

Menu

Starter

EURO

Homemade potato pancake with salmon served with crème fraîche and horseradish cream	15,50
Crab cocktail with fresh dill, toast and butter	15,80
Whitefish caviar with crème fraîche, toast and butter	17,90
Carpaccio of fillet of beef dressed with olive oil, garlic and balsamic vinegar, served with parmesan	19,90
Tartar of Angus beef, house style lightly spicy with capers and anchovies	21,00

Soups

Homemade beef bouillon with herb pancakes	5,50
Cream of tomato soup with gin and cream topping	6,00
Onion soup au gratin	7,80
Bouillabaisse of Lake Constance fish served with fine vegetable julienne and bread	10,20
Bouillabaisse of Lake Constance fish (as main course) with prawns and mussels	18,90

Menu

Salads

EURO

Leaf salad with croutons	4,70
Mixed salad with croutons	5,80
Fitness Salad with fried chicken strips in pumpkin seed coat	16,20
Salad variation with "baked feta cheese"	16,50
Salad Variation "Mainaublick" with fried fish of the season	18,90
Salad "Surf and Turf" with prawns and beef medallions	24,90

Fish

Prawn spaghetti finely garnished with parmesan	19,90
Whole whitefish from Lake Constance "Miller's style" served with boiled potatoes	22,50
Mussel plate (pasteurised, aquaculture) in white wine broth served with baguette	22,90
Lake Constance whitefish fillet fried in almond butter served with boiled potatoes	23,50

Menu

Fish

EURO

Lake Constance whitefish fillet fried on a ragout of tomatoes and mushrooms served with boiled potatoes	24,50
Duet of whitefish and pike-perch fried in almond butter served with boiled potatoes	25,50
Fillet of char with lime butter served with boiled potatoes	26,90
Fish plate "Mainaublick" Fish from Lake Constance prepared in different ways on leaf salad with shrimps and mussels served with rice	29,90

Meat

Swabian "Maultaschen" with fried onions and gravy	11,20
Breaded escalope of pork with french fries	16,50
Cordon Bleu of pork with french fries	19,50
Bœuf "Stroganoff" with butter rice	23,00

Menu

Meat

EURO

Bernies Schlemmertost with homemade sauce

Rumpsteak 200g on toast with mushrooms, fried onions and salad

24,50

Wiener Schnitzel of veal

roasted pink with anchovies and capers served with french fries

24,90

Roast beef with onions

with creamy cheese spaetzle, fried onions and homemade jus

25,50

Cordon Bleu of veal

roasted pink served with french fries

28,90

Pork loin steak lightly roasted pink approx. 200 g

18,50

Ostrich steak approx. 200 g

26,90

Angus rump steak approx. 200 g / 300 g

24.80 / 28.10

Angus fillet of beef approx. 200 g / 300 g

30,00 / 36,00

With our steak specialities we serve you optionally:

Portion of herb butter, gravy or tomato sauce

1,50

Pepper sauce, Bearnaise sauce

2.50

Bacon beans, spaetzle, French fries, croquettes, rice or fried potatoes

4.00

Portion of prawns (5 pieces)

14,90

We also serve all fish and meat dishes as small portions!!!

Menu

From two persons we serve

EURO

Chateaubriand from Angus beef fillet per pers. 42,50
 In addition we serve bacon beans, spaetzle, French fries
 Homemade Jack Daniels pepper sauce and Bearnaise sauce as well as herb butter

Whole fish (depending on the catch) "Müllerin style" per pers. 40,00
 To this dish we serve different sauces Spinach, rice or potatoes

Fish platter with seafood per pers. 40,00
 To this dish we serve you different sauces
 Spinach, rice or potatoes

Vegetarian

EURO

Spaghetti Aglio e Olio 11,90

Homemade cheese spaetzle with fine spicy cheese
 and homemade fried onions 13,90

Ribbon noodles with spinach and pine nuts
 served with roasted cherry tomatoes and parmesan 13.90

Potato pizza
 with tomatoes and mozzarella 13,90

Hearty mushroom risotto with potato pockets 14.50

Menu

Vegan

EURO

Courgette potato rösti with homemade guacamole and pomegranate	11.50
Courgette boats filled with pearl barley risotto served with pumpkin sauce	12,90

