



RESTAURANT
AM KAISERSTRAND

STARTERS & SOUPS

„NO BEEF“ TATAR

RICE BASED TATAR

CUCUMBER | GINGER | SESAME | RICE LEAF

€ 18

„BRETTLJAUSE 2.0“

HEARTY MIXED PLATTER

PANE MAGGIORE | GARDEN CRESS | MOUNTAIN CHEESE | BACON

HORSERADISH | PICKLED VEGETABLES

€ 14

SPRING GARDEN OF KAISERSTRAND

COTTAGE CHEESE | GARDEN CRESS | HERBS | PUMPERNICKEL

MINI CARROT | RADISH | CORN | CUCUMBER | DATTERINI TOMATO

€ 14

HOMEMADE MINI SPINACH DUMPLINGS

TOMATO RAGOUT | BABY SPINACH | WALNUT | BROWN BUTTER

€ 19

BEEF CONSOMMÉ

SPRING VEGETABLES | SLICED HERB PANCAKES

€ 9

CARROT ORANGE CREAM SOUP

COCONUT FOAM

€ 9

VARIOUS SALADS & ANTIPASTI

FROM THE BUFFET

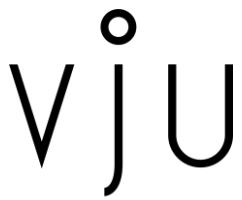
€ 9



= vegetarian dish



= vegan dish



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MAIN DISHES

CREAMY BAVETTE WITH GOAT CHEESE 

RADICCHIO | FIG | WALNUT | HONEY

€ 25

US CHUCK SHORT RIBS

CARAMELIZED SWEETHEART CABBAGE | MINI PEPPERS | SMOKED MASHED POTATOES

€ 34

SALTIMBOCCA FROM CORN-FED CHICKEN

SERRANO HAM | ZUCCHINI | TOMATO | POLENTA | SAGE

€ 29

PREMIUM BEEF BURGER KAISERSTRAND

220G ARLBERG BEEF | RACLETTE CHEESE | PURPLE POTATO CRISPS

HERB SOUR CREAM | LAMB'S LETTUCE | HOMESTYLE BUN | POTATO WEDGES

€ 29

ISLANDIC CHAR

LUKEWARM ROASTED POTATO SALAD | CREME FRAICHE | CUCUMBER

€ 32

LAKE CONSTANCE PERCH

BLACK RISOTTO | CARROT | SAFFRON

€ 32

FILET STEAK OF PASTURE BEEF (200G)

MINI VEGETABLES | SWEET POTATO | PORT WINE

€ 48

WIENER SCHNITZEL

VEAL | PARSLEY POTATOES | CRANBERRY | LEMON

€ 31



= vegetarian dish



= vegan dish



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VEGAN FOR FUN

CHICKPEA PANCAKES

SPINACH | VETA | PINE NUTS | RAZ EL HANOUT

€ 24

SAVOY CABBAGE ROULADE

SAVOY | SOY | PARSLEY POTATOS | TOMATO JUS

€ 25

“NO BEEF” BURGER KAISERSTRAND

VEGAN BURGER PATTY BASED ON SOY PROTEIN

AVOCADO | CHEDDAR | TRUFFLE MAYONNAISE

HOMESTYLE BUN | POTATO WEDGES

€ 28

FILLED OVEN SWEET POTATO “BBQ STYLE”

BLACK BEANS | CORN | PEPPER | GUACAMOLE | SPICED POPCORN

€ 25



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= vegan dish



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DESSERTS

CAPPUCCINO KAISERSTRAND
COFFEE | MASCARPONE | MILK
€ 14

FALSE CURD CHEESE DUMPLINGS
APRICOT | CURD CHEESE | YEAST
€ 14

BANANA | BLUEBERRY | VANILLA
€ 14

HOMEMADE PRALINES
DARK COFFEE | MANGO-CURRY-WHOLE MILK
RASPBERRY-TONKA BEAN-WHITE COUVERTUREI FRESH BERRIES
€ 14

AFFOGATO
VANILLA ICE CREAM | ESPRESSO
€ 6

CHEESE

CHEESE SELECTION
MOUNTAIN CHEESE | HERBAL CHEESE
ALPENBARON | BLUE LORENA | NOBLE GOAT CHEESE
LAKE CONSTANCE APPLE CHUTNEY | FIG-ELDER SAUCE
GRAPES | NUTS | GRISSINI
€ 14

OUR SERVICE TEAM WILL INFORM YOU
ABOUT ALLERGENES AND INGREDIENTS ON REQUEST.

= vegetarian dish

= vegan dish