

Dear Guests!

Culinary delights belong to every successful holiday...

Perfect your mountain experiences and enjoy our Alpine delicacies and regional specialities - freshly prepared in our mountain lodge kitchen!

We use mainly natural regional products and ingredients and game from our forests.

On our menu you will find hearty fondues, our fine chamois, homemade "Spätzle" (small Swabian noodles), our strong mountain cheese, as well as exciting seasonal dishes.

If you prefer it sweet, try our light "Kaiserschmarrn" (shredded sweet pancakes) and our succulent apple fritters.

Our cook spoils you with warm dishes from 11.30 to 20.00. Have a try - you'll love it!

Enjoy your meal!

Mira Friedrichs
and the Rohrmoos Team

PS:

We are open for you all year round!

For ingredients we have an extra card - if you are interested please ask us!

Menue of the day - until 17.30

Starters

Small salad with pumpkin seed oil	4,80 €
Wild boar in aspic with mountain herb pesto	9,30 €
Large mixed salad platter with goat's cheese wrapped in bacon	11,50 €
Large mixed salad platter with stripes of beef, baked potato and curd cheese with herbs	11,90 €
Fillet of pike-perch on a large mixed salad platter	12,50 €
Large mixed salad platter with slices of turkey and pickled pretzel	11,50 €

Menue of the day - until 17.30

Soups

Beef broth with liver dumplings	4,80 €
Beef broth with egg pancake stripes	4,10 €
Beef broth with sausage meat dumplings	5,80 €
Special beef broth with liver dumpling, pancake stripes and sausage meat dumplings	8,20 €
Potatoe cream soup with bacon in the bread-bowl	8,50 €

Menue of the day - until 17.30

Main courses

“Tafelspitz” (Boiled fillet of beef) with horseradish sauce, salted potatoes and beetroot	15,20 €
“Wiener Schnitzel” (Breaded Viennese style veal escalope) with fried potatoes and mixed salad	17,80 €
Breaded pork escalope “Viennese Style” with fries and mixed salad	11,90 €
Game goulash with “Spätzle” (Swabian soft egg noodles) and red cabbage	14,80 €
Tender goulash from young cattle with parsley potatoes and pickled gherkins	13,80 €
Roast chamois with “Spätzle” (Swabian soft egg noodles) or “Nußspätzle” (Swabian soft egg noodles made of nuts) and creamed savoy cabbage	17,20 €
Pike-perch in saffron sauce with fennel-orange-risotto and mixed salad	15,50 €
Grilled trout with potato gratin and mixed salad	13,60 €
Grilled salmon on green risotto with mixed salad	13,90 €
Crispy roast pork belly in beer gravy with bread dumplings and red cabbage	12,50 €

Menue of the day - until 17.30

Main courses

Homemade "Maultaschen" (Swabian ravioli) with melted onions and mixed salad	11,30 €
"Käs-Spatzen" (Swabian soft egg noodles with cheese) with melted onions and green salad	8,90 €
Vanison Stroganoff with rice and mixed salad	14,90 €
Our signature dish: "Kaiserschmarrn" (shredded sweet pancakes) with raisins and apple puree	8,90 €

Menue of the day - until 17.30

Vegetarian main courses

“Käs-Spatzen” (Swabian soft egg noodles with cheese) with melted onions and green salad	8,90 €
Spinach dumplings with wild mushroom sauce	9,40 €
Three kinds of homemade “Schupfnudeln” (Swabian noodles) with spicy cherry tomatoes and mixed salad	9,50 €
“Schupfnudeln” (Swabian noodles) in a spinach cream sauce and green salad	9,20 €
Pan-fried vegetables with “Spätzle” (Swabian soft egg noodles) and green salad	9,20 €
Pan fried rice with mixed salad	8,90 €
“Palatschinken” (pancakes) on a light onion sauce stuffed with spinach and curd cheese, with green salad	8,20 €
Vegetable platter with green salad	9,50 €
Fennel-orange-risotto with green salad	11,50 €

