GASTHAUS
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

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



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RESERVATION
MADE EASY,

You can now book your table at Gasthaus Ott conveniently online. Directly via our homepage or via Google!

Whether for a cozy dinner, a celebration or a spontaneous visit.
With just a few clicks you can secure your place with us.

Your team, from the Ott

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VESPERPLATE

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 €
Baked camembert	1, 5, 6, 11		14,00 €
Salad bouquet / Cranberry vinaigrette			

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STARTERS

Side salad  Lead salad / raw vegetable salad	5, 11		7,00 €
Large side salad  Lead salad / raw vegetable salad	5, 11		11,00 €
Homemade beef bouillon Beef bouillon / herb flädle	1, 5, 6, 9	 small	8,00 € 6,00 €
Bruschetta  Tomatoes / Olive oil / garlic	1		9,50 €
Pan-fried prawns in a clay pot Prawns / Diced tomatoes Garlic / Chilli / Lemon / Olive oil	3, 4		14,00 €
Baked nachos with 3 dips  Tortilla chips / Cheddar cheese / jalapeños Dips: sour cream / salsa / barbecue	12, 6		9,00 €

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SALAD VARIETIES

“Chicken” Salad Chicken breast Raw vegetable salad / leaf salad Wild herb salad / Parmesan Cherry tomatoes / house dressing	7, 5 (evtl.)	22,00€
“Mushroom” Salad Mixed salad / sautéed mushrooms Raw vegetable salad / cherry tomatoes Wild herb salad / radishes Parmesan / house dressing	6, 5 (evtl.)	19,00 €
“Beef Tenderloin Strips” Salad Grilled Black Angus strips Leafy green salad / wild herb salad Carrots / bell peppers / radishes Red onions / sour cream / house dressing	6, evtl. 5	24,00 €
“Camembert” Salad Baked Camembert Leafy green salad / Raw vegetable salad / Radicchio Chicory / house dressing	6, 9, evtl. 5	19,00 €
“Shrimp” Salad Mixed salad / pan-fried shrimp Garlic / chili / raw vegetable salad / Tomatoes Wild herb salad / house dressing	3, 4, 11	22,00 €

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OUR CLASSICS

Breaded schnitzel of Pork French fries or spaetzle Gravy or Creamy Mushroom 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 Creamy Mushroom 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 €
Maultaschen (meat filling) Maultaschen with creamed mushrooms Fried bacon & mushrooms	1, 9, 11, 5, 15, 4, 6	19,00 €

On request, we will be happy to serve you a fresh side salad for € 7.00

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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 onoins	1, 5, 9, 15	42,00 €
Rump steak (approx. 280g) Argentine Angus beef French fries / vegetables Homemade herb butter	5, 9, 15	42,00 €

On request, we will be happy to serve you a fresh side salad for € 7.00

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HOMEMADE SWISS HASH BROWNS

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

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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 small 15,00 €
Mountain cheese / Swiss Gruyére
Roastet onions

Baked sweet potato 6, 8 20,00 €
Burrata / pine nuts /
assorted vegetables / olive oil

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FINGERFOOD

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

Extra:	Chili Cheese Nugget	per piece	1,50 €
Extra:	BBQ Wings / Mozzarella Stick Chicken Fingers	per piece	2,00 €

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

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TARTE FLAMBÈE

„Tasty“ Bacon / onions / cream	1, 5, 6, 9	13,00 €
“Wild salmon” Crème fraîche / Wild salmon Onions / Leeks / Dill	1, 2, 6	14,00 €

SWEETS FROM THE OTT

Tonkabohnen Creme brûlée	6, 9	9,00 €
Warm Chocolate Cake With a liquid chocolate filling Raspberry Glaze / Berries	9, 12 Glutenfree	9,00 €
Cheesecake with caramel sauce Toasted slivered almonds	1, 6, 9, 8	9,00 €
Affogato al caffè Espresso / Vanilla ice cream	4, 6, 9	6,50 €
Ice cream Vanilla, chocolate, strawberry,	4, 6, 9 per scoop	3,00 €

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CHILDREN'S MENU only for little princesses and wizards

Finding Nemo Fish fingers / potato salad / 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 €

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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
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.