turkey breast strips	9,90 €
	215   grilled shrimps	13,50 €
	216   roast beef steak	14,90 €

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



## Meat- & pan dishes

### Schlosskrone's „Schnitzel“-paradis:

217	<i>Original Viennese schnitzel from veal</i>	29,80 €
218	<i>Pork schnitzel</i>	20,90 €
219	<i>Turkey schnitzel</i>	20,90 €

We serve each schnitzel with french fries, lemon & cranberries.

*Our recommendation:* mushroom- or dark beer sauce for each 3,50 €

220	<i>Onion roast from Allgäu heifer</i> with dark beer jus & fried potatoes	30,90 €
221	<i>Bavarian pork roast in dark beer sauce</i> with dumpling duo & spiced red cabbage	21,90 €
222	<i>3 bavarian pork sausages</i> with crispy fried potatoes & Sauerkraut from barrel	18,90 €
223	<i>½ braised bavarian peasant duck*</i> with duck jus, dumpling duo & spiced red cabbage	31,00 €
224	<i>Crispy pork knuckle in dark beer sauce*</i> with dumpling duo & Sauerkraut from barrel	26,80 €
225	<i>„Jägerschnitzel“ with mushroom sauce</i> with spaetzle	22,90 €

*We recommend you for every dish:*

265	<i>Small seasonal salad</i>	6,30 €
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## *Fish from the region*

- |     |  |         |
|-----|--|---------|
| 226 | <i>Grilled fillets of Allgäu trout</i><br>with herb butter & dill potatoes | 29,70 € |
| 227 | <i>Bavarian zander fillet</i><br>with rice, grilled vegetables & lemon     | 32,50 € |
| 228 | <i>Poached salmon fillet</i><br>with Riesling-dill-sauce & rice            | 34,50 € |



## *Vegetarian dishes*

- |     |  |         |
|-----|--|---------|
| 229 | <i>Allgäuer „Kässpatzen“ with variations of alp cheese</i><br>with fried onions                              | 18,90 € |
| 230 | <i>Vegetable bowl with fried egg</i> (Vegan possible on request)<br>herb potatoes & mediterranean vegetables | 19,60 € |
| 231 | <i>„Allgäuer Kaiserschmarren“</i><br>flamed with raisins, almonds in rum, served with applesauce             | 17,90 € |

*We recommend you for every dish:*

- |     |                             |        |
|-----|-----------------------------|--------|
| 265 | <i>Small seasonal salad</i> | 6,30 € |
|-----|-----------------------------|--------|

*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.*



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## *From the grill*

*We source all of our meat from the Allgäu country butcher shop Baur.*

249	<i>Bavarian roast beef</i> 200 grams	27,90 €
250	<i>Allgäu T-Bone-Steak</i> 500 grams	49,80 €
251	<i>Fillet of Alpine cattle</i> 200 Gramm	34,90 €
252	<i>Fine turkey breast</i> 180 grams	17,90 €
253	<i>Allgäu pork loin</i> 200 grams	17,90 €

*Please choose extra side dishes:*

255	<i>Bavarian potato-salad</i>	5,50 €
256	<i>Fried bacon potatoes with herbs</i>	5,50 €
257	<i>Dill potatoes</i>	5,50 €
258	<i>French fries</i>	5,50 €
259	<i>Spaetzle</i>	5,50 €
260	<i>Rice</i>	5,50 €
261	<i>dumpling duo with sauce (dark beer or mushroom)</i>	9,80 €
262	<i>Grilled vegetables</i>	5,50 €
263	<i>Sauerkraut from barrel</i>	5,50 €
264	<i>Spiced red cabbage</i>	5,50 €
265	<i>Small seasonal salad</i>	6,30 €



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## 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	11,50 €
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"?*



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## Wine list

### White bottle 0,75l.

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

### Red bottle 0,75l.

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

### Rose' bottle 0,75l.

- 301 *Bickensohler Steinfelsen* 32,90 €  
Pinot noir rose' Baden, semi dry,  
qualitywine, very drinkable, with  
generous bouquet



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