

SOUPS

Vegan red curry lentil soup,
with basil and flaked coconut €6



Beef consommé *Dumplings, flavoured with local wild herbs,
and vegetable strips* €6



Hessen potato soup *Baby leek and
smoked, diced bacon* €6,50

STARTERS

Starter plate – Hamburg style

*Home-marinated salmon, king prawns, pickled herring, shrimp,
smoked trout, served with toast and butter* €17



Carpaccio of Black Angus beef *Basil and pine nut pesto.
Salad with balsamic and parmesan dressing* €17



Gude salad plate

*Crudités and salad leaves
in sour cream dressing* €4,80

MAIN COURSES *Peppermill classics*

Pepper parcel *Black Angus Beef rump steak, rolled with ham and onion. Served with a sauce of Cambodian red pepper, Madagascan green pepper and Indian back pepper. Bacon-wrapped green beans and french fries* €22



Gude specialty hot pot

Grilled beef and pork fillets, fried bacon slices and mushrooms. Served with seasonal vegetables and potato croquettes €20



“Monte Cassino” pork fillet *Fillet medallions, fresh mushrooms, fruity tomatoes. Served au gratin with ham and cheese from the Allgäu region. Potato croquettes and seasonal salad* €19,50

MAIN COURSES

Rare-roasted rack of lamb

Red wine jus, roasted mediterranean vegetables and rosemary potatoes €30



Locally-sourced pork fillet tips

in white wine sauce. Mushrooms, buttered Swabian noodles and seasonal salad €18



Pork Schnitzel au gratin *with bearnaise sauce.*

Fried mushrooms, french fries and seasonal salad €16,50

LIQUEURS

Ziegler Williams 2cl €8
Ziegler Mirabelle 2cl €11
Ziegler Aprikose 2cl €13
Ziegler Waldhimbeere 2cl €8
Ziegler Wildkirsche No.1 2cl €17
Williamine Morand 2cl €6,50
Waldhimbeergeist Feilnbacher 2cl €6,50
Sambucca 2cl €4,80
Ramazotti 4cl €5,20
Averna 4cl €5,20
Bailey's 4cl €5,20
Remy Martin 2cl €6,50
Malteser 2cl €4,20
Jubiläums-Aquavit 2cl €4,20
Linie Aquavit 2cl €4,70
Calvados 2cl €6,20
Fernet Branca 2cl €4,20
Jägermeister 2cl €4,20
Amaretto 2cl €4,70
Nonino Amaro €6,20
Nonino Antica cuvee €8,50
Nonino Chardonnay/Merlot/Moscato €7,50
Schladerer pear/raspberry/cherry/damson/
mirabelle/plum and fruit brandy 2cl €5,50
Whisky Cola €7,50
Gin Tonic €7,50
Wodka Lemon €7,50
Rum Cola €7,50

Enjoy your liqueur
in the special atmosphere of the Salzbar.
Choose from over 100 spirits
– including the best single malt whiskies –
and over 90 different cocktails.
Conclude the evening in
quiet and relaxed fashion.

APERITIFS selection

Champagner *Louis Roederer* 0,1l €12

Champagner *Moët & Chandon* 0,1l €13

Prosecco 0,1l €7

Sekt 0,1l €6

Aperol Sprizz / Hugo 0,2l €7,90

Sekt mit Aperol 0,1l €6,50

Martini Rosso / Bianco Extra Dry 5cl €5

Campari Soda / Orange €6,80

Monin bitter Orange €6,20

Sherry

medium / dry / cream 5cl €5

WATER

Waldecker Mineral water

medium / still 0,25l €2,80

Waldecker Mineral water

medium / still 0,75l €6,50

San Pellegrino 0,75l €7,70

SOFT DRINKS

Coca-Cola / Fanta / Sprite 0,2l €2,90

Tonic Water 0,2l €3,10

Bitter Lemon 0,2l €3,10

Ginger Ale 0,2l €3,10

Bionade elderberry 0,33l €3,80

JUICES

Apple juice with

sparkling mineral water 0,2l €2,90

Grape / Redcurrant / Apple

Cherry / Orange / Grapefruit 0,2l €3,70

Tomato juice 0,2l €3,70

Orange – freshly pressed 0,2l €7

HOT DRINKS

Espresso €2,80

Espresso Macchiato €2,90

Double Espresso €4,50

Latte Macchiato €4,20

Cappuccino €3,10

Milk Coffee €3,60

Coffee €2,70

Tea €4,50

Hot Chocolate with Cream €4

DRAUGHT BEERS

Hütt Luxus Pils

0,25l €2,90 / 0,4l €4,30

König Pilsener

0,25l €2,90 / 0,4l €4,30

Hütt Schwarzes Gold 0,3l €3,50

Hütt Naturally Cloudy

0,4l €4,50 / 0,3l €3,50

BOTTLED BEERS

Diebels Altbier 0,33l €3,50

Hütt Naturtrüb Radler alcohol-free 0,33l €3,50

Jever fun alcohol-free 0,33l €3,50

Paulaner filtered wheat beer 0,5l €4,70

Paulaner wheat beer with strains of yeast

hell / dunkel 0,5l €4,70

Paulaner alcohol-free 0,5l €4,70

STEAK

Argentinian Black Angus Beef

Filet steak

served with a small seasonal salad in sour cream dressing

200 g €25 / 300 g €35



Rump steak

served with a small seasonal salad in sour cream dressing

200 g €21 / 300 g €27

ACCOMPANIMENTS

Tomato and chilli salsa €3,50

Herbed pepper sauce with green pepper €3,50

Wimmer's sweet and spicy sauce €3,50

Bearnaise sauce €3,50

Herbed butter €2,50

Mushrooms €3,90

Grilled Mediterranean vegetables €3,90

Bacon-wrapped green beans €3,90

French fries €3,90

Sweet potato fries €3,90

Fried onions €3,90

Rosemary potatoes €3,90

Fried potatoes €3,90

SALAD

Fresh salad *with cherry tomatoes,
croutons and thinly-sliced mushrooms –
with apple and walnut* €12



with diced sheep's cheese €16



with diced beef €24

FISH

Grilled centre cut of sustainable salmon
Sesame sauce, pak choi vegetables, shiitake mushrooms and aromatic rice €25



Whole, grilled North Sea sole *Lemon, parsley butter,
battered potatoes and seasonal salad. Price by size and availability*



King Prawns (250g)
*sautéed in garlic and herbs. Savoury roasted vegetables
and rosemary potatoes* €29

VEGETARIAN

Linguine with parmesan,
*baby leek and herbed cherry tomatoes. Rocket lettuce salad
in balsamic dressing* €15



Crispy wok-fried vegetables
*in sesame sauce. Aromatic Himalayan rice, fried tempura sticks
and a mixed salad* €16

DESSERTS

Hessen sour cream mousse
*Fruit and raspberry sauce, and almond biscuits
from our in-house bakery* €10



Grandma Wimmer's crème brûlée,
*not only famous in Tyrol.
Caramel ice cream corne and fruit brandy praline* €11



Coupe Denmark
Vanilla ice cream and hot chocolate sauce €8



Fruit and nut ice cream sundae
*Mango sorbet, walnut and lemon ice cream, fresh fruit and berries,
fruit sauce and whipped cream* €9