

THEOS WINTERMENU



SALADS

CRISPY LEAF SALAD // 12

with our home-made balsamico dressing,
cherry tomatoes, cucumber, carrots, chive sour-cream and herb baguette
B/C1/I/N

CAESAR SALAD // 12

with cherry tomatoes, bacon bits, Parmesan and croutons
A/B/C1

SALAD OPTIONS // PER PORTION 5

fried shrimps (K)
fried strips of Allgäu beef fillet
fried breast of corn-fed chicken

LAMB'S LETTUCE SALAD // 18

with raspberry vinaigrette, datterini tomatoes,
glazed chestnuts and walnuts
A/C1/E2/N

NICOISE SALAD // 18

Fresh leaf salads with lemon-balsamico dressing, potatoes,
almond olives, beans, bell peppers, boiled egg and grilled tuna
A/E1/J/N

Our recommendation with salads and wine:

PORTION OF ALMOND OLIVES AND FRESH PARMESAN // 4

E1/B

**PEOPLE
WHO LOVE
TO EAT ARE
ALWAYS
THE BEST
PEOPLE**

JULIA CHILD



COLD AND WARM CLASSICS

BEEF TARTARE 125 GR. CLASSIC // 16

with egg yolk in a bowl and herb baguette
or French fries

A/B/C1

SOUP OF THE DAY // 6

TAPAS // 14

Sundried tomatoes, almond olives, chorizo,
goat's cheese flambéed with rosemary honey,
Serrano ham, aubergine cream, grilled courgette and
baguette

B/C1//E1

SALMON CARPACCIO // 14

with lemon-tomato marinade and rocket-black
salsify salad

J/N

SWISS POTATO RÖSTI // 14

with rustic bacon and two fried eggs

A

PA AMB OLI // 9

Toasted ciabatta marinated with fresh tomato,
with Serrano ham and almond olives

C1/C2/C4/F/E1

GOAT'S CHEESE CRÈME BRÛLÉE // 14

and salad of rocket, pear and beetroot, with pickled
black walnuts

A/B/E2



PASTA

SAFFRON TAGLIATELLE // 14

with braised tomatoes, parsley and shaved truffle

B/C1

PENNE ALL'ARRABBIATA // 9

with shaved Parmesan

A/B/C1

SWEET POTATO GNOCCHI // 14

with goat's cottage cheese, dates and rocket

A/B/C1

PUMPKIN RISOTTO // 14

with fried porcini mushrooms

B



MEAT AND FISH

ALLGÄU BEEF FILET STEAK 250 GR. // 34

YOUNG BULL ENTRECÔTE 250 GR. // 18

U.S. FLANK STEAK 250 GR. // 28

CHOICE OF SAUCES

Herb butter,
White pepper cream sauce
Béarnaise sauce
A/B

SIDE DISHES // PER PORTION 3

French fries
Potato wedges
Fried potatoes
Grilled vegetables
Side salad I/M

VIENNA VEAL SCHNITZEL 160 GR. // 24

with lingonberries, lemon, fried potatoes
and side salad
A/B/C1/I/N

PINK ROAST SADDLE OF DEER // 36

with white pepper foam,
truffled sprouts, baby carrots and vitelotte potatoes
B

CRISPY BREAST AND DRUMSTICK OF CHERRY-VALLEY DUCK // 38

on fried mie noodles with baby pak choi, soya sprouts,
snow peas and carrots in sweet-and-sour sesame jus
A/C1/G/F

FRIED FILET OF ARCTIC COD // 28

with fried chorizo and laurel-vanilla oil
on celeriac cream with colourful tomato ragout
und BlinQ Blossom® cress
J/H

**GOOD
FRIENDS,
GOOD
FOOD,
GOOD
TIMES**



DESSERT

HOME-MADE TIRAMISU // 9

served in a biscuit bowl

A/B/C1

LUKEWARM APPLE STRUDEL // 9

with vanilla foam and marinated cinnamon quince

A/B/C1

PANNA COTTA // 9

with plum sorbet and marinated oranges

B

THEOS CHOCOLATE VARIATION // 12

Chocolate ball filled with vanilla ice-cream and sprinkles,