Vesper dishes

Baden sausage salad with gherkins and onions served with country bread	10,50
Swiss sausage salad with Emmental cheese, gherkins and onions served with country bread	11,80
Black Forest Ham with country bread and butter	13.50
Baked Camembert with cranberries, baguette and butter	15,00
Vesper platter with a selection of sausages and cheeses served with farmhouse bread and butter	16,90

Menu

Dessert

EURO

Crème Brûlée	7,50
Apple strudel with vanilla ice cream and whipped cream	10,20
Two kinds of homemade mousse with fruit cocktail	10,90
Chocolate soufflé	11,20
Dessert variation of the kitchen for 2 persons	15,00

**We wish you a
good appetite!**

**Your family Sernatinger
with the Mainaublick team**

Drinks menu

Aperitif

EURO

Campari Orange	7,50
Campari Soda	7,00
Glas Secco 0,1 l	5,20
Aperol Spritz 0,25 l	5,80
Hugo	5,80
Lillet 0,25 l	5,80
Port wine 5 cl	4,00
Glass Sherry medium or dry 5 cl	4,20

Lake of Constance Digestifs

Winery Thomas Geiger Meersburg	
Quince fruity & elegant (40% Vol)	4,90
Cöxle fruity (38% Vol)	4,90
Marc Trester brandy powerful & elegant	4,90
Gutemann Hazelnut brandy (40% Vol)	4,90

Spirit 2 cl

Lake of Constance fruit water	3,00
Grappa	5,40
Maltese Aquavit	4,50
Anniversary Aquavit	4,50
Williams	4,00
Plum brandy	4,00
Cherry brandy	3,80
Raspberry brandy	4,00
Mirabelle	5,00

Liqueur 2 cl

Grand Marnier	4,00
Cointreau	4,00
Baileys	4,10
Amaretto	4,00

Drinks menu

Cognac 2 cl

EURO

Rémy Martin	5,30
Hennessy	5,20
Courvoisier	5,50

Brandy 2 cl

Asbach Uralt	3,20
Calvados	4,00
Metaxa	4,00

Bitters 2 cl

Unicum	3,20
Fernet Branca	4,00
Ramazzotti	5,20
Underberg	4,20

Longdrinks 4 cl

Bacardi – Cola, Orange or Lemon	8,50
Gin – Tonic, Orange or Lemon	8,50
Wodka – Lemon or Orange	8,50
Whiskey – Cola	8,50

Whisky 4 cl

Jack Daniels Tennessee Whisky	8,00
Haig Dimple Scotch	8,80
Ballantines Scotch	8,00
Jim Beam Bourbon	7,50
Tullamore Dew Irish Whisky	8,00

Drinks menu

Hot Drinks

	EURO
Cup of schümli coffee or hag	3,10
Mug of coffee	4,20
Cup of espresso	3,10
Mug of chocolate	4,20
Double espresso	4,50
Latte macchiato	4,60
Glass of tea of your choice	3,00
Glass tea with rum	4,90
Glass of mulled wine	4,50
Glass of grog	4,70
Cappuccino	4,20
Hagucchino	4,20
Milkcoffee	4,20

Soft Drinks

	0,2 l	0,4 l
Table water	2,40	3,60
Cola, Cola-Orange-mixed drink	2,90	4,20
Orange, Citro	2,90	4,20
Coca-Cola light/ Cola Zero 0,3 l		3,30
Youth drink (apple spritzer) 0,5 l		3,20
Bottle of mineral water or still water 0,2 l	3,10	
Ginger Ale, Bitter Lemon or Tonic Water	3,50	
Lindauer orange-, grape-, tomato juice or currant nectar 0,1 l	3,60	
Lindauer apple juice	3,10	4,60
Apple juice spritzer	3,00	4,50
Orange juice spritzer	3,00	4,50
Gerolsteiner still water 0,5 l		4,20
Gerolsteiner sparkling water 0,75 l		4,90
Carafe of water 0,5 l		4,00
Karamalz 0,33 l		2,80

Drinks menu

Beers on tap

EURO

Fürstenberg Pils 0,3 l	3,90
Radler 0,3 l	3,90
Fürstenberg Export 0,3 l	3,90
Radler 0,5 l	5,10
Fürstenberg Export 0,5 l	5,10
Yeast wheat beer light 0,5 l	5,10

Bottled beers Fürstenberg

Yeast wheat dark 0,5 l	5,10
Rothaus Tannenzäpfle 0,33 l	3,90
Non-alcoholic Hefeweizen 0,5 l	5,10
Pilsner non-alcoholic 0,33 l	3,90
Crystal wheat beer 0,5 l	5,10
Crystal wheat beer light 0,5 l	5,10

We wish you a pleasant stay!

Wine list

By the glass from our current vintages

White wine

Euro
0,25 l

MEERSBURGER SONNENUFER Qw Bottler Winegrowers' Association Meersburg, Lake of Constance – Baden	dry / semi-dry	5,10
HAGNAUER MÜLLER-THURGAU Qw Winegrowers' Association Hagnau, Lake of Constance – Baden	dry	5,50
SASBACHER MÜLLER-THURGAU Qw Winegrowers' cooperative Sasbach, Kaiserstuhl – Baden	dry	5,10
BODENSEE WEIßBURGUNDER Qw VDP Winery Marquis from Baden, Lake of Constance – Baden	dry	6,00
SASBACHER RULÄNDER Qw Winegrowers' cooperative Bischoffingen, Kaiserstuhl – Baden	dry	5,60
ANDREAS MÄNNLE RIESLING QUALITÄTSWEIN Qw Winegrowers' cooperative Durbach, Ortenau – Baden	dry	5,80
ANDREAS MÄNNLE GRAUBURGUNDER QUALITÄTSWEIN Qw Winegrowers' cooperative Durbach, Ortenau – Baden	dry	6,00
PINOT GRIGIO DELLE VENETIE IGT Cantina Colli Soligo, Venetien – Italy	dry	5,80

Rosé wine

Euro

MEERSBURGER SONNENUFER WEIßHERBST Qw Bottler Winegrowers' Association Meersburg	semi-dry	5,80
HAGNAUER SPÄTBURGUNDER WEIßHERBST Qw Winegrowers' Association Hagnau, Lake of Constance – Baden	dry	6,00
ZELL WEIERBACHER SPÄTBURGUNDER WEIßHERBST Qw Zeller Abtsberg Winzer eG, Ortenau – Baden	sweet	5,20

Wine list

By the glass from our current vintages

Red wine

Euro
0,25 l

MEERSBURGER SPÄTBURGUNDER Qw Bottler Winegrowers' Association Meersburg, Germany	semi-dry	6,00
HAGNAUER SPÄTBURGUNDER ROTWEIN Qw Winegrowers' cooperative Hagnau, Lake of Constance – Baden, Germany	dry	6,50
SASBACHER SPÄTBURGUNDER ROTWEIN Qw Winegrowers' cooperative Sasbach, Kaiserstuhl – Baden, Germany	sweet	6,00
HEILBRONNER STAUFENBERG TROLLINGER Qw Cooperative winery Heilbronn, Württemberg, Germany	semi-dry	5,80
CABERNET SAUVIGNON LES RIVAGES Vin de France Domaines St. Auriol, Languedoc – France	dry	6,60
MERLOT DEL VENETO IGT, Cantina Lavis Venetien – Italy	dry	6,60
WEINSCHORLE White sour or sweet, red sour or sweet, rosé sour or sweet		3,70

Wine list

Bottled wines 0,75 l

WINERY THOMAS GEIGER

MEERSBURG/LAKE OF CONSTANCE – BADEN

Euro

THOMAS GEIGER MÜLLER-THURGAU Qw very mild, floral, fresh	sweet	28,00
THOMAS GEIGER MÜLLER-THURGAU Qw harmonious, intense fruity note	semi-dry	28,00
THOMAS GEIGER MÜLLER-THURGAU „Leichtsinning“ Qw harmonious, elegant, round -SUMMERWINE-	dry	31,00
THOMAS GEIGER WEIßBURGUNDER Qw - Edition- young, cheeky, lively	dry	35,00
THOMAS GEIGER FOHRENBURG GRAUBURGUNDER Qw -Edition- sparkling, racy, full-bodied, very high quality	dry	36,00
THOMAS GEIGER SPÄTBURGUNDER ROTWEIN Qw - Edition- tannic, powerful, full-bodied, fine fruit notes	dry	33,00
THOMAS GEIGER ROSÉ Qw -Edition- Very freshly	dry	33,00

WINZERVEREIN HAGNAU

LAKE OF CONSTANCE – BADEN

HAGNAUER BURGSTALL GRAUBURGUNDER Qw mineral, strong style	dry	36,00
HAGNAUER BURGSTALL SPÄTBURGUNDER WEIßHERBST Qw Selection - great abundance	dry	34,00
HAGNAUER BURGSTALL SPÄTBURGUNDER ROT Qw spicy creamy pinot noir	dry	34,00

