

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.

Our sausage and meat
products come from the Hug
butcher's shop in Tannheim,
and we get fresh bread every
day from the Volk bakery

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



Current

Half crispy duck (Origin: Bavarian crown duck) Croquettes / red cabbage / cranberry pear / thyme jus	1, 4, 5, 9	29,00 €
Traditional boiled beef Rösti / bacon beans / cream horseradish sauce / cranberries	9	28,00 €
Cheese dumplings Cheese dumplings / red radish / cabbage salad / Parmesan butter	1, 6, 9	20,00 €
Sour beef liver Fried potatoes / balsamic jus	15	18,00 €
Homemade lentils Spätzle / Paar Villinger	1, 15	18,00 €



VESPERPLATE

Breaded schnitzel Pork or turkey Farner's bread / gravy	1, 9, 5	16,00 €
Grilled farmer's sausages (one pair) Potato salad / gravy	11, 5	15,00 €
Baked camembert Salad bouquet / cranberries	1, 5, 6, 11	14,00 €
Homemade sausage salad with bread	1, 4, 5, 9, 11, 15	14,00 € small 12,00 €
with fried potatoes	nitrite cured salt	16,00 € small 14,00 €
Swiss sausage salad Emmental chees / bread	1, 4, 5, 9, 11	14,00 € small 12,00 €
Emmental cheese / fried potatoes		16,00 € small 14,00 €

On request, we will be happy to serve you a fresh side salad for €6.50.



STARTERS

Side salad	11	6,50 €
Lead salad / raw vegetable salad		
Large side salad	11	10,50 €
Lead salad / raw vegetable salad		
Homemade beef bouillon	1, 5, 6, 9	8,00 €
Beef bouillon / herb flädle		small 6,00 €

On request, we will be happy to serve you a fresh side salad for €6.50.



SALAD VARIATIONS

<p>„Chicken breast“ salad Mixed salad / Parmesan Honey-mustard dressing Grilled chicken breast</p>	1, 4, 11, 12, 8	19,00€
<p>„Mushroom“ salad Mixed salad / fried mushrooms Sour cream</p>	1, 4, 6, possibly 7, 8	18,00 €
<p>„Beef fillet strips“ salad Grilled strips of Black Angus Leaf salad / carrot strips / Onions / peppers / sour cream</p>	1, possibly 7, 8, 6	24,00 €
<p>„Camembert“ salad Baked camembert Leaf salad / raw vegetables salad Cranberries</p>	1, 5, 9, 6	19,00 €



OUR CLASSICS

Breaded schnitzel of Pork French fries or spaetzle Gravy or mushroom cream sauce	1, 5, 9	21,00 €
Cordon Bleu of Pork Swiss mountain cheese / farmer's ham Spaetzle / gravy	1, 5, 9	26,00 €
Breaded schnitzle of turkey French fries or spaetzle Gravy or mushroom cream sauce	1, 5, 9	23,00 €

On request, we will be happy to serve you a fresh side salad for €6.50.



STEAK-MENU SOUS-VIDE

Low-cooking method to perfection
our chef brings the steak to the right point

Rump steak „Onion“ (approx. 280g) Argentine Angus beef Onion sauce / butter spaetzle / Bacon beans / fried onions	1, 5, 9, 11, 15	36,00 €
Rump steak (approx. 280g) Argentine Angus beef French fries / Bacon beans / Homemade herb butter	1, 5, 9, 11, 15	36,00 €

On request, we will be happy to serve you a fresh side salad for €6.50.



HOMEMADE SWISS HASH BROWNS

„Forester“	5, 9	22,00 €
Rösti / fried mushrooms / cream sauce / herbs		
„Chicken“	5, 9, 12	24,00 €
Rösti / chicken breast fillet Mushrooms / cream sauce / herbs		
„Beef strips“	5, 9	26,00 €
Rösti / argentinian fillet of beef Mushroom cream sauce		
„Fitness“	6, 9, 7, 8	22,00 €
Rösti / mixed salad / sour cream		
“Black Forest”	5, 6, 9, 11, 4	22,00 €
Rösti / fried mushrooms / fried egg / pickled red onions / sour cream		

On request, we will be happy to serve you a fresh side salad for €6.50.



VEGETARIAN DELIGHTS

Cheese spaetzle	1, 9	17,00 €
Swiss Sennen cheese / Tyrolean Mountain cheese / Swiss Gruyère Roasted and spring onions		small 14,00 €
Breaded kohlrabi schnitzel	1, 5, 9	18,00 €
Spätzle or French fries Roast or mushroom cream sauce		
Baked vegetables in a basket	1, 4, 5, 9, 11	15,00 €
Basil mayonnaise		

TARTE FLAMBÈES / SNACK

„Tasty“	1, 5, 6, 9	13,00 €
Bacon / onions / cream		
French fries		6,00 €
Chicken fingers	1, 4, 5, 9	15,00 €
Breaded chicken breast fillet / French fries / a dip of your choice		
Portion of ketchup 4 / mayonnaise 4, 6, 9, 11 / Sour cream 6 / barbecue sauce 4, 5		



SWEETS FROM THE OTT

Crème Brûlée with fresh berries	9, 6	9,00 €
Vanilla ice cream Vanilla ice cream / hot wild berries	4, 6, 9	9,00 €
Affogato Espresso / Vanilla ice cream	4, 6, 9	6,50 €
Black Forest ice cream from St. Peter Vanilla, chocolate, strawberry, Black Forest cherry	1, 6, 9 per scoop	3,00 €
Warm plum cake Vanilla ice cream / cream	1, 8, 9, 6	9,00 €



CHILDREN'S MENU only for little princesses and wizards

Peppa Pig Schnitzel Pork schnitzel / gravy French fries or spaetzle	1, 5, 9	9,00 €
Mickey Mouse Turkey Schnitzel Turkey schnitzel / gravy French fries or spaetzle	1, 5, 9	9,00 €
Minions spaetzle Spätzle with gravy	1, 5	6,50 €
Tick, Trick Track Chicken Fingers Chicken fingers / French fries	1	7,50 €



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.

