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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WINTER-LIKE

Braised Allgäu beef roll 1, 4, 5, 9, 11, 15, 6
(stuffed with bacon / gherkins / onions) 30,00 €
Red Cabbage / Napkin Dumplings
Port and Plum Sauce

Tender venison goulash 1, 4, 5, 9, 8 32,00 €
(Origin: Dombachtal in the Taunus)
Spätzle with hazelnut butter / red cabbage
Chestnuts / Lingonberry and Pear

Oven-baked pork fillet 1, 4, 9, 15, 6
(stuffed with chestnuts, bacon and apple) 28,00 €
Croquettes / Vegetables
Port and plum sauce

Half a duck, fresh from the oven 1, 4, 5, 9, 6 32,00 €
(Origin: Bavarian Crown Duck)
Napkin dumplings / Red cabbage
Cranberry and pear / Duck jus

Fried bread dumplings 1, 9, 6 24,00 €
Creamed savoy cabbage / glazed chestnuts

Rösti with salmon 2, 4, 9, 16, 6 30,00 €
Colourfully marinated salmon / green asparagus
Rösti / Hollandaise sauce / tarragon oil

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VESPERPLATE

Homemade sausage salad 1, 11, 15, 9		14,00 €
with bread	small	12,00 €
with fried potatoes		16,00 €
	small	14,00 €
Swiss sausage salad 6, 11, 1, 15, 9		14,00 €
Emmental chees / bread	small	12,00 €
Emmental cheese / fried potatoes		16,00 €
	small	14,00 €

STARTERS

Side salad 11, 4, 6, 9, 10	7,00 €
Lead salad / raw vegetable salad	
Homemade beef bouillon 5, 9, 1, 6	8,00 €
Beef bouillon / herb flädle small	6,00 €
Chestnut cream soup 4, 5, 6	9,50 €
glazed chestnuts / truffle oil	
Lamb's lettuce 1, 11, 15, 6	**14**,00 €
Potato dressing / croutons / bacon	
(also available without bacon)	

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SALAD VARIETIES

“Chicken” Salad 6, 11, 4, 16 — 22,00€
Chicken breast
Raw vegetable salad / leaf salad
Wild herb salad / Parmesan
Cherry tomatoes / house dressing

“Beef Tenderloin Strips” Salad 6 — 26,00 €
Grilled Black Angus strips
Leafy green salad / wild herb salad
Carrots / bell peppers / radishes
Red onions / sour cream / house dressing

‘Salmon’ salad 2, 4, 11, 6, 10, 16 — 24,00 €
mixed salad / raw vegetable salad / tomatoes
colourfully marinated salmon
Red onions / honey mustard dressing

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OUR CLASSICS

Top-quality meat from Hug Butchers in Tannheim

Breaded pork escalope 1, 4, 9, 6, 5 — 22,00 €
made from pork loin, golden brown and crispy,
chips or spätzle
roast gravy or mushroom cream sauce

Pork Cordon Bleu 1, 4, 9, 6, 15, 5 — 28,00 €
made from pork loin, stuffed with tangy
Swiss alpine cheese / farmhouse ham
Spätzle / gravy

Breaded turkey escalope 1, 4, 6, 9, 5 — 23,00 €
Tender turkey breast in a crispy coating
served with chips or spätzle
roast gravy or mushroom cream sauce

Schwabenpfännle 1, 4, 6, 9, 5 — 28,00 €
Juicy pork fillet medallions,
freshly pan-fried and served in a hot cast-iron pan
served with cheese spaetzle and mixed vegetables
mushroom cream sauce

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

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STEAK-KARTE

COOKED USING THE SOUS-VIDE METHOD

Premium Argentine beef from Devesa

finely marbled, with a particularly delicate yet robust flavour, gently cooked sous-vide and then seared to perfection.

Roast beef with onions (ca. 300g) 1, 4, 6, 5 — 39,00 €
Premium Argentine Black Angus beef
Onion sauce / buttered spaetzle
assorted market vegetables / fried onions

BURGER

Chili Cheese Ott Burger 1, 9, 11, 15, 4, 6 — 21,00 €
180 g dry-aged Wagyu beef patty
Tomatoes / pickles / lettuce
Pickled red onions / cheddar
Jalapeños/ sauce / steakhouse fries
(Burgers are also available without jalapeños)

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HOMEMADE SWISS HASH BROWNS

„Chicken“ 4, 5, 9, 6 — 24,00 €
Rösti / chicken breast fillet
Creamy Mushroom Sauce / herbs

„Beef strips“ 4, 5, 9, 6 — 28,00 €
Rösti / argentinian fillet of beef
Creamy Mushroom Sauce

„Fitness“ 6, 9, 11, 4 — 22,00 €
Rösti / mixed salad / sour cream

ENJOY WITH CHEESE

Cheese spaetzle 1, 9, 6 — 18,00 €
Swiss Sennen cheese / Tyrolean — small 16,00 €
Mountain cheese / Swiss Gruyére
Roastet onions

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TARTE FLAMBÈE

„Tasty“ 1, 6, 9, 15 — 14,00 €
Bacon / onions / cream

“Wild salmon” 1, 2, 6, 9 — 15,00 €
Crème fraîche / Wild salmon
Onions / Leeks / Dill

SWEETS FROM THE OTT

Lebkuchen-Tiramisu 1, 4, 9, 6 — 12,00 €

Gebackene Glühwein-Feigen 9, 4, 6 — 12,00 €
mit weißer Spekulatius-Mouse /Beeren

Bratapfel gefüllt 1, 8, 6
(mit Marzipan, Rosinen, Haselnuss, Mandeln) — 12,00 €
mit Vanille-Soße

Affogato al caffè 6 — 6,50 €
Espresso / Vanilla ice cream

Ice cream 6 — per scoop — 3,00 €
Vanilla, chocolate, strawberry,

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CHILDREN'S MENU only for little princesses and wizards

Finding Nemo 1, 2, 5, 9 — 9,00 €
Fish fingers / potato salad / ketchup

Mickys-Maus-Schnitzel 1, 4, 5, 9 — 9,00 €
Pork or Turkey schnitzel / gravy
French fries or spaetzle

Minions spaetzle 1, 4, 5, 9 — 6,50 €
Spätzle with gravy

Tick, Trick & Track Chicken Fingers 1, 9 — 9,00 €
Chicken fingers /
French fries

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
Lactose-free

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.