

Hotel ★★★
Gasthof
zum Süßen Grund

Welcome to Albstadt!

*We have the pleasure in welcoming you to our Hotel!
Like a genuine guesthouse, where the meals are cooked by
the manager himself, we will ensure that you find something on our
menu to suite everybody's taste.*

*Do you plan a family or corporate event?
We will be happy to host your reception and accommodate your
individual needs, and to ensure a successful event. Our comfortably
furnished rooms are available for our guests from further afield.
Please contact us.*

*We thank you for your enquiry and wish you
a pleasant stay and „Bon Appetit“.*

Kristine and Marcelo Föhr with their team

Before Meals

To go with your meal or drink:

Our homemade apple lard
or herb-flavoured sour cream with bread

Starters

Tartar of smoked salmon with lemon-flavoured cream,
served with green salad

Beef Carpaccio à la chef

Soups

Tomato soup with herb-flavoured cream

Curry soup with a fried king prawn

"Flädlesuppe" (Bouillon with sliced pancakes and chives –
a local speciality)

„Gaisburger Marsch" (A traditional local stew -
made of beef, potatoes, vegetables, onions, and Spatzle)

For our younger guests

„Fury" (Chips with ketchup)

„Flicka" (Spatzle with cream sauce)

„Zottel" (Pasta with tomato sauce)

„Wendy" (Small breaded Schnitzel with chips)

One scoop of vanilla, strawberry, or chocolate ice cream

Fish dishes

Prawns on tomatoe pasta *

Fillets of Bodensee salmon "Müllerin" fried in butter
together with cherry tomatoes and almonds *

Pike fillet and mixed vegetables with herb-flavoured rice *

Salmon fillet and potatoe gnocchi with vegetables and pesto

Meat dishes

Breaded schnitzel (pork) fried in butter served with chips

„Wiener Schnitzel“ (veal) with fried potatoes

"Jagerschnitzel" (pork) with mushroom cream and Spatzle *

Roast Joint with fried onions, creamed mushrooms,
Spatzle, and a Swabian ravioli

Argentinean Rump Steak with herb-flavoured butter
and potatoe croquettes

Stuffed Beef Olive à la chef with mushrooms and vegetables,
served with tagliatelle

Braised Beef with a horse raddish sauce *
served with boiled potatoes *

Chicken Breast in a curry sauce *
with fried pineapple bits, served with almond rice

Vegetarian dishes

Pasta with Olives ⁽⁶⁾, sun dried tomatoes,
and freshly grated Parmesan cheese *

Variety of mushroom and vegetables with rice *

Potatoe gnocchi with vegetables and pesto *

Dishes marked with * can be ordered in small portions.

(6) With blackening agents

Salads

Plate of salad taken from the buffet

*Big Salad **

- *with chicken breast and pineapple bits*
- *or with pork strips*
- *or with tuna, olives, and onions*
- *or with fried mushrooms*
- *or with fried king prawns*

Traditional cold German dishes

(from 11.30 am until 10.00 pm)

Snack „Süßer Grund“^(1,12) (Traditional style sausage, cheese, smoked ham, and a Schnapps)

A big plate of smoked ham⁽¹²⁾

Ham⁽¹²⁾ or Cheese Sandwich

"Wurstsalat"^(1,12) (Thin slices of sausage with vinegar & oil dressing, pickles, onions, chives, tomatoes, eggs, and parsley)

"Wurstsalat Swiss Style"^(1,12) (As above - with cheese)

The dishes above are served with bread.

*„Allgäuer Käs'Spatzle“ (Swabian noodles with cheese and fried onions) **

Swabian Ravioli stuffed with minced pork meat, spinach, and bacon, together with some vegetables in bouillon

"Flammkuchen"⁽¹²⁾ (Thin and crispy Alsatian 'pizza')

- *with sour cream, bacon, and onions*
- *or with sour cream, salmon, and prawns*

*Dishes marked with * can be ordered in small portions.
(1) With coloring agents, (12) Contains Phenylalanine*

Our set meals

Swabian Menu

"Flädlesuppe"

Bouillon with sliced pancakes and chives

„Äbler Pfännchen“

Fillet of pork with creamed mushrooms and Spatzle

Deep-fried apple pancakes with vanilla ice cream

Fish Menu

*Leaf salad with smoked salmon
and lemon-flavoured cream*

*Fillets of Bodensee salmon "Müllerin"
fried in butter, together with cherry tomatoes and almonds*

Mousse au chocolat with raspberry ragout

Desserts

Deep-fried apple pancakes with vanilla ice cream

Mousse au chocolat with raspberry ragout

„Kaiserschmarrn“ (Austrian dessert) with vanilla sauce

Variety of sorbets with fresh fruit

Apple Strudel with vanilla ice cream and whipped cream

Cakes

Piece of cake

Piece of gateau

Serving of whipped cream

Hot Beverages

Swiss coffee and espresso from Maeder:

Pot of coffee

Cup of coffee€

Espresso

Espresso Macchiato

Double Espresso

Café Latte

Cappuccino

Latte Macchiato

Hot chocolate with whipped cream

Tea in a stainless steel pot

Please select: English Breakfast, Earl Grey, Mint & Fresh,
Fruity Camomile, Rooibos Orange and Sweet Berries.

(From the „Ronnefeldt Tea Caddy“ we serve loose tea, made the traditional way in a natural fibre tea net.)