

Food & Beverages

www.sulzbergerhof.de





Dear guests and friends,
welcome at the Sulzberger Hof!

The Corona virus has been with us for two years now. There is no end in sight any time soon, and the global political situation is not the best either. That makes it more and more important to leave the everyday life behind, from time to time. What is better than a good dinner in a pleasant atmosphere?

Please let us know if you can't find the perfect match on our offers, chef Sepp Schrenker and his team are sure to find a solution. „Enjoyment takes time“ - therefore we ask for your understanding if it should take a little longer. We use almost exclusively fresh produce from our local suppliers.

If you suffer from allergies or food intolerances, please ask our service staff. We will be happy to advise you.

Your hosts

Lars, Bettina and Madleine Menzel
and all employees

In order to properly prepare for your visit, we kindly
ask you to book your table early enough.
Thank you very much

Visit us on the internet: www.sulzbergerhof.de



Prices are in Euros.

„Tiroler Hut“ - The culinary experience from Austria

- Small salad as appetizer
 - 3 sorts of meat filets from beef, pork and chicken (per person ca. 200 g)
 - Various dips
 - Julienne from fresh, seasonal vegetable in a consommé
 - Baguette fresh from the oven
 - Farmhouse potatoes with herbal curd cheese
- per person à 32.00

Reorder of meat per person

combination of three meats à 7.00
only beef à 12.00

Children up to 14 years old 1,50 € per year of life (without salad plate)

You grill your meat on the hot iron hat – just as you like. While the meat sizzles on the hat, you can spoon the consommé with delicious julienne vegetable from the hat brim. All kinds of delicacies are additionally served.

A great possibility for a cosy and delicious get-together!

- Please, pre-order at least 1 day ahead -



Prices are in Euros.

Soups

Consommé from prime boiled beef with homemade herb fridatas and mountain cheese ravioli	6,90
Tomato cream soup with cream topping and herb croutons	5,40

Appetizers

Mixed salad colorful leaf salads and raw fruit and vegetables in a homemade dressing	6,50
Mediterranean prime boiled beef Strips of beef tip marinated with lime, chilli, white balsamic vinegar, onions, cucumber, peppers and vine tomato, served with fresh bread	9,40
Bruschetta 4 toasted baguette slices with diced tomatoes, garlic and basil	5,20
Homemade South Tyrolean „Schlutzkrapfen“ served in herb butter and fresh parmesan cheese	12,70



Prices are in Euros.

Salads

Salad variation „Sulzberger Hof“	19,20
Three fried medallions of pork, chicken and beef with onions and marinated peppers on colourful leaf salads with cocktail tomatoes and light balsamic dressing	
Salad variation „Surf & Turf“	24,20
Small rump steak and 3 premium prawns on colourful leaf salads with dark balsamic dressing	
Salad variation „Alpgold“	13,70
Baked mountain cheese in breadcrumbs with colorful leaf salads with house dressing and cranberries	
Salad variation „Allgäu“	13,90
Mixed leaf and raw vegetable salads with homemade yoghurt-herb dressing, served with thinly sliced ham, mountain ham, mountain cheese strips and egg	
„Sweet & Chili“	14,20
Roasted chicken breast strips and peppers in a sweet and spicy topping on colourful leaf salads with brown balsamic dressing	

- This salads are served with roasted baguette -

Allgäuer sausage salat	10,90
Leberkäse (meat loaf) and Emmentaler cheese with onions and pickles seasoned heartily. Served with fresh bread.	



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Fish

Tender salmon fillet on top of linguine with lemon and lime sauce and cocktail tomatoes	18,40
Linguine aglio e olio with premium king prawns and cherry tomatoes	17,20

Vegetarian

Allgäuer cheese spaetzle with grated mountain cheese, browned onions and chives served in an iron pan with small leaf salad	12,80
Veggi wrap large tortilla patty filled with grilled vegetables and iceberg lettuce, in spicy-sweet chilli sauce	11,90
Green burger roasted vegetable paddy in a sourdough bun with tomato, iceberg lettuce and red onions in sweet chilli sauce	13,60



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Alpine delights

Schnitzel „Viennese style“ of pork loin with french fries	13,90
Beef onion roast Roast beef with stewed onions in sauce and homemade spaetzle	21,90
Chicken breast Piccata with tomatized spaghetti, roasted vegetables of the season and fresh parmesan cheese	16,90
The cats meow „Katzeg´ schrei“ thin strips of boiled beef with egg and onions melted on potato röstis, served with cranberries and leaf salad	15,20
SulzBurger finest dry-aged beef in toasted gourmet buns with roasted bacon, fresh jalapeños, iceberg salad, onions and tomatoes gratinated with mountain cheese on homemade western sauce	16,70



Prices are in Euros.

Steaks from the grazing cattle in the Allgäu

Rumpsteak „Dry Aged” from Allgäuer heifer

ca. 200g	19,20
ca. 250g	23,60
ca. 300g	27,90

Steak from the Allgäu saddle of pork

ca. 240g	13,80
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Chicken breast steak

ca. 220g	12,90
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- Every steak is served with homemade herb butter -

Choose from our different side dishes:

French fries	2,50
Roasted potatoes	3,50
Almond croquettes	3,00
Hash browned potatoes	3,50
Cheese spaetzle (noodles)	3,50
Market vegetables	4,00
Cream sauce or gravy	2,50



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Desserts

Allgäu apple pie with cinnamon-sugar-coat served with vanille ice cream	6,20
Warm chocolate cake with a liquid center and vanilla ice cream on fresh fruits of the season	7,60
Curd dumplings nougat filling with cinnamon-sugar-coat	9,80

- Please ask for our ice cream menu and mind the offers on the board -

Hot drinks

Cup of coffee	2.30
Mug of coffee	3.60
Cappuccino	2.60
Espresso	2.00
Double Espresso	2.70
Espresso Macchiato	2.30
Espresso Corretto - with a shot Grappa or Amaretto	3.10
Affogato al caffè - 1 scoop of vanilla ice cream with hot espresso	3.40
Café Latte	3.60
Latte Macchiato	3.90
Hot chocolate with milk foam or whipped cream	2.90
Glass of tea (different types)	2.20
Mug of hot mulled wine	4.50
Mug of Jagertee (black tea with rum)	4.50
Hot lemon	2.60

¹ with preservatives ² with antioxidants ³ with flavor enhancer, ⁴ with sweeteners, ⁶ with one kind of sugar and sweetener, ¹² with colouring agent,
¹³ sulfurated, ¹⁴ waxed, ¹⁶ with phosphate, ⁴⁰ cereals containing gluten and products of it,
⁴¹ crustaceans and products of it, ⁴² eggs and egg products, ⁴³ fish and fish products, ⁴⁴ peanuts and products,
⁴⁸ soy and soy products, ⁴⁹ milk and milk products (incl. lactose), ⁵⁰ edible nuts and products,
⁵¹ celery and celery products, ⁵² mustard and products, ⁵³ sesame seeds and products, ⁵⁴ sulfur dioxides and sulfites,
⁵⁵ lupines and products



Beer specialities

On tap

Urtyp Export	0.5 l	3.70
	0.25 l	2.30
Büble Edelweizen (wheat beer)	0.5 l	3.90
	0.3 l	2.50
Radler (Beer with lemonade)	0.5 l	3.70
	0.25 l	2.30
Mohren	0.5 l	3.90
Russ (wheat beer with lemonade)	0.5 l	3.90

From the bottle

Alt Kemptener Weiße dark, top-fermented wheat beer speciality	0.5 l	3.90
Urbayrisch Dunkel	0.5 l	3.80
Teutsch Pils	0.33 l	2.90

Non-alcoholic beer

Büble Edelweissbier	0.5 l	3.90
Jever Fun Pilsener	0.33 l	2.90



Non-alcoholic drinks

Table water	0.2 l	1.90
	0.4 l	2.90
Selters Classic	0.25 l	1.90
	0.5 l	3.20
Selters Naturell (still water)	0,25 l	1.90
	0.5 l	3.20
Coca Cola ^{4,7} , Cola-Mix ^{3,4,5,7}		
Orange or lemon lemonade ^{3,4,5}	0.2 l	2.60
	0.4 l	3.40
Coca Cola Zero ^{4,7,8}	0.33 l	2.90
Almdudler	0.33 l	3.40

Juices

Apple juice	0.2 l	2.70
Orange juice	0.2 l	2.70
Maracuya juice	0.2 l	2.90
Currant juice	0.2 l	2.90
Rhubarb juice	0.2 l	2.90
	all also 0.4 l	+ 2.00
Juice with carbonated mineral water	0.2 l	2.90
Elderflower syrup with carbonated mineral water	0.4 l	3.50

¹ with preservative,, ² with flavor enhancer,
³ with antioxidant, ⁴ with colouring agent, ⁵ with sweetening agent,
⁶ contains caffeine, ⁷ contains sulfate, ⁸ contains phenylalanine



Longdrinks

each with 4 cl alcohol

Campari Orange ⁴		5.90
Cuba Libre ^{4,7}		9.00
Gin Tonic		
Bombay Sapphire		9,50
Illusionist		12,00
Malfy (con limone or gin rosa)		11,00
Le tribute		14,00
Lupulus (from the Allgäu)		12,00
Vodka Lemon		7.50

Aperitif

Martini Bianco	5 cl	4.80
Sandeman Sherry Medium Dry	5 cl	4.80
Glass of Prosecco	0.1 l	3.90

Schnaps

Allgäuer Heuschnaps	2 cl	3,50
Obstler (fruit schnaps)	2 cl	2.60
Allgäuer Gebirgsenzian (Turra) (gentian schnaps)	2 cl	3.50
Williamsbirne (pear schnaps)	2 cl	2.90
Oberstdorfer Berggeist, 51 % herbs	2 cl	3.50
Old Willi, matured in a wood barrel	2 cl	4.50
Apricot	2 cl	2.90
Cherry liqueur	2 cl	2.80
Grappa	2 cl	7.90

Cognac

Remy Martin VS OP	2 cl	5.90
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Whiskey

Jack Daniel's	4 cl	4.90
Glenfiddich 12	4 cl	7.20
Glendalough 13	4 cl	14,90

Liqueur

Warm egg liqueur with whipped cream	4 cl	4.50
Baileys	2 cl	3.50
Sambuca Molinari	2 cl	3.20
Warm Amaretto with whipped cream	4 cl	3.50

Bitter

Fernet Branca	2 cl	3.00
Ramazzotti	2 cl	3.00
Jägermeister	2 cl	3.00
Campari Bitter	4 cl	3.00

Hot drinks

Cup of coffee	2.30
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Cappuccino	2.60
Espresso	2.00
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