# Ott <br> GASTHAUS <br> RESTAURANT 

## 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.

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

It's definitely worth it, have a look.

$\square$

# Ott 

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## VESPER PLATE

Braded Schnitzel<br>from pork or turkey<br>Bread / gravey

Grilled sausage (one pair)
$1,9,5$, lactose $\quad 14,00 €$ free

With homemade potatoe salad and gravy

Homemade sausage salad with bread
with fried potatoes

| $1,4,5,9,11$, | small $10,00 €$ |
| :--- | ---: |
| 15, lactose <br> free, gluten <br> free without <br> bread, Nitrite <br> curing salt | $12,00 €$ |
|  | small $12,00 €$ |
|  | $14,00 €$ |

Homemade sausage salad with swiss chees and bread
with swiss chees and fried potatoes
$11,5,1$
$11,00 €$
$1,4,5,9,11$,
small 10,00 € free, gluten free without bread, Nitrite $14,00 €$

| $1,4,5,9,11$, | small $11,00 €$ |
| :--- | ---: |
| 15, gluten free | $13,00 €$ |
| without bread |  |
|  | small $13,00 €$ |
| Nitrite curing  <br> salt $15,00 €$ |  |

## STARTERS

Side salad<br>Leaf salad / raw vegetable salad

## Large salad <br> Leaf salad / raw vegetable salad

Homemade beef bouillon
11, gluten free, laktose free
$6,00 €$

11, gluten free,
9,50 € lactose free
$1,5,6,9$ klein 5,50 €
Beef bouillon / herbal flädle
$8,00 €$

Gratinated goat cheese
6
$14,00 €$
Fresh sliced tomatos / salad bouquet and honey

Fried prawns
3
$15,00 €$
Black tiger prawns / chilli / garlic / olive oil / bred

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## SALAD VARIATIONS

From the chicken breast<br>Mixed salad / honey-mustard dressing / grilled chicken breast / parmesan cheese

Mushroom salad<br>Mixed salad / fried mushrooms /<br>sour cream

1, 4, 11, 12, 8 , evtl. 7, lactose free gluten free without bread

1, 4, 6, evtl. 7, 8, $\quad 17,00 €$ lactose free without sour cream, gluten free without bread

## Beef strips salad

Grilled strips of angus beef / lettuce carrot strips / onions / peppers / sour cream

Goat's cheese salad
1,6, evtl. 7,8
20,00 €
Gratinated goat's chees / leaf salad / tomatoes / hony mustard dressing

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

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## OUR CLASSICS

| Breaded schnitzel | $1,5,9$, lactose free | $19,00 €$ |
| :--- | :--- | ---: |
| of pork <br> french fries / gravy |  |  |
| Breaded schnitzel <br> of pork <br> spaetzle / mushroom cream sauce | $1,5,9$, lactose free | $19,00 €$ |
| Cordon bleu of pork <br> Swiss mountain cheese / farmer's <br> ham / spaetzle / gravy | $1,5,9$, sitrite curing <br> salt, laktose free | $24,00 €$ |
| Breaded schnitzel <br> of turkey <br> french fries / gravy | $1,5,9$, laktose free | $19,00 €$ |
| Breaded schnitzel <br> of turkey <br> spaetzle / mushroom cream sauce | $1,5,9$, lactose free | $19,00 €$ |

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

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## 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 herb butter

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

Rump steak ( 300 g )
from argentinian angus beef
french fries / bacon beans / cor cob homemade herb butter

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

1, 5, 9, laktose free
$34,00 €$

6, gluten free,
$34,00 €$ laktose free Without butter

We are happy to serve a side salad for $€ 5,50$ on request.
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## HOMEMADE SWISS HASH BROWNS

„Forest Ranger"<br>Rösti / fried mushrooms / cream<br>sauce / herbs

## „Chicken"

Rösti / chicken breast / mushrooms /
5, 9, lactose free, gluten free
$18,00 €$

5, 9, 12, lactose $\quad 19,00 €$
free, gluten free
cream sauce / herbs
"Beef strips"
Rösti / beef strips / mushroom-cream-sauce
"Fitness"
Rösti / mixed salad / sour cream
$\begin{array}{lll}\text { "Zurich style" } & 6,9 & 21,00 € \\ \text { Rösti / pork fillet / mushroom cream } & \end{array}$
6, 9, 7, 8, lactose
free without sour
cream, gluten free

5, 9, lactose free, $\quad 23,00 €$ gluten free
$\begin{aligned} & \text { 6, 9, 7, 8, lactose } \\ & \text { free without sour } \\ & \text { cream, gluten free }\end{aligned} \quad 19,00 €$

## TARTE FLAMBÉES

| „Tasty" | $1,5,6,9$ | $11,00 €$ |
| :--- | :--- | ---: |
| Bacon / onions / cream |  |  |
| "Greek" | $1,5,6,9$ | $11,00 €$ |
| Cream / onions / feta / chili |  | $14,00 €$ |
| "Vegan" (100 \% Bio) | 1,12, evtl. 5, |  |
| Soy cream / tomatoes / mushrooms <br> / yellow pepper / courgette / red <br> cabbage / toe kinds of onions <br> lactose free |  |  |

## VEGETARIAN DELIGHTS

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

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## FINGERFOOD / SNACKS

| Chicken Fingers | $1,4,5,9$ | $13,00 €$ |
| :--- | :--- | ---: |
| Breaded chicken breast fillet / <br> french fries / choice of dip |  |  |
| Chicken Wings <br> Chicken Wings / french fries / <br> choice of dip | 4,5 | $13,00 €$ |
| Chili Cheese Nuggets <br> Chili peppers / french fries / <br> choice of dip | 1,6 | $13,00 €$ |
| Fingerfood-Combo <br> Chicken Wings / Chicken Fingers / <br> chili peppers / french fries / <br> choice of two dips | $1,4,6,9$ | $17,00 €$ |
| French fries <br> choice of dip |  |  |

choice of dip
Dips:
Barbecue dip ..... 4, 5
Ketchup ..... 4
Mayonnaise ..... 4, 9, 11
Salsa dip ..... 4, 5
Sour cream dip ..... 5, 6

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## DESSERT FROM THE OTT

Vanilla ice cream from St. Peter<br>Vanilla ice cream / hot berries

$\begin{aligned} & \text { 4, 6, 9, evtl. 8, } \\ & \text { gluten free }\end{aligned} \quad 9,00 €$

| Mocca Crème Brúlée | $6,8,9$ <br> Gluten free, <br> lactose free | $9,00 €$ |
| :--- | :--- | :--- |
| Berry compote |  |  |

$\begin{array}{lll}\text { Black Forest ice cream from St. Peter } & \begin{array}{l}4,6,9, \text { e evtl. } 8 \\ \text { per } \\ \text { Bice eream }\end{array} & 3,00 € \\ \text { Vanilla, chocolate, strawberry, Black } \\ \text { scoop }\end{array}$

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## 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.


