

Dear guests,

Enjoy the varied
Varied selection of drinks that
leaves nothing to be desired.

One more hint: our menu
offers a variety of delicious
starters of , main courses and
tempting desserts.

It's definitely worth it,
have a look.

We look forward to welcoming
you to welcome you again
soon and already wish you
have a great time at the
restaurant Ott.

Your team from the Ott



VESPER PLATE

Braded Schnitzel from pork or turkey Bread / gravy	1, 9, 5, lactose free	14,00 €
Grilled sausage (one pair) With homemade potatoe salad and gravy	11, 5, 1	11,00 €
Homemade sausage salad with bread	1, 4, 5, 9, 11, 15, lactose free, gluten free without bread, Nitrite curing salt	small 10,00 € 12,00 €
with fried potatoes		small 12,00 € 14,00 €
Homemade sausage salad with swiss chees and bread	1, 4, 5, 9, 11, 15, gluten free without bread	small 11,00 € 13,00 €
with swiss chees and fried potatoes	Nitrite curing salt	small 13,00 € 15,00 €

Wir beziehen unsere Wurst vom Metzger „Hug“ in Tannheim
Wir servieren unser Steinofenbrot von der Bäckerei „Waldkircher“



FREUDE AM LEBEN.



STARTERS

Side salad Leaf salad / raw vegetable salad	11, gluten free, laktose free	6,00 €
Large salad Leaf salad / raw vegetable salad	11, gluten free, lactose free	9,50 €
Homemade beef bouillon Beef bouillon / herbal flädle	1, 5, 6, 9	klein 5,50 € 8,00 €
Gratinated goat cheese Fresh sliced tomatos / salad bouquet and honey	6	14,00 €

We serve our stone oven bread from the „Waldkircher“ bakery



CURRENT IN THE OTT

from 18th April

Asparagus Cream Soup	6	9,00 € 6,00 €
Homemade "Tortellini" filled with wild garlic cream cheese / asparagus foam	1, 6, 9	16,00 €
Lukewarm Asparagus Salad Home pickled salmon / leaf salad / honey-mustard-dressing	2, 11	19,00 €
Hash Brown Asparagus Ragout Hash Brown / Ragout of Asparagus / fried, green asparagus	9	23,00 €
Asparagus Cordon Bleu filled with asparagus tips / alps cheese / black foest ham rosemary potatoes	1, 9	25,00 €
Rumpsteak (300 g) of argentinian Angus Beef asparagus / rosemary potatoes / herbs butter/ sauce hollandaise	9, 11	36,00 €



BADEN ASPARAGUS

from 18th April

Serving of Asparagus (app. 300g) 24,00 €
Baden asparagus / rosemary
potatoes

As side-dish we serve:
(only with asparagus)

Cooked and black forest ham 1,5 8,00 €

Small, breaded pork schnitzel 1,9 8,00 €

Small, breaded turkey schnitzel 1,9 8,00 €

We serve as per option:

Sauce Hollandaise 9, 11

Bozen Sauce 9, 11

Olive Oil



SALAD VARIATIONS

<p>From the turkey Mixed salad / honey-mustard dressing / fried turkey strips / parmesan cheese</p>	<p>1, 4, 11, 12, 8, evtl. 7, lactose free gluten free without bread</p>	<p>18,00 €</p>
<p>Mushroom salad Mixed salad / fried mushrooms / sour cream</p>	<p>1, 4, 6, evtl. 7, 8, lactose free without sour cream, gluten free without bread</p>	<p>17,00 €</p>
<p>Beef strips salad Grilled strips of angus beef / lettuce carrot strips / onions / peppers / sour cream</p>	<p>1, evtl. 7, 8, 6, lactose free without sour cream, gluten free without bread</p>	<p>20,00 €</p>

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HOMEMADE SWISS HASH BROWNS

„Forest Ranger“ Rösti / fried mushrooms / cream sauce / herbs	5, 9, lactose free, gluten free	18,00 €
„Turkey“ Rösti / sliced turkey / mushrooms / cream sauce / herbs	5, 9, 12, lactose free, gluten free	19,00 €
„Beef strips“ Rösti / beef strips / mushroom- cream-sauce	5, 9, lactose free, gluten free	23,00 €
„Fitness“ Rösti / mixed salad / sour cream	6, 9, 7, 8, lactose free without sour cream, gluten free	19,00 €



OUR CLASSICS

Breaded schnitzel of pork french fries / gravy	1, 5, 9, lactose free	19,00 €
Breaded schnitzel of pork spaetzle / mushroom cream sauce	1, 5, 9, lactose free	19,00 €
Cordon bleu of pork Swiss mountain cheese / farmer's ham / spaetzle / gravy	1,5,9, Nitrite curing salt, laktose free	24,00 €
Breaded schnitzel of turkey french fries / gravy	1, 5, 9, laktose free	19,00 €
Breaded schnitzel of turkey spaetzle / mushroom cream sauce	1, 5, 9, lactose free	19,00 €

We are happy to serve a side salad for € 5,50 on request.
We get our pork from the butcher „Hug“ in Tannheim



STEAK MENU SOUS-VIDE

Low-temperature cooking perfection
our chefs skillfully bringst he steak tot
he perfect point

<p>Grilled pork loin steak (300 g) Cream sauce / croquettes / green pepper / bacon beans / homemade herb butter</p>	<p>1, 5, 6, laktose free without butter, gluten free without croquettes</p>	<p>26,00 €</p>
<p>„Rostbraten“ of Argentinian Angus Beet (300g) Onion sauce / bacon beans / „spätzle“ / fried onions</p>	<p>1, 5, 9, laktose free</p>	<p>34,00 €</p>
<p>Rump steak (300 g) from argentinian angus beef french fries / bacon beans / cor cob homemade herb butter</p>	<p>6, gluten free, laktose free Without butter</p>	<p>34,00 €</p>

We are happy to serve a side salad for € 5,50 on request.
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TARTE FLAMBÉES

„Tasty“ Bacon / onions / cream	1, 5, 6, 9	11,00 €
„Greek“ Cream / onions / feta / chili	1, 5, 6, 9	11,00 €
„Vegan“ (100 % Bio) Soy cream / tomatoes / mushrooms / yellow pepper / courgette / red cabbage / toe kinds of onions	1, 12, evtl. 5, 9, 10, lactose free	14,00 €

VEGETARIAN DELIGHTS

„Käsespätzle“ Spätzle / alps chees / cream / Roasted onions / scallions	1, 9, lactose free	smal 13,00 € 15,00 €
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FINGERFOOD / SNACKS

Chicken Fingers Breaded chicken breast fillet / french fries / choice of dip	1, 4, 5, 9	13,00 €
Chicken Wings Chicken Wings / french fries / choice of dip	4, 5	13,00 €
Fingerfood-Combo Chicken Wings / Chicken Fingers / french fries / choice of two dips	1, 4, 6, 9	15,00 €
French fries choice of dip	lactose free, gluten free	5,00 €

Dips:

Barbecue dip	4, 5
Ketchup	4
Mayonnaise	4, 9, 11
Salsa dip	4, 5
Sour cream dip	5, 6



DESSERT FROM THE OTT

Vanilla ice cream from St. Peter Vanilla ice cream / hot berries	4, 6, 9, evtl. 8, gluten free	9,00 €
Mocca Crème Brûlée Berry compote	6, 8, 9 Gluten free, lactose free	9,00 €
Withe chocolate yogurt cream Rhubarb	6, 14, 9	9,00 €
Black Forest ice cream from St. Peter Vanilla, chocolate, strawberry, Black Forest cherries	4, 6, 9, evtl. 8 per ice cream scoop	3,00 €



GUEST INFORMATION FROM THE KITCHEN

As far as possible – and we are able to do this with almost everything possible, we prepare them ourselves in the good tradition of craftsmanship.

And yet it may be that products subject to declaration must be used, such as: flour (gluten), eggs (binding agent), celery (natural flavour enhancer), mustard (mustard seed), fish, crustaceans (prawns), etc.

- 1 Wheat (gluten) (such as breaded products, croutons, bread, gnocchi, pasta)
- 2 Fish
- 3 Crustaceans and crustaceans (in our country in the form of an original: prawns, but can also be found as an extract in Asian dishes)
- 4 Sulphur oxides and sulphides (contained in wine)
- 5 Celery (traces in spice mixes, here more as a soup/sauce vegetable sauce vegetables)
- 6 Milk and lactose (milk sugar, e.g. cheese, cream sauce, whipped cream)
- 7 Sesame seed (possibly on the salad in our seed mix, sesame oil for Asian dishes)
- 8 Nuts (in baked goods such as strudel or as a garnish/seed mix)
- 9 Eggs (pasta: traces due to production, breaded products, doughs and masses, creams, some baked goods, rösti, mayonnaise)
- 10 Lupins (partly in vegan products as a protein substitute)
- 11 Mustard (dressings, mayonnaise, some marinades)
- 12 Soya (often used in vegetarian and vegan dishes, here in the form of soya sauce) in the form of soya sauce)
- 13 Molluscs (often in Asian dishes, e.g. oyster sauce)
- 14 Peanuts (more likely on the table than aperitif nuts, but can never be ruled out for semi-finished products)
- 15 Nitrite curing salt

As you can see, it's not all that bad, and yet it can trigger real allergies.

However, if you don't like parsley, garlic or chilli, let us know ;) If you're still unsure, just ask us and we'll sort it out for you.

