



Aperitif

99	<i>Glass „Kir Royal“</i>	6,90 €
100	<i>Glass sparkling wine</i>	4,90 €
101	<i>Martini 5cl</i>	5,20 €
103	<i>Hugo</i>	6,50 €
104	<i>Prosecco Aperol Spritz</i>	6,50 €
105	<i>Prosecco with elderberry sirup</i>	6,20 €

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

Soups

203	<i>Bavarian roasted pretzel consomme</i> Ham, bacon, crispy roased onions and herbs	6,30 €
204	<i>Cream of tomato soup</i> with basil pesto	5,80 €
202	<i>Allgäu mountain cheese cappuccino</i> with fresh cream and muskat	6,70 €



Appetizers

- 209 *Stained from the smoked brown trout* 15,30 €
Sweet potato chips, pesto and lime sour cream
- 210 *Buffalo mozzarella* 15,30 €
wrapped in grilled Parma ham, couscous, olive pesto

Salads

- 212 *Seasonal leaf salads* 7,20 €
- 215 *Super Food salad* 15,20 €
Orange slices, advocado, roasted seeds, herbs, and orange dressing
- 216 *Ceasar-Salat* 15,20 €
Lettuce, crostini, anchovies, parmesan, caesar dressing

211

Regional - local 3-course menu

*¼ Bavarian duck - onion roast beef - veal schnitzel
on dumpling duo and boiled apple-blue-cabbage
28,90 €*



Meat- and pandishes

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| 217 | <i>Original Vienna schnitzel from veal</i>
served with bacon fried potatoes, lemon & cranberries | 24,30 € |
| 221 | <i>Onion roast of the Allgäu heifer</i>
on dark beer jus with homemade cheese spaetzle | 24,50 € |
| 222 | <i>Organic bonelss baked chicken</i>
with homemade potato-cucumber-salad and tartar sauce | 19,90 € |



Fish from the Allgäu Region

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| 224 | <i>Baked filet from the „Forggensee“ trout</i>
with bacon-caper-butter & dill potatoes | 23,50 € |
| 225 | <i>Bavarian crayfish noodles</i>
tomato tagliatelle, crayfish, garlic | 18,50 € |

*You can get all main dishes as a small portion for a discount of 1,50 €.
The „*“ indicates that these dishes are not served in smaller portions.*



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Typical Bavarian

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| 226 | <i>Bavarian pork roast in dark beer sauce</i>
with spicy red cabbage & 2 kinds of dumplings | 18,90 € |
| 227 | <i>3 Bavarian pork sausages</i>
with crispy fried potatoes & sauerkraut from the barrel | 14,20 € |
| 228 | <i>Homemade cabbage donuts</i>
on fresh onions & herbs | 14,90 € |
| 229 | <i>Braised Bavarian peasant duck</i>
with 2 kinds of dumplings & spicy red cabbage | 23,50 € |
| 230 | <i>Pork knuckle</i>
with dumpling duo, pretzel melt and sauerkraut from the barre | 20,80 € |



Vegetarian

- | | | |
|-----|--|---------|
| 231 | <i>Allgäuer cheese noodles with variations of alp cheese</i>
with fresh fried onions | 14,30 € |
| 232 | <i>Vegetable couscous</i>
with lettuce and melted tomatoes | 14,30 € |
| 233 | <i>„Allgäuer Kaiserschmarren“</i>
flamed with raisins, almonds in rum
served with applesauce | 14,90 € |

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



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From the Grill

All meat dishes served with herbs- & chili-butter

249	<i>Bavarian young bull filet</i> 250 Gramm	16,90 €
250	<i>Allgäu T-bone steak in herbs</i> 400 Gramm	25,80 €
251	<i>Filet of Alpine beef</i> 250 Gramm	29,80€
252	<i>Fine organic chicken breast</i>	14,80 €
253	<i>Goat's cheese with acacia honey</i>	9,20 €
254	<i>King prawns Freshwater U5</i>	price for one 8,20 €

Please choose extra side dishes:

255	<i>Bavarian potato-cucumber-salad</i>	4,50 €
256	<i>Bacon Coleslaw</i>	4,50 €
257	<i>Bacon fried potatoes with herbs</i>	4,50 €
258	<i>French fries</i>	4,50 €
259	<i>Braised potatoes with herbs</i>	4,50 €
260	<i>Truffled mashed potatoes</i>	4,50 €
261	<i>Beans with bacon</i>	6,20 €
262	<i>Mediterranean grilled vegetables</i>	6,20 €
212	<i>Freshly marinated salad of the season</i>	7,20 €



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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	8,90 €
235	<i>Warm Cheese Cake</i> served with fruity raspberry sauce	8,90 €
236	<i>Small lukewarm Chocolate cake</i> with liquid chocolate & homemade chocolate ice cream	8,90 €
237	<i>Crème Brûlée</i> with raspberry sorbet	8,90 €
238	<i>Cheese platter with Baguette</i> with an assortment of regional cheese	11,80 €

To conclude

we recommend...

<i>I.O. Espresso</i> 100% coffea arabica	2,80 €
<i>I.O. Cappuccino</i> 100% coffea arabica	3,90 €
<i>I.O. Latte Macchiato</i> 100% coffea arabica	4,60 €
<i>Bodenseeobstbrand</i>	3,70 €
<i>Williamsbirne Edelbrand</i>	3,70 €
<i>Marillenschnaps</i>	3,70 €

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



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Wine list

White bottle 0,75l.

Red bottle 0,75l.

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|-----|--|---------|-----|--|---------|
| 296 | <i>Deidesheimer Herrgottsacker</i>
Kabinett, Rhine Valley
quality wine with title, fruity, semi dry
Riesling | 25,90 € | 302 | <i>Heilbronner Stiftsberg</i>
Württemberg, Lemberger,
quality wine, winery Heilbronn,
semi dry, velvery, soft | 25,90 € |
| 297 | <i>Volkacher Ratsherr</i>
Müller Thurgau, Franconia quality
wine, Winery Römmert, semi dry, well-
balanced, served in a Boxbeutel bottle | 25,90 € | 304 | <i>Briem Pinot Noir</i>
<i>Spätburgunder</i>
Quality wine, Kaiserstuhl,
Erz.Abf. Winery Briem, dry,
robin red, berry fruit, delicate
roasted aromas | 39,60 € |
| 299 | <i>Eschendorfer Lump, Kabinett</i>
Franconia, Silvaner with title, gold
medal, dry, selected fruit, full of
harmonius, served in a Boxbeutel
bottle | 29,90 € | 305 | <i>Alde Gott Spätburgunder</i>
late vintage, barrique, Baden,
quality wine from Ortenau, dry,
voluminous, ripe fruit | 59,80 € |
| 298 | <i>Alde Gott Pinot blanc</i>
Weitblick, quality wine, Baden, Alde
Gott Winery, Ortenau, dry, full
bodied, fine pineapple and citrus
flavors | 54,90 € | 303 | <i>Beutelsbacher Burghalde</i>
trollinger, quality wine,
Württemberg, Remstalwinery,
semi dry, hearty juicy | 24,90 € |
| 300 | <i>Heitersheimer white chasselas</i>
Ecovin, quality wine, Baden, winery
Zähringer, Markgräferland, dry,
tender, soft, acidit from organic
cultivation | 29,80 € | 306 | <i>Bretz Dornfelder Barrique</i>
quality wine, Rheinhessen, winery
Bretz, dry, full bodied, Expansion
of chocolate, vanilla and cherrys | 38,90 € |

Rose' bottle 0,75l.

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| 301 | <i>Bickensohler Steinfelsen</i>
Pinot noir rose' Baden, semi dry,
quality wine, very drinkable, with
generous bouquet | 25,90 € |
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