

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



VESPERPLATE

Vesperbrett	1, 5, 15, 5 (evtl.)	18,00 €
Coarse bratwurst / liver sausage		
Smoked bratwurst / bacon / Lyoner sausage		
Black sausage / rendered lard / mustard		
Pickles / fresh country bread		
Homemade sausage salad	1, 4, 5, 9, 11, 15	14,00 €
with bread	small	12,00 €
with fried potatoes	15	16,00 €
	small	14,00 €
Swiss sausage salad	1, 4, 5, 9, 11	14,00 €
Emmental chees / bread	small	12,00 €
Emmental cheese / fried potatoes	15	16,00 €
	small	14,00 €
Cheese Salad 	1, 5, 6, 8, 11	16,00 €
with tow kinds of cheese		
Bell peppers / grapes / carrots / walnuts		
Cherry tomatoes / fresh country br		



STARTERS

Side salad ✓ Lead salad / raw vegetable salad	5, 11	6,50 €
Large side salad ✓ Lead salad / raw vegetable salad	5, 11	10,50 €
Wild Garlic cream soup ✓ with homemade wild garlic tortellini	1, 6, 9	12,00 €
Homemade beef bouillon Beef bouillon / herb flädle	1, 5, 6, 9	8,00 € small 6,00 €
Baked camembert ✓ Salad bouquet / Cranberry vinaigrette	1, 5, 6, 11	14,00 €
Triple bruschetta ✓ Tomatoes / Olive paste / Salmon tartare	1	9,50 €



SALAD VARIETIES

“Chicken” Salad	7, 5 (evtl.)	22,00€
Chicken breast		
Raw vegetable salad / leaf salad		
Wild herb salad / Parmesan		
Cherry tomatoes / raspberry dressing		
“Mushroom” Salad 	6, 5 (evtl.)	19,00 €
Mixed salad / sautéed mushrooms		
Raw vegetable salad / cherry tomatoes		
Wild herb salad / radishes		
Parmesan / raspberry dressing		
“Beef Tenderloin Strips” Salad	6, evtl. 5	24,00 €
Grilled Black Angus strips		
Leafy green salad / wild herb salad		
Carrots / bell peppers / radishes		
Red onions / sour cream / house dressing		
“Camembert” Salad 	6, 9, evtl. 5	19,00 €
Baked Camembert		
Leafy green salad / Raw vegetable salad / Radicchio		
Chicory / Cranberry vinaigrette		



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 €
Swabian Pan (served in a cast-iron skillet) Pan-seared pork tenderloin medallions Cheese spaetzle / mixed vegetables Creamy mushroom sauce	6, 9	26,00 €

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



STEAK-KARTE SOUS-VIDE

The art of low-temperature cooking
Our chef cooks the steak to perfection

Rump steak „Onion“ (approx. 280g) Argentine Angus beef Onion sauce / butter spaetzle vegetables / fried onions	1, 5, 9, 15	36,00 €
Rump steak (approx. 280g) Argentine Angus beef French fries / vegetables Homemade herb butter	5, 9, 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	24,00 €
Rösti / chicken breast fillet Mushrooms / cream sauce / herbs		
„Beef strips“	5, 9	26,00 €
Rösti / argentinian fillet of beef Mushroom cream sauce		
“Black Forest” 	5, 6, 9, 11, 4	22,00 €
Rösti / fried mushrooms / fried egg / pickled red onions / sour cream		
„Fitness“ 	6, 9, 7, 8	22,00 €
Rösti / mixed salad / sour cream		
“Alpine Hunter”	4, 9, 6	26,00 €
Rösti / Black Angus Beef Strips Homemade Pear Chutney Creamy Gorgonzola Sauce (mild)		
“Waldkönig” Rösti 	4, 6, 9	22,00 €
Rösti / creamy Gorgonzola sauce (mild) Sautéed seasonal mushrooms		



BURGER

Chili Cheese Ott Burger	1, 5, 6, 11	19,00 €
180 g dry-aged Wagyu beef patty Tomatoes / pickles / lettuce Pickled red onions / cheddar Jalapeños / sauce / steakhouse fries (Burgers are also available without jalapeños)		
Veggie Burger 	 1, 5, 6, 11	19,00 €
Portobello mushroom in panko breading Tomatoes / pickles / lettuce  Pickled red onions / cheddar Jalapeños / sauce / steakhouse fries (Burgers are also available without jalapeños)		

ENJOY WITH CHEESE

Cheese spaetzle 	1, 9	17,00 €
Swiss Sennen cheese / Tyrolean Mountain cheese / Swiss Gruyère Roastet and spring onions		small 15,00 €
Wild garlic and cheese spätzle 	6, 9	17,00 €
with three kinds of cheese		small 15,00 €
Baked sweet potato 	6, 8	20,00 €
Burrata / pine nuts / assorted vegetables / olive oil		



TARTE FLAMBÈES / SNACK

„Tasty“ 1, 5, 6, 9 13,00 €
Bacon / onions / cream

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

South Tyrolean Strawberry Dumplings ✓ 12,00 €
(20-minute wait) 1, 6
fresh berries / vanilla sauce

Homemade Profiteroles ✓ 1 10,00 €
(Choux Pastry Sticks)
filled with fruit mousse / berries

Vanilla ice cream ✓ 4, 6, 9 9,00 €
Vanilla ice cream / hot wild berries

Affogato al caffè ✓ 4, 6, 9 6,50 €
Espresso / Vanilla ice cream

Ice cream ✓ 4, 6, 9 per scoop 3,00 €
Vanilla, chocolate, strawberry,



CHILDREN'S MENU only for little princesses and wizards

Findet Nemo Fischstäbchen / Kartoffelsalat / Ketchup	1, 5	9,00 €
Mickys-Maus-Schnitzel Pork or 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 €
French fries 		6,00 €



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
- ✓ Vegetarian

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.

