

## 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



## **BADISCHER ASPARAGUS**

from Bruchsal

**Portion of asparagus spears (approx. 350 g)**<sup>6, 9</sup> 25,00 €  
boiled potatoes / rosemary oil  
hollandaise sauce

On request, we also serve  
(only in combination with asparagus):

<b>Boiles and Black Forest ham</b>	15, 6, 9	8,00 €
<b>Small breaded pork schnitzel</b>	1, 6, 9	9,00 €
<b>Pork Cordon Bleu</b>	1, 6, 9	14,00 €
<b>Pork fillet medallions</b>	6, 9	12,00 €
<b>Argentinian rump steak (280g)</b>	6, 9	19,00 €
<b>Grilled chicken breast</b>	6, 9	10,00 €


Alternative to hollandaise sauce:

**Nut butter**

**Cold-pressed olive oil**



## VESPERPLATE

<b>Vesperbrett</b>	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		
<b>Homemade sausage salad</b>	1, 4, 5, 9, 11, 15	14,00 €
with bread	small	12,00 €
with fried potatoes	15	16,00 €
	small	14,00 €
<b>Swiss sausage salad</b>	1, 4, 5, 9, 11	14,00 €
Emmental chees / bread	small	12,00 €
Emmental cheese / fried potatoes	15	16,00 €
	small	14,00 €
<b>Cheese Salad</b> 	1, 5, 6, 8, 11	16,00 €
with tow kinds of cheese		
Bell peppers / grapes / carrots / walnuts		
Cherry tomatoes / fresh country br		



## STARTERS

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



## SALAD VARIETIES

<b>“Chicken” Salad</b>	7, 5 (evtl.)	22,00€
Chicken breast		
Raw vegetable salad / leaf salad		
Wild herb salad / Parmesan		
Cherry tomatoes / raspberry dressing		
<b>“Mushroom” Salad</b> 	6, 5 (evtl.)	19,00 €
Mixed salad / sautéed mushrooms		
Raw vegetable salad / cherry tomatoes		
Wild herb salad / radishes		
Parmesan / raspberry dressing		
<b>“Beef Tenderloin Strips” Salad</b>	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		
<b>“Camembert” Salad</b> 	6, 9, evtl. 5	19,00 €
Baked Camembert		
Leafy green salad / Raw vegetable salad / Radicchio		
Chicory / Cranberry vinaigrette		



## OUR CLASSICS

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

<b>Rump steak „Onion“</b> (approx. 280g) Argentine Angus beef Onion sauce / butter spaetzle vegetables / fried onions	1, 5, 9, 15	36,00 €
<b>Rump steak</b> (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



<b>„Forester“</b>	5, 9	22,00 €
Rösti / fried mushrooms / cream sauce / herbs		
<b>„Chicken“</b>	5, 9	24,00 €
Rösti / chicken breast fillet Mushrooms / cream sauce / herbs		
<b>„Beef strips“</b>	5, 9	26,00 €
Rösti / argentinian fillet of beef Mushroom cream sauce		
<b>“Black Forest”</b> 	5, 6, 9, 11, 4	22,00 €
Rösti / fried mushrooms / fried egg / pickled red onions / sour cream		
<b>„Fitness“</b> 	6, 9, 7, 8	22,00 €
Rösti / mixed salad / sour cream		
<b>“Alpine Hunter”</b>	4, 9, 6	26,00 €
Rösti / Black Angus Beef Strips Homemade Pear Chutney Creamy Gorgonzola Sauce (mild)		
<b>“Waldkönig” Rösti</b> 	4, 6, 9	22,00 €
Rösti / creamy Gorgonzola sauce (mild) Sautéed seasonal mushrooms		



## BURGER

<b>Chili Cheese Ott Burger</b>	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)		
<b>Veggie Burger</b> 	 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

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



## FINGERFOOD

<b>Chicken Fingers</b> 5 pieces	1, 4, 5, 9	15,00 €
Breaded chicken breast fillet Potato wedges / 3 dips of your choice		
<b>BBQ Chicken Wings</b> 6 pieces	1, (possibly 9, 6, 11, 5)	16,00 €
Spicy marinated chicken wings Wedges / 3 dips of your choice		
<b>Mozzarella Sticks</b> 5 pieces 	1, 6	14,00 €
Breaded mozzarella sticks Wedges / 3 dips of your choice		
<b>Chili Cheese Nuggets</b> 7 pieces 	1, 6	14,00 €
Green jalapeños / cheese / mildly spicy Potato wedges / 3 dips of your choice		
<b>Fingerfood Mix</b> 2 of each		17,00 €
Chicken fingers / BBQ wings Mozzarella sticks / chilli cheese nuggets Three dips of your choice		
<b>Portion of wedges</b> 		7,50 €
3 dips of your choice		
Extra: Chili Cheese Nugget	per piece	1,50 €
Extra: BBQ Wings / Mozzarella Stick	per piece	2,00 €
Chicken Fingers		

Portion of Ketchup 4 / mayonnaise 4, 6, 9, 11 / cranberries  
Sour cream 6 / barbecue 4, 5 / curry / garlic



## TARTE FLAMBÉE


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

## SWEETS FROM THE OTT

<b>South Tyrolean Strawberry Dumplings</b> ✓		12,00 €
(20-minute wait)	1, 6	
fresh berries / vanilla sauce		
<b>Homemade Profiteroles</b> ✓	1	10,00 €
(Choux Pastry Sticks)		
filled with fruit mousse / berries		
<b>Vanilla ice cream</b> ✓	4, 6, 9	9,00 €
Vanilla ice cream / hot wild berries		
<b>Affogato al caffè</b> ✓	4, 6, 9	6,50 €
Espresso / Vanilla ice cream		
<b>Ice cream</b> ✓	4, 6, 9 per scoop	3,00 €
Vanilla, chocolate, strawberry,		



**CHILDREN'S MENU** only for little princesses and wizards

<b>Finding Nemo</b> Fish fingers / potato salad / ketchup	1, 5	9,00 €
<b>Mickys-Maus-Schnitzel</b> Pork or Turkey schnitzel / gravy French fries or spaetzle	1, 5, 9	9,00 €
<b>Minions spaetzle</b> Spätzle with gravy	1, 5	6,50 €
<b>Tick, Trick &amp; Track Chicken Fingers</b> Chicken fingers / French fries	1	7,50 €
<b>French fries</b> 		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.

