

Dear guests,

Enjoy the varied Varied selection of drinks that leaves nothing tob e 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 / gravey	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 with fried potatoes	1, 4, 5, 9, 11, 15, lactose free, gluten free without bread, Nitrite curing salt	small 10,00 € 12,00 € small 12,00 € 14,00 €
Homemade sausage salad with swiss chees and bread with swiss chees and fried potatoes	1, 4, 5, 9, 11, 15, gluten free without bread Nitrite curing salt	small 11,00 € 13,00 € small 13,00 € 15,00 €





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	6	14,00€
bouquet and honey		
Fried prawns Black tiger prawns / chilli / garlic / olive oil / bred	3	15,00€

We serve our stone oven bread from the "Waldkircher" bakery





SALAD VARIATIONS

From the chicken breast Mixed salad / honey-mustard dressing / grilled chicken breast / parmesan cheese	1, 4, 11, 12, 8, evtl. 7, lactose free gluten free without bread	18,00€
Mushroom salad Mixed salad / fried mushrooms / sour cream	1, 4, 6, evtl. 7, 8, lactose free without sour cream, gluten free without bread	17,00€
Beef strips salad Grilled strips of angus beef / lettuce carrot strips / onions / peppers / sour cream	1, evtl. 7, 8, 6, lactose free without sour cream, gluten free without bread	20,00€
Goat's cheese salad Gratinated goat's chees / leaf salad / tomatoes / hony mustard dressing	1, 6, evtl. 7, 8	20,00€

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OUR CLASSICS

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

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 chefskillfully bringst he steak tot he perfect point

Grilled pork loin steak
(300 g)
Cream sauce / croquettes / green
pepper / bacon beans / homemade
herh hutter

1, 5, 6, laktose free without butter, gluten free without croquettes

26,00€

"Rostbraten"
of Argentinian Angus Beet (300g)
Onion sauce / bacon beans /
spätzle" / fried onions

1, 5, 9, laktose free 34,00 €

Rump steak (300 g) from argentinian angus beef french fries / bacon beans / cor cob homemade herb butter 6, gluten free, laktose free Without butter 34,00€

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





HOMEMADE SWISS HASH BROWNS

"Forest Ranger" Rösti / fried mushrooms / cream sauce / herbs	5, 9, lactose free, gluten free	18,00€
"Chicken" Rösti / chicken breast / 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€
"Zurich style" Rösti / pork fillet / mushroom cream	6, 9	21,00€





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)	1, 12, evtl. 5,	14,00€
Soy cream / tomatoes / mushrooms / yellow pepper / courgette / red cabbage / toe kinds of onions	9, 10, lactose free	,

VEGETARIAN DELIGHTS

"Käsespätzle"	1, 9,	smal 13,00 €
Spätzle / alps chees / cream /	lactose free	15,00€
Roasted onions / scallions		







FINGERFOOD / SNACKS

Chicken Fingers Breaded chicken breast fillet /	1, 4, 5, 9	13,00€
french fries / choice of dip Chicken Wings	4, 5	13,00€
Chicken Wings / french fries / choice of dip	,	13,00 €
Chili cheese Nuggets	1, 6	13,00 €
Chili peppers / french fries / choice of dip		
Fingerfood-Combo Chicken Wings / Chicken Fingers /	1, 4, 6, 9	17,00€
chili peppers / french fries / choice of two dips		
French fries choice of dip	lactose free, gluten free	5,00€

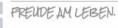
4, 5

Dips:	
Barbecue dip	
Votchup	

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 Brúlée Berry compote	6, 8, 9 Gluten free, lactose free	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 crafrmanship.

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.



