


vju

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
CARMELIZED 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

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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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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 COUVERTURE | 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