

SCHMANKERL
À la carte Menu

CLASSIC BAVARIAN STARTERS

BREAD & BREZN	8
Baked in-house & served with bavarian olive oil	
OBATZTER	8
Bavarian cheese aged with penicillium camemberti	
ALLGÄUER SAUSAGE SLAW WITH PUMPKINSEED OIL	15 21.50
Sausage thinly cut in a sour vinaigrette	

NEO BAVARIAN STARTERS

ARME RITTER	21.50
Pain perdu soaked in crayfish bisque topped with Smoked ham & fresh mussels	
RADI SALAT	21
Fresh & crisp Served with Pretzels, cenovis & Agrumen	
CABBAGE HEAP	23
With Jerusalem artichoke & pumpkin seed vegetable mole	

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MAIN COURSE

BAVARIAN BACKHENDL	46
With whipped sour cream & cranberry horseradish Kohlrabi	
THE PORK	62
In terms of the Allgäu With mushroom sauce & Yuzu Kosho	
BÖFFLAMOT	38.50
A Bavarian original Braised beef in red wine served with various onions	
LOCAL PIKEPERCH	42
With sour mussel herb, smoked mussels & grapes	
SIDES	
ALLGÄUER KÄSSPÄTZLE	14.50
With caramelized onions after Anneliese Stöckle	
FREDDY'S FINEST	14.50
Finest potatoes from the Albula valley Served with cucumber, shirazu & smoked Lager kombu	
FERMENTED SCHUPFNUDEL	24
On Perigord truffles	

BUSSERL

À la carte Menu

DESSERTS

MC ROSI'S APFELTASCHERL 16

With Perigord truffles

SNOW CASTLE 18

Curd dumplings with plum & breadcrumbs

SZENARIUM PENIZILLIUM IVONA 18

Finest curd on banana roqueforti & limes

MULLED WINE SORBET 14

HY Pet Nat Sorbet

MEAT DECLARATION

We obtain our pork, veal & fish poultry from sustainable Swiss productions. Our venison is also from Switzerland. The mussels are from lake Zurich as well as Italy.

Whenever possible we obtain our products of BIO quality

ALLERGIES

Please contact our staff about the possibility of experiencing allergic reactions or intolerances to the ingredients in our dishes.

All prices incl. 7.7% sales tax in CHF.

Vintage changes are reserved.

ROSI 

SCHMANKERL MENU

Tasting Menu - The Classic

Our classic tasting menu, served in three courses, will give you everything & more. Simply good & really Bavarian. Sit back and enjoy.

BROT & BREZEN COURSE

Baked in-house & served with bavarian olive oil

OBATZTER

Bavarian cheese aged with penicillium camemberti

ALLGÄUER SAUSAGE SLAW WITH PUMPKINSEED OIL

Sausage thinly cut in a sour vinaigrette

RADI SALAT

Fresh & crisp

Served with Pretzels, cenovis & Agrumen

BAVARIAN BACKHENDL

With whipped sour cream & cranberry horseradish
Kohlrabi

FREDDY'S FINEST

Finest potatoes from the Albula valley

Served with cucumber, shirazu & smoked lager kombu

SNOW CASTLE

Curd dumplings with plum brandy and breadcrumbs

CHF 75 per person incl. tax | excl. beverages

Please note that the tasting menu will be exclusively served

SCHMANKERL MENU

Tasting Menu - The Medium

Let yourself be seduced by a Bavarian absurdist.

Served in 8 courses.

ICICLE

As a vermouth cocktail

BAVARIAN LARD PASTRY

Wagyu A4 Bündnerfleisch from LUMA Beef &
Caviar sour-creme

CABBAGE HEAP

With Jerusalem artichoke & pumpkin seed Vegetable mole

HIESIGER ZANDER

On sour mussel herb & grapes

BÖFFLAMOT IN ALLGÄUER RESPECT

A Bavarian original

Braised beef in red wine served with various onions with
Allgäuer Kässpätzle

STAMPERL IM LATEX

Bergamot & Almond

GLÜH-WEIN-SORBET

Literally

SCHNEEBURG

Curd dumplings with plum brandy and breadcrumbs

CHF 120 per person incl. tax | excl. beverages

Please note that the tasting menu will be exclusively served
to the entire table.

SCHMANKERL MENU

Tasting Menu - Wirtshaus Maximus

Enter a Bavarian Absurdistan, served in ten courses.

ICICLE

As a vermouth cocktail

BAVARIAN LARD PASTRY

Wagyu A4 Bündnerfleisch from LUMA Beef &
Caviar sour-creme

CABBAGE HEAP

With Jerusalem artichoke & pumpkin seed Vegetable mole

ARMER RITTER & KREBSTEEL

After Johann Rottenhöfer
From local crayfish from the time of King Ludwig's

BÖFFLAMOT

A Bavarian original
Braised beef in red wine served with various onions served with Fermented potato noodles & Perigord truffles

STAMPERL IM LATEX

Bergamot & Almond

GLÜH-WEIN-SORBET

Literally

SZENARIUM PENIZILLIUM IVONA

With banana roqueforti & lime

SCHNEEBURG

Curd dumplings with plum & breadcrumbs

BETTHUPFERL

CHF 160 per person incl. tax | excl. beverages

Please note that the tasting menu will be exclusively served to the entire table.