Menue of the day - until 17.30

Desserts

Apple fritters with vanilla custard and vanilla ice cream	6,00 €
Homemade parfait	7,40 €
“Kaiserschmarrn” (shredded sweet pancakes) with raisins and apple puree	8,90 €
Chocolate-“Kaiserschmarrn” (shredded sweet pancakes) with vanilla ice cream	9,90 €
Freshly baked apple strudel	3,30 €
... with vanilla custard or vanilla ice cream	4,50 €
... with cream	3,80 €
Freshly baked cream cheese strudel	3,60 €
... with vanilla custard or vanilla ice cream	4,70 €
... with cream	4,10 €
Cheesecake	4,00 €
Chocolate tart	4,20 €

Please ask for our **ice cream menu**

Menue of the day - until 17.30

“Brotzeiten” (Hot and Cold Snacks)

Lard with greaves with farmhouse bread	4,30 €
Country ham with farmhouse bread and butter	8,60 €
Venison ham with farmhouse bread and butter	9,50 €
Smoked ham with farmhouse bread and butter	8,60 €
Allgäu mountain cheese with farmhouse bread and butter	8,80 €
Mixed platter of cheese and ham with farmhouse bread and butter	13,50 €
Marinated sausage salad with farmhouse bread and fresh onions	6,80 €
Marinated sausage salad with mountain cheese with farmhouse bread and fresh onions	7,80 €
Pair of “Weißwürste” (cooked bavarian sausage) with pretzels and sweet mustard	4,90 €
Pair of warm Wiener with farmhouse bread, mustard and butter	4,10 €
Äpler wholemeal toast with bacon gratinated with mountain cheese	6,50 €
“Strammer Max” (Bread topped with ham and fried egg)	6,50 €

Menue of the day - until 17.30

for our younger guests ...

The Robber Hotzenplotz Small breaded pork escalope "Viennese Style" with fries	7,50 €
Kasperl and Seppl Pair of warm Wiener with fries	5,50 €
Sawn up potato sticks Fries with ketchup and mayonnaise	4,00 €
The Fairy from Breitachklamm Fish fingers with fries	6,00 €
Jim Knöpfle / Jim Button Homemade "Spätzle" (Swabian soft egg noodles) with gravy	3,50 €
"Fishers Fritz" Breaded pike-perch with sweet potato puree	8,20 €
Spotted dinosaur Slices of turkey with sesame and fries	6,80 €

Evening menu from 17.30

Starters

Chamois carpaccio with mountain herb pesto and mountain cheese	12,50 €
Smoked salmon with breaded guinea fowl eggs	11,20 €
Beetroot carpaccio and slices of goat's cheese with a walnut and thyme crusty topping	8,50 €
Vitello tonnato (slices of veal with a tuna sauce)	11,50 €
Olive ravioli in lemon-sage butter	6,90 €

Evening menu from 17.30

Soups

Carrot ginger soup	5,50 €
Beetroot soup	5,50 €
Light garlic cream soup	5,50 €
Beef broth with egg pancake stripes	4,10 €
Beef broth with sausage meat dumplings	5,80 €

Evening menu from 17.30

Main courses

Stuffed chest of milk calf, cooked in own juice, with mixed salad	14,20 €
Medallions of venison in chanterelle sauce with "Schupfnudeln" (Swabian noodles) and vegetables	26,50 €
Rack of lamb wrapped in fresh herbs with rosemary polanta and bacon green beans	26,50 €
Rump steak with herb butter or pepper sauce with fries and mixed salad	23,50 €
Venison "Schnitzel" (escalope) in a herby breadcrumb coating with fried potatoes and mixed salad	16,90 €
Lavender braised rabbit with fried "Schupfnudeln" (Swabian noodles) and mixed salad	15,50 €
Fillet of pork stuffed with goat's cheese wrapped in bacon in a creamy pepper sauce with rice and mixed salad	14,90 €
Guinea fowl in chaterelle sauce with potatoe gratin and mixed salad	18,90 €
Turkey Cordon-Bleu with fine Julienne-Vegetables	13,50 €
Roast chamois with "Spätzle" (Swabian soft egg noodles) or "Nußspätzle" (Swabian soft egg noodles made of nuts) and creamed savoy cabbage	17,20 €

Evening menu from 17.30

Main courses

“Wiener Schnitzel” (Breaded Viennese style veal escalope) with fried potatoes and mixed salad	17,80 €
Grilled trout with potato gratin and mixed salad	13,60 €
Grilled salmon on green risotto with mixed salad	13,90 €
Crispy roast pork belly in beer gravy with bread dumplings and red cabbage	12,50 €
Pike-perch in saffron sauce with fennel-orange-risotto and mixed salad	15,50 €
Filet of pork stuffed with plums with sweet potatoe puree, broccoli and mixed salad	15,50 €

Evening menu from 17.30

Vegetarian main courses

“Käs-Spatzen” (Swabian soft egg noodles with cheese) with melted onions and green salad	8,90 €
Spinach dumplings with wild mushroom sauce	9,40 €
Three kinds of homemade “Schupfnudeln” (Swabian noodles) with spicy cherry tomatoes and mixed salad	9,50 €
“Schupfnudeln” (Swabian noodles) in a spinach cream sauce and green salad	9,20 €
“Palatschinken” (pancakes) on a light onion sauce stuffed with spinach and curd cheese, with green salad	8,20 €
Vegetable platter with green salad	9,50 €
Fennel-orange-risotto with green salad	11,50 €

Evening menu from 17.30

Fondue

Dear Guest,

Please understand that our fondues have to be ordered in advance.

Classic

Pieces of beef, pork and turkey cooked in oil with baguette, a variety of sauces and pickled vegetables

22,90 €
per person

Local Game

Pieces of venison, chamois and deer cooked in oil with baguette, a variety of sauces and pickled vegetables

25,50 €
per person

Allgäu Cheese

Three sorts of cheese, various types of ham a variety of bread and pickled fruit

17,90 €
per person

Evening menu from 17.30

Desserts

Crème Brulée	6,80 €
Mousse au Chocolat	6,90 €
Lemon and raspberry sorbet with fresh fruits	5,50 €
Homemade parfait	7,40 €
Chocolate vulcano	7,10 €

Evening menu from 17.30

for our younger guests ...

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Kasperl and Seppl Pair of warm Wiener with fries	5,50 €
Sawn up potato sticks Fries with ketchup and mayonnaise	4,00 €
The Fairy from Breitachklamm Fish fingers with fries	6,00 €
Jim Knöpfle / Jim Button Homemade "Spätzle" (Swabian soft egg noodles) with gravy	3,50 €
"Fishers Fritz" Breaded pike-perch with sweet potato puree	8,20 €
Spotted dinosaur Slices of turkey with sesame and fries	6,80 €

Cold Drinks	0,3 l	0,5 l
Cola, Fanta, "Spezi" (Cola & orange lemonade mixed) lemon or orange lemonade	2,50 €	3,20 €
Coca Cola Light	2,60 €	
Apple juice, Orange juice, Blackcurrant juice	2,50 €	3,40 €
Apple spritzer, Orange spritzer, Blackcurrant spritzer, Elderberry spritzer, Rhubarb spritzer	2,30 €	3,20 €
Table water	2,40 €	3,00 €
Allgäuer Alpenwasser (water) Medium or non carbonated, Bottle 0,75l		4,50 €
 Hot Drinks		
Espresso		2,40 €
Espresso Doppio		3,50 €
Cappuccino		2,90 €
Latte Macchiato		2,90 €
White coffee		3,80 €
Cup of coffee		3,60 €
Small cup of coffee		2,50 €
Hot chocolate		3,20 €
Hot chocolate with whipped cream		3,50 €
"Glühwein" (Mulled wine) or Jagertea		4,50 €
Selection of teas		2,60 €

Beers	0,3 l	0,5 l
Export	2,50 €	3,40 €
Dark beer		3,40 €
Pils	3,00 €	3,40 €
Shandy	2,40 €	3,20 €
Wheat beer	2,50 €	3,50 €
Dark wheat beer or wheat beer light		3,50 €
Colaweizen (Cola and wheat beer)	2,40 €	3,20 €
“Russ” (Wheat beer and lemonade)		
Alcohol-free beer		3,40 €
Alcohol-free wheat beer		3,40 €
Spirits	2 cl	4 cl
“Obstler” (fruit schnapps)	3,60 €	4,50 €
Williams (pear schnapps)	3,60 €	4,50 €
Apricot brandy	3,60 €	4,50 €
Gentian schnapps	3,60 €	4,50 €
Grappa Cellini	4,10 €	5,50 €
Ramazotti	3,60 €	
Fernet Branca	3,60 €	
Hazelnut liqueur Frangelico Italy	3,60 €	
Bailey’s	4,60 €	
Sparkling Drinks		
Prosecco Valdo, CUVÉE di BOJ, Italy		4,50 €
Campari orange		5,20 €
Hugo		5,00 €
Aperol Sprizz		4,50 €
Gin and Tonic		5,20 €

Wines by the glass 0,25 l

White Wine:

Weißer Burgunder, QbA, dry 5,00 €
Lake Constance, state winery Meersburg

Riesling, QbA, dry 6,50 €
Rheingau, winery Robert Weil

Grüner Veltliner, Qualitätswein, dry 5,00 €
Austria, winery Ludwig Hofbauer

Junger Franke Müller Thurgau, dry 5,00 €
Franconia, winegrower community Franconia

Gewürztraminer, QbA, medium dry 5,00 €
Palatinate, winery Vier Jahreszeiten

Rosé:

Spätburgunder Weißherbst, QbA, dry 5,00 €
Baden, winery Salway

Red Wine:

Spätburgunder, QbA, dry 6,00 €
Baden, winery Salway

Merlot, IGT, dry 5,00 €
Veneto, winery Bennati

Zweigelt, dry 5,00 €
Austria, winery Ludwig Hofbauer

Blauer Portugiese, QbA, medium dry 5,00 €
Palatinate, winery Vier Jahreszeiten

Wine spritzer, White or Red 3,50 €

Bottled Wine 0,75 l

White Wine:

Lugana di Maria Pia D.O.C., dry 25,50 €
Trebiano di Lugana
Venezia, Italy

Attems Chardonnay, dry 26,80 €
Venetia Giulia IGT
Friuli, Italy

Gemischter Satz Harmony, dry 27,50 €
Vinery R&A Pfaffl
Lower Austria, Austria

Hullabaloo, QbA, dry 30,00 €
Cuvée aus Sauvignon Blanc und Chardonnay
Palatinate, vinery Markus Schneider

Riesling VDP, Gutswein, dry 32,00 €
Vinery Robert Weil
Rheingau, Deutschland

Kaitui Sauvignon Blanc, dry 33,50 €
Vinery Schneider
Palatinate, Deutschland

Bottled Wine 0,75 l

Rosé:

Lagrein Rosato D.O.C., dry 26,50 €
Vinery Castelfeder
South Tyrol, Italy

Red Wine:

Primitivo di Manduria, Villa Antica, D.O.C., dry 26,00 €
Vinery Cantina di Soave
Puglia, Italy

Carnuntum Cuvée, dry 24,00 €
Zweigelt, Blaufränkisch, Pinot Noir
Vinery Gerhardt Markowitch
Lower Austria, Austria

Ochagavia Reserva, dry 26,00 €
Cabernet Sauvignon
Santiago, Chile

Cum Laude Sant Antimo, D.O.C., dry 33,00 €
Vinery Banfi
Tuscany, Italy

Barbera d'Asti La Tota, D.O.C.G., dry 32,00 €
Vinery Marchesi Alfieri
Piemonte, Italy

Zweigelt Ried Tanzer, Reserve 2013, dry 49,00 €
Vinery Sonnhof Jurtschitsch
Lower Austria, Austria