

The Soup Pot

Fried pancake soup a,c,l,g strong beef broth, Pancake strips and vegetable julienne	€	6.80
Pumpkin ginger soup veggi g with croutons and cold-pressed pumpkin seed oil		7.20
Bavarian liver dumpling soup 2,3,a,c,g with chives		8.50

For delicacies

Homemade Brez'n Veggi 2,a Obazda Veggi 1,g,m with pickled cucumbers and onions and 1 pretzel		1.80
Crunchy lamb's lettuce 1,2,h,a with roasted Tyrolean bacon (without bacon vegan), Walnuts with raspberry dressing and croutons		6.80
Auvergne truffle 2,c,g Potato mountain cheese gratin with Jambon sec de Savoy on lamb's lettuce bouquet with a truffle dressing		14.50
Snack platter "Martha" 2,a,g,m Jambon sec de Savoy, wild boar ham, South Tyrolean bacon, duck breast carpaccio, Air-dried salami, Landjäger, Mountain cheese with lard, obazda, radishes, radish, gherkins, mustard, Country butter and Martha bread		13.90
	XXL snack for 8-9 people	19.80
		149.80
Snack plate "Martha" Veggi 1,2,a,c,f,g Terrine of fresh weekly market vegetables, pickled winter vegetables, dressed ricotta, hard-boiled country egg, obazda, radish, radish, beetroot cream cheese, Appenzell, Emmentaler, gherkins, Country butter and Martha bread		19.80
	XXL snack for 8-9 people	149.80

From the dairy

Cheese plate from the Alps Veggi g,m with Emmentaler, Appenzeller, Le Gruyere, fig mustard and grapes, Country butter and Martha bread		12.90
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Martha

From the cottage kitchen

Veggie cheese spaetzle a,c,g

Butter spaetzle, Allgäu mountain cheese gratinated
plus braised onions

€ 14.20

**Handmade Maultaschen "Martha Spezial" filled
with selected local game, bacon,**

a,c,g,2

onions, porcini mushrooms
and fresh mushrooms in truffle butter



18.80

Tyrolean cheese dumplings **Veggi** 2,3,a,c,g
on creamed cabbage

17.50

Fresh Lake Constance char fried in brown butter a,c,g

with triplets and cucumber salad

20.80

Martha's Wildburger a,g,c

Homemade venison burger
from local deer and wild boar

on a brioche bun, with cranberry sour cream
crisp lamb's lettuce, tomatoes and cucumbers,
French fries allumettes

20.50

Grilled knuckle of pork 2,m,l

with a wheat beer sauce,
Bavarian cabbage and potato dumplings

22.80

Wiener schnitzel from veal a,c,g

fried in foaming butter, French fries allumettes
and cucumber salad in dill cream sauce

25.80

Rump steak from Simmental beef g

roasted until tender, with mountain herb butter,
French fries allumettes

28.80

Original Swiss Cheese Fondue **Veggi** g

with potatoes, pearl onions, gherkins,
grapes, baby pears,

Martha bread and fresh baguette
(from 2 people)



per person

22.50

Sweet dreams

Apple strudel **Veggi** a,c,g,2,3
with vanilla sauce

8.80

Yeast dumpling **veggi** 2,g,a,l,o

filled with plum filling,
served with poppyseed sugar,
melted butter and vanilla sauce

11.50

Kaiserschmarrn **Veggi** 2,a,g,o

with plum roaster and vanilla ice cream

13.90

Martha