



STARTERS AND SOUPS

Beef tartare from the Allgäu region on naan bread, arugula, herb cream, and honey cocktail sauce ^{4, 7, 8, 10a, 11, 13}	16.50
Oven-baked avocado filled with shrimp, cream cheese, herbs, Parmesan, and pine nuts, served with mixed greens ^{2, 5a, 6, 8, 11}	14.50
Grilled king prawns on glass noodle salad with sesame seeds, peanuts, and coriander mayo ^{2, 4, 9, 11}	16.50
Toasted garlic baguette ^{7, 10a}	4.90
Creamy soup with fresh herbs from our own organic herb garden and croutons ^{1, 10a, 11, 13}	6.40
Beef consommé with herb crepes ^{1, 7, 10 6, 2}	6.50

HEALTHY & FULL OF VITAMINS

Mixed salad ^{2, 5, 6, 8, 11, 13, d} with different leaf and raw salads, nuts and sprouts	8,50 / 6,20*
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Reichenauer salad plate ^{2, 6, 8, 11, 13, d} optionally with:

- fried turkey breast stripes ^{8, 11, d}	17,80
- scampi in herbal butter (5 pieces) ^{3, 6, 8, 11, 12, d}	24,00
- roasted garlic baguette ^{7, 10a, d}	18,80
- roastbeef	24,00



VEGETARIAN/VEGAN

Beluga lentil curry with herbs, carrots, and naan bread ^{4, 7, 10a, 13}	21.50
Ravioli filled with cream cheese, herbs, olives and sun-dried tomatoes, with beurre blanc and apple chutney ^{1, 7, 10a, 11, 13}	22.50
Spelt linguine in white wine sauce, goat cheese, walnuts, pear, and cress ^{1, 5d, 7, 10b, 11, 13}	21.50
"Veggi Burger" : Brioche bun, sweet potato, chickpeas, sunflower seeds, caramelized ginger pointed cabbage, arugula, coriander mayo, and wedges (vegan) ^{5, 7, 10e}	19.50

GERBE CLASSICS

Cordon Bleu made from pork loin, filled with Parma ham and mountain cheese, served with sweet potato fries and a mixed salad. ^{6, 7, 8, 10a, 10e, 11, 13ace}	27.50
Swabian-style roast beef with fried onions, port wine jus, and pan-fried cheese spaetzle. ^{1, 7, 10a, 11, 13}	32.00
Wiener Schnitzel made from veal loin with cranberries and potato-cucumber salad. ^{7, 8, 10a, 10e, 11}	28.00
Rump steak with homemade herb butter, seasonal vegetables, and a baked potato with herb dip. ^{1, 6, 11, 13}	34.00

Peters

RESTAURANT

"Gerbe Burger": Rustic bun, pink-roasted roast beef, shrimp, arugula, Parmesan cheese, cucumber, tomato, and honey cocktail sauce. Sweet potato fries ^(2, 11, 13) 23.50

Pulled beef burger from Allgäu beef: Rustic bun Leaf lettuce, cucumber, tomato and BBQ teriyaki sauce, served with wedges and herb dip ^(6, 11, 13) 19.50

VESPER/ SNACK

"Gerbe Wurstsalad"

Sliced sausage salad with Emmental cheese, gherkin, red onions, egg and farmer's bread ^{6,7,8,10a,10c,11,a,b,c,e} 12,90

Russian eggs with meat and potato salad, smoked salmon and farmer's bread ^{3, 6, 7, 8, 10a, 10c, 11, d} 12,90

Homemade Swabian ravioli with braised onion and mixed salad ^{1, 6, 7, 8, 10a, 11, 13bc} 18,50

Smoked salmon with honey mustard sauce, leaf salad and baked potato with herb dip ^{3.5ag,6.8,11.13} 17.50

Baden-style pork shoulder on pointed cabbage, fresh horseradish and potato salad ⁸ 18.50



DESSERT

Vanilla ice cream with hot raspberries and whipped cream ^{5, 10, 11, 13}	7,20
Tricolour chocolate mousse with cherry ragout ^{5f,7,11,13}	7,90
Swabian apple dish with vanilla sauce and walnut ice cream ^{5, 7, 10a, 11}	8,90
1 scoop of homemade sorbet (flavours vary) ^{vegan}	3,50
1 scoop of Mövenpick ice cream Vanilla ^{7, 11} / Walnut ^{5, 7, 11} / Chocolate ^{7, 11} / Strawberry ^{7, 11} without whipped cream	3,00
with whipped cream	3,80

CHEESE

A selection of cheese from the Allgäu region with fig mustard and farmer's bread ^{5, 8, 10a, 10c, 11}	14,50
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**Please note that we charge an additional fee
for follow-up or extra orders.**

Deklarationspflichtige Allergene

- 1) Sellerie und Sellerieerzeugnisse
- 2) Weichtiere / Krebstiere (Schnecken, Muscheln, Kalmare, Austern)
- 3) Fisch und Fischerzeugnisse
- 4) Sesamsamen
- 5) Nüsse
 - a) Nüsse
 - b) Mandeln
 - c) Haselnüsse
 - d) Walnüsse
 - e) Pecannüsse
 - f) Pistazien
 - g) Cashew-Kerne
- 6) Soja und Sojaerzeugnisse
- 7) Eier und Eierzeugnisse
- 8) Senf und Senferzeugnisse
- 9) Erdnüsse und Erdnusserzeugnisse
- 10) Glutenhaltiges Getreide
 - a) Weizen
 - b) Dinkel
 - c) Roggen
 - d) Gerste
 - e) Paniermehl
 - f) Hafer
- 11) Milch und Milcherzeugnisse
- 12) Krebstiere
- 13) Schwefeldioxid und Sulfide
- 14) Lupinen

Deklarationspflichtige Zusatzstoffe

- a) Phosphat
- b) Geschmacksverstärker
- c) Antioxidationsmittel
- d) Farbstoff
- e) Konservierungsstoffe
- f) Süßungsmittel
- g) koffeinhaltig
- h) chininhaltig

Gemäß der VERORDNUNG (EU) Nr. 1169/2011 DES EUROPÄISCHEN PARLAMENTS UND DES RATES vom 25. Oktober 2011 betreffend die Information der Verbraucher über Lebensmittel und zur Änderung der Verordnungen (EG) Nr. 1924/2006 und (EG) Nr. 1925/2006 des Europäischen Parlaments und des Rates und zur Aufhebung der Richtlinie 87/250/EWG der Kommission, der Richtlinie 90/496/EWG des Rates, der Richtlinie 1999/10/EG der Kommission, der Richtlinie 2000/13/EG des Europäischen Parlaments und des Rates, der Richtlinien 2002/67/EG und 2008/5/EG der Kommission und der Verordnung (EG) Nr. 608/2004 der Kommission.