Wine list

Bottled wines 0,75 l

STATE WINERY MEERSBURG

LAKE OF CONSTANCE – BADEN

Euro

MEERSBURGER CHORHERRENHALDE WEIßBURGUNDER - CHARDONNAY Qw delicately fruity	dry	32,00
MEERSBURGER JUNGFERNSTIEG SPÄTBURGUNDER BLANC DE NOIR Qw striking	dry	31,00

WINNER'S ASSOCIATION MEERSBURG

FOHRENBURG MÜLLER-THURGAU Qw drinkable, fruity, discreet acidity	semi-dry	24,50
SPÄSWEINCUVÉE WEIß MÜLLER –BACCHUS fruity, drinkable - pure wine pleasure	semi-dry	26,00
SÄNGERHALDE CHARDONNAY „DER STAR VOM BODENSEE“ Qw elegant acidity, racy, dominant	dry	27,00

WINEGROWERS' COOPERATIVE SASBACH

AT THE KAISERSTUHL-BADEN

LIMBURG WEISSE BURGUNDER 0,5 l Kabinett Pw fresh apple scent with notes of kiwi and vineyard peach	dry	18,00
ROTE HALDE SPÄTBURGUNDER ROTWEIN 0,5 l Qw Fruity burgundy aroma of blackberries and dark fruits	dry	18,00

Wine list

Bottled wines 0,75 l

ANDREAS MÄNNLE

THE BEST WINES OF BADEN FROM WINERY MÄNNLE
DURBACH-ORTENAU

Euro

KLINGENBERGER RIESLING KABINETT QW	dry	31,00
GRAUBURGUNDER KABINETT QW	dry	32,00
SPÄTBURGUNDER ROTWEIN KABINETT QW	dry	32,50

WINES FROM ITALY

PINOT GRIGIO VIGNETI DELLE DOLOMITI "RIFF" IGT Alois Lageder, Magreid-South Tyrol		33,00
LUGANA ST. CHRISTINA Azienda Agricola St. Christina, Lombardy		36,00
CHIANTI CLASSICO VOLPAIA DOCG Castello di Volpaia, Tuscany		50,00
AMARONE DELLA VALPOLICELLA DOCG Zenato Azienda Vitivinicola S.r.l., Verona, Italy		78,00

WINES FROM FRANCE

BEL AIR ENTRE - DEUX – MERS AOC Château Bel Air, Bordeaux, France		32,00
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WINES FROM SPAIN

TEMPRANILLO TINTO "VINAS DE GAIN" Bodega Artadi		48,00
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Wine list

Bottled wines 0,75 l

WINES FROM PORTUGAL

Euro

„AZAMOR“ TINTO VR ALENTEJANO
Azamor, Alentejo

39,00

WINES FROM OVERSEAS

CABERNET SAUVIGNON ARMADOR
Odfjell Vineyards, Chile

34,00

MERLOT ARMADOR
Odfjell Vineyards, Chile

34,50

SPARKLING WINE FROM GERMANY

BLUE SECCO WINERY THOMAS GEIGER

31,00

CHAMPAGNER

MOET & CHANDON, BRUT IMPERIAL

88,00

VEUVE CLIQUOT PONSARDIN, BRUT

90,00

THE WINES CONTAIN SULFITES.

„LABELING OF ADDITIVES IN THE GASTRONOMY SECTOR“.

1=WITH COLORANT/ 2=WITH PRESERVATIVE/ 3=WITH ANTIOXIDANT/ 4=WITH FLAVOR ENHANCER/ 5=SULFURIZED/ 6=BLACKENED/ 7=WITH PHOSPHATE/ 8=CONTAINING
CAFFEINE/ 9=CONTAINING QUININE/ 10=WITH SWEETENERS

A=GLUTEN, H=SHELLFISH, B=CRUSTACEANS, L=CELERY, C=EGGS, M=MUSTARD, D=FISH, N=SESAME, E=SEARTH NUTS, O=SULPHUR
DIOXIDE AND SULPHITES, F=SOYA, P=LUPINES, G=MILK/LACTOSE, R=AWICHERES

YOU WILL RECEIVE AN ALLERGEN-LABELED CARD UPON REQUEST.