

*Fresh from the galley:*  
*food and drinks*

**"We luv springtime."**

Finally: Spring is here. With its colours, its moods and all its other delicious ingredients. Whether salads or tomatoes, wild garlic, sorrel and spinach, asparagus, rhubarb or strawberries – everything is fresh. And can also be found on our menu. Do you like it?

The idea behind our cuisine: Diversity instead of monotonicity. As we all know, this also helps beyond the edge of the plate. True to this motto, we offer you a selection of honest dishes with a regional flavour and that special something. To combine, try or share. Fresh, colourful and... naturally delicious. We hope you „luv“ it.

**Nice to have you here!**



*Diversity instead of monotonicity*  
*Regional tapas*

Our gastronomic concept is based on "regional tapas", i.e. small, regional dishes that can be combined with each other and happily shared in a group. Small but mighty, because some dishes are more sumptuous than they look.

We therefore recommend two to a maximum of three tapas per person. How you combine them is up to you. You can also easily order more.

**And apart from that:  
sharing brings people together – especially when it tastes good.**



## *Seasonal tapas (until mid-June)*

### **Asparagus salad à la luv – Baden meets Chevalier d'Albignac**

White asparagus with Linzgau garlic baguette and juniper ham  
(from fairfleisch) with homemade onion vinaigrette  
(GL, SW, SF, SL, SO, 3, 8)\*

14,80 €

### **Asparagus and cherry tomato pan – a greeting from Lake Constance to Normandy**

White asparagus with light and dark balsamic vinegar,  
cherry tomatoes and homemade hollandaise sauce  
(EI, MI, SL, SO, SE, SC, 1, 2)\*

13,80 €

### **Rhubarb and goat's cheese risotto – Ciaron adds capra and knotweed to the pan**

Rhubarb, goat's cream cheese and Parmesan cheese meet  
risotto rice and freshly picked sorrel  
(MI, V)\*

14,30 €

\*Information on allergens and additives in the allergen and additive list

# *Regional tapas*

## Cold tapas

### **Crisp spring salad**

with various lettuces, apple, cress and a choice of homemade buttermilk dressing or onion vinaigrette  
(MI, SF, 2, V)\*

7,80 €

### **Colourful leaf salad**

with various leaf salads and seasonal raw vegetables, cress and a choice of homemade buttermilk dressing or onion vinaigrette  
(MI, SF, SL, 2, V)\*

7,80 €

### **Hooray: Tartare – fresh fish tartare with crispy crispbread**

with citrus dressing, garlic, pimientos, marigolds, dill and our homemade crispbread  
(FI, GL, SF, SO, SL, SE, SC, 2)\*

16,80 €

### **Fine mousse of smoked trout**

with cress and bread from the Baader country bakery in Frickingen  
(GL, EI, MI, LU, FI, SC)\*

8,50 €

### **Vegetable quiche**

with white onions, asparagus, peppers, courgettes, peas, cress and our herb crème fraîche  
(GL, EI, MI, SL, SE, ER, SC, SF, V)\*

9,50 €

### **Popcorn tofu on spinach hummus with bread**

cheerful chickpeas, tahini, spinach, white onions, tofu and garlic with bread from the Baader country bakery in Frickingen  
(SE, SL, SJ, ER, SF, SC, V+)\*

9,80 €

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## Regional tapas

## *Cold tapas*

### **Savoury cheese trio with strawberry mustard**

Selection of cheeses from Hagenweiler Hof (organic)  
from Lippertsreute:

„z’Ninekäs“, „Tobalio“ und „Kleinlochkäse“;  
homemade strawberry mustard and bread  
from the Baader country bakery in Frickingen  
(SF, MI, GL, SL, SO, V)\*

9,80 €

### **Bread to bread**

a few slices of crusty bread from the  
Baader country bakery in Frickingen  
(GL, SL, V)\*

2,50 €

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# *Regional tapas*

## Warm tapas

### **Wild garlic and cheese spaetzle**

with melted onions and chives

(GL, EI, MI, LU, V)\*

9,50 €

### **Fried potato pan**

with courgettes, bacon, spring onions  
and homemade tzatziki

(SW, SC, SE, SL, MI, 3, 8)

9,80 €

### **Vegan fried potato pan**

with courgettes, cherry tomatoes and spring onions

(SC, SE, SL, 3, V+)\*

7,50 €

### **Rosemary potatoes**

with spring onions

(GL, SO, V+)\*

(also available with herb crème fraîche (MI)\*: + € 2,50)

6,50 €

### **Meatballs made from minced beef (from fairfleisch)**

in tomato sauce with fresh herbs

(SL, ER, EI, SE, SC, SF, 3, 8)\*

8,80 €

### **Two Viennese-style breaded schnitzels**

with pork (from fairfleisch), lemon

and dip/sauce of your choice

(EI, GL, SW, 3, 8)\*

10,80 €

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## Regional tapas

## *To dip: Fine dips, sauces & chutneys from our chef Ciaron*

<b>Small bowl of homemade gravy</b> (ER, SL, SE, SC, SO, SF, 3, 8)*	3,00 €
<b>Small bowl of homemade herb crème fraîche</b> (MI, ER, SL, SE, SC, SF, V)*	2,50 €
<b>Small bowl of homemade chimichurri</b> (SL, V+)*	2,50 €
<b>Small bowl of homemade tzatziki</b> (ER, MI, SC, SE, SF, SO, SL, V)*	2,50 €
<b>Small bowl of homemade strawberry mustard</b> (SO, SF, V)*	2,50 €

## *For little sea bears, Klabauter women and everyone else...*

<b>handmade spaetzle</b> (GL, EI, SL, LU)* (also available with homemade gravy: + € 1,00)	4,50 €
<b>a breaded Schnitzel Viennese style</b> with pork (from fairfleisch), lemon (EI, GL, SW, 3, 8)*	5,00 €

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# *Regional tapas*

## *Always good: delicious sweets.*

<b>A sundae of Deyer's farm ice cream from Mühlingen near Stockach</b> chocolate, vanilla, hazelnut, yoghurt, (MI)*, mango, lime-mint, strawberry sorbet, lemon sorbet	3,30 €
<b>Linda's homemade cake</b> (changing offer) (GL, EI, MI)*	4,00 €
<b>Homemade courgette brownies with walnuts</b> (EI, MI, SC, GL)* (per piece)	2,50 €
<b>whipped cream</b> (MI)*	1,00 €

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*something sweet*



**\*Allergen labelling:**

- GL = Gluten
  - EI = Eggs
  - ER = Peanuts
  - MI = Milk/dairy products
  - SL = Celery
  - SE = Sesame
  - LU = Lupins
  - KR = Crustaceans
  - FI = Fish/fish products
  - SJ = Soya
  - SC = Nuts
  - SO = Sulphur dioxide
  - SF = Mustard
  - SW = with pork
  - WE = Molluscs
  - V = Vegetarian
  - V+ = Vegan
- 
- 1 = with colouring
  - 2 = with food preservatives
  - 3 = with antioxidants
  - 8 = with milk proteins (meat)

*allergens & additives*