

SCHMANKERL
À la carte Menu

CLASSIC BAVARIAN STARTERS

BREAD & BREZN	8
Baked in-house & served with bavarian olive oil	
OBATZTER	8
Bavarian cheese aged with penicillium camemberti	
ALLGÄUER SAUSAGE SLAW WITH PUMPKINSEED OIL	15 21.50
Sausage thinly cut in a sour vinaigrette	

NEO BAVARIAN STARTERS

ARME RITTER	21.50
Pain perdu soaked in crayfish bisque topped with Smoked ham & fresh mussels	
CUCUMBER SALAD	16
Fresh & crisp, with chilli oil	
THE MUSHROOM	28.50
Served with a crumbled pretzel dumpling, Roasted Pompom Blanc, peas, wild garlic & sherry	

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MAIN COURSE

VEAL IN THE HEN	64.50
After a recipe of Johann Rottenhöfer from 1853	
THE CORDON BLEU	38.50
Filled with bacon & sherry fondue Dressed with cranberries & horseradish herbs	
BÖFFLAMOT	38.50
A Bavarian original Braised beef in red wine served with quince Shibazuke & Onion Soubise	
LOCAL PIKEPERCH	44.50
With sour mussel herb, smoked mussels & grapes	
SIDES	
ALLGÄUER KÄSSPÄTZLE	14.50
With caramelized onions after Anneliese Stöckle	
CRUSHED POTATO SALAD	14.50
According to an old Bavarian family recipe Served lukewarm with kombu potato crusts	
FERMENTED SCHUPFNUDEL	24
On Périgord truffles	

BUSSERL
À la carte Menu

DESSERTS

MC ROSI'S APFELTASCHERL 24
With Périgord truffles, black trumpet Zabaione

SCHLOSS NEUSCHWANSTEIN 18.50
Curd dumpling with La Flor chocolate crémeux &
Breadcrumb castle

SZENARIUM PENIZILLIUM IVONA 18
Banana roqueforti & limes

GLÜH-WINE-SORBET 14
Quite literally
Belle de Boskoop

MEAT DECLARATION

We obtain our pork, veal & fish poultry from sustainable Swiss productions.
Our venison is also from Switzerland. The mussels are from lake Zurich as well
as Italy.

Whenever possible we obtain our products of BIO quality

ALLERGIES

Please contact our staff about the possibility of experiencing allergic reactions or
intolerances to the ingredients in our dishes.

All prices incl. 7.7% sales tax in CHF.

Vintage changes are reserved.

ROSI 

SCHMANKERL MENU

Tasting Menu - The Classic

Our classic tasting menu, served in three courses, will give you everything & more. Simply good & really Bavarian. Sit back and enjoy.

BROT & BREZN COURSE

Baked in-house & served with bavarian olive oil

OBATZTER

Bavarian cheese aged with penicillium camemberti

ALLGÄUER SAUSAGE SLAW WITH PUMPKINSEED OIL

Sausage thinly cut in a sour vinaigrette

CUCUMBER SALAD

Fresh & crisp, with chili oil

THE CORDON BLEU

Filled with bacon & sherry fondue

Dressed with cranberries & horseradish herbs

CRUSHED POTATO SALAD

According to an old bavarian family recipe

Served warm with kombu potato crusts

SCHLOSS NEUSCHWANSTEIN

Curd dumpling with La Flor chocolate crèmeux &

Breadcrumb castle

CHF 75 per person incl. tax | excl. beverages

Please note that the tasting menu will be exclusively served to the entire table.

SCHMANKERL MENU

Tasting Menu - The Medium

Let yourself be seduced by a Bavarian absurdist.

Served in 7 courses.

NITRO SEMMERL

With crackling & apple

BONBON OF SAUSAGE

Rosi's interpretation of the Maultasche

Inspired by Helge Schneider

Orange infused ham consomme & truffle pretzel

LIQUID-CENTER-LOBSTER-SCHNITZEL

With compressed salad

BÖFFLAMOT

A Bavarian original

Braised beef in red wine served with quince Shibazuke &

Onion Soubise, with allgäuer kässpätzle

STAMPERL IM LATEX

Bergamot & almond

GLÜH-WEIN-SORBET

Quite literally

SCHLOSS NEUSCHWANSTEIN

Curd dumpling with La Flor chocolate crèmeux &

Breadcrumb castle

CHF 120 per person incl. tax | excl. beverages

Please note that the tasting menu will be exclusively served to the entire table.

SCHMANKERL MENU

Tasting Menu - Wirtshaus Maximus

Enter a Bavarian Absurdistan, served in 9 courses.

NITRO SEMMERL

With crackling & apple

BONBON OF SAUSAGE

Served with orange infused ham consomme

THE MUSHROOM

Served with a crumbled pretzel dumpling,
Roasted Pompom Blanc, peas, wild garlic & sherry

LIQUID-CENTER-LOBSTER-SCHNITZEL

With compressed salad

VEAL IN THE HEN

Based on a recipe by Johann Rottenhöfer from 1853
In addition to kaiser eggs
Served with Spätzle with Sauce, Périgord truffle & Madeira

STAMPERL IM LATEX

Bergamot & Almond

GLÜH-WEIN-SORBET

Quite literally

SZENARIUM PENIZILLIUM IVONA

Banana roqueforti & limes

BETTHUPFERL

CHF 160 per person incl. tax | excl. beverages

Please note that the tasting menu will be exclusively served to the entire table.

