

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 LOVE	16
Fresh & crisp, served as salad	
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	
THE ROAST PORK	38.50
A Bavarian original Belly of apple fed pork with cucumbersukemono & Mintemulison and cabagesalad	
TURBOT	46
Cooked on the bone On bavarian white bean & asparagus ragout, lardon, confit egg yolk & graubündener sea buckthorn	

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	
POTATO HYBRID	11.50
Fries & potato dumpling in one	

BUSSERL

À la carte Menu

DESSERTS

SCHLOSS NEUSCHWANSTEIN 18.50

Curd dumpling with rhubarb & 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 LOVE

Fresh & crisp, served as salad

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 rhubarb & Breadcrumbs 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 8 courses.

NITRO SEMMERL

With crackling & apple

TRUFFLE PRETZL & HAM SANDWICH CONSOMMÉ

Like Funk-Oma used to make it

RED CABBAGE GRANITE

Classic recipe of franziskaner Nun

TURBOT

Cooked on the bone

On bavarian white bean & asparagus ragout, lardon, confit egg yolk & graubündener sea buckthorn

THE ROAST PORK

A Bavarian original

Belly of apple fed pork with cucumbersukemono & Mintemulison and cabagesalad

STAMPERL IN LATEX

GLÜH-WEIN-SORBET

Quite literally

SCHLOSS NEUSCHWANSTEIN

Curd dumpling with rhubarb & breadcrumb castle

CHF 140 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

TRUFFLE PRETZL & HAM SANDWICH CONSOMMÈ

RED CABBAGE GRANITE

SAUSAGE BONBON

Maultasche interpreted by ROSI

Inspired by Helge Schneider

TURBOT

Cooked on the Bone

On bavarian white bean & asparagus ragout, lardon,
confit egg yolk & graubündener sea buckthorn

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 IN LATEX

GLÜH-WEIN-SORBET

Quite literally

SZENARIUM PENIZILLIUM IVONA

Strawberry roqueforti & limes

BETTHUPFERL

CHF 180 per person incl. tax | excl. beverages

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

