

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



## STARTERS

<b>Side salad</b> Leaf salad / raw vegetable salad	11, gluten free, laktose free	6,00 €
<b>Large salad</b> Leaf salad / raw vegetable salad	11, gluten free, lactose free	9,50 €
<b>Homemade beef bouillon</b> Beef bouillon / herbal flädle	1, 5, 6, 9	sm. 5,50 € 8,00 €
<b>Chestnut cream soup</b> Brussels sprout leaves	4	sm. 6,50 € 9,00 €
<b>Lamb´s lettuce</b> also possible without bacon Bacon bread crountons / potato dressing	1, 4, 7, 11	7,50 €

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



**CURRENT / WINTER**

<b>Homemade beef roulades</b> cabbage / spaetzle	1, 4, 11, 15	24,00 €
<b>Tender venison goulash</b> Napkin dumplings / red cabbage / cranberry-apple	1, 4, 9	28,00 €
<b>Traditional sauerbraten</b> Spaetzle / red cabbage	1, 4, 11, 15	24,00 €
<b>1/2 farmer´s duck</b> Freshly grilled duck Napkin dumplings / red cabbage / cranberry-apple	1, 4, 9	27,00 €
<b>Rösti with home-pickled salmon</b> Brussels sprouts / hollandaise	2, 9, 11	24,00 €



## VESPER PLATE

<b>Homemade sausage salad</b>	1, 4, 5, 9, 11,	small 10,00 €
with bread	15, lactose free, gluten free without	12,00 €
with fried potatoes	bread, Nitrite curing salt	small 12,00 € 14,00 €
<b>Homemade sausage salad</b>		small 11,00 €
with swiss chees and bread	1, 4, 5, 9, 11, 15, gluten free without bread	13,00 €
with swiss chees and fried potatoes	Nitrite curing salt	small 13,00 € 15,00 €



## SALAD VARIATIONS

<p><b>From the chicken breast</b> Mixed salad / honey-mustard dressing / grilled chicken breast / parmesan cheese</p>	<p>1, 4, 11, 12, 8, evtl. 7, lactose free gluten free without bread</p>	<p>19,00 €</p>
<p><b>Mushroom salad</b> 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><b>Beef strips salad</b> 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>21,00 €</p>
<p><b>Goat's cheese salad</b> Gratinated goat's cheese / leaf salad / tomatoes / honey mustard dressing</p>	<p>1, 6, evtl. 7, 8</p>	<p>20,00 €</p>

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## OUR CLASSICS

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

We are happy to serve a side salad for € 6,00 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

<b>Grilled pork loin steak</b> (300 g) Cream sauce / croquettes / green pepper / bacon beans / homemade herb butter	1, 5, 6, laktose free without butter, gluten free without croquettes	26,00 €
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<b>Rump steak</b> (300 g) from argentinian angus beef french fries / bacon beans / cor cob homemade herb butter	6, gluten free, laktose free Without butter	34,00 €
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## HOMEMADE **SWISS HASH BROWNS**

<b>„Forest Ranger“</b> Rösti / fried mushrooms / cream sauce / herbs	5, 9, lactose free, gluten free	18,00 €
<b>„Chicken“</b> Rösti / chicken breast / mushrooms / cream sauce / herbs	5, 9, 12, lactose free, gluten free	21,00 €
<b>„Beef strips“</b> Rösti / beef strips / mushroom- cream-sauce	5, 9, lactose free, gluten free	24,00 €
<b>„Fitness“</b> Rösti / mixed salad / sour cream	6, 9, 7, 8, lactose free without sour cream, gluten free	19,00 €





## TARTE FLAMBÉES

<b>„Tasty“</b> Bacon / onions / cream	1, 5, 6, 9	11,00 €
<b>„Greek“</b> Cream / onions / feta / chili	1, 5, 6, 9	11,00 €

## VEGETARIAN DELIGHTS

<b>„Käsespätzle“</b> Spätzle / alps chees / cream / Roasted onions / scallions	1, 9, lactose free	smal 13,00 € 15,00 €
<b>Breaded celeriac schnitzel</b> Spaetzle / mushroom cream sauce / cranberries	1, 5, 9	16,00 €



## FINGERFOOD / SNACKS

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

<b>Vanilla ice cream from St. Peter</b> Vanilla ice cream / fresh strawberries	4, 6, 9, evtl. 8, gluten free	9,00 €
<b>Tiramisu</b> With fruit	1, 9	9,00 €
<b>Cranberry and cinnamon parfait</b> Red wine pear	4, 9	9,00 €
<b>Black Forest ice cream from St. Peter</b> 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.

