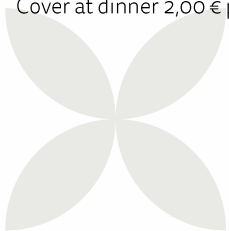


Welcome.

# **Restaurant Schönblick**

If certain ingredients trigger allergies or intolerances,  
please let us know.  
Cover at dinner 2,00 € p.P.



## **Cold starters**

Beef tartar

egg yolk | brioche | mustard ice cream

17,80 €

Smoked trout mousse

quinoa | apple | celery | horseradish

16,50 €

Variation of veal head

salsa verde | lettuce | red onions | pomegranate | dark bread

15,80 €

Braised pumpkin

radicchio | hummus | hazelnuts

15,50 €

## **Soups**

Consommé

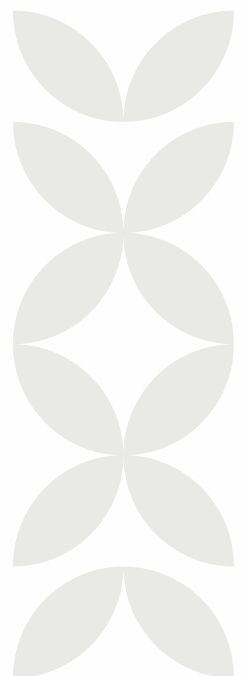
speck dumpling | liver dumpling | spleen slice

12,50 €

Cream soup

Leek | celery | mushroom raviolo

11,50 €



## **Warm starters**

### Barley risotto

potato | carrot | smoked pork cheeks from "Stampferhof" | pork popcorn  
15,80 €

### Tortelli

blue cheese | wild broccoli | hazelnuts | pear chutney  
15,50 €

### Spaghettoni

shrimps | spinata schiacciata | tomato | garlic | parsley  
16,80 €

### Spinach dumplings

red cabbage | mountain cheese fonduta | walnuts  
14,50 €

## **Main courses**

### Veal liver

venetian style | rice | spinach | mustard  
22,50 €

### Veal Wiener schnitzel

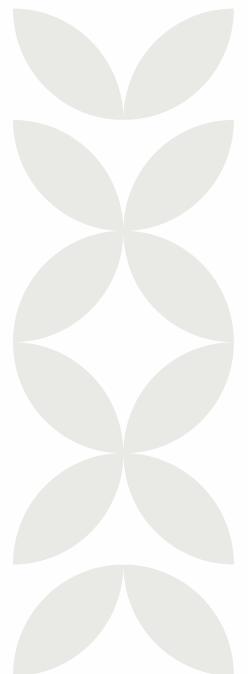
roasted potatoes | Cranberries  
23,50 €

### Beef from Fié

parsnip | speck beans | truffle mayonnaise  
28,50 €

### Pikeperch fillet

balsamico lentils | brussels sprouts | smoked paprica foam  
25,80 €



## **Dessert**

Kaiserschmarren  
stewed apples | cranberries  
12,50 €

Typical Buchteln  
vanilla sauce  
8,50 €

Passionfruit sorbet  
Coconut espuma | mango | chocolate crumble  
9,50 €

White „Valrhona“ chocolate mousse  
tangerine | persimmon | caramel  
10,50 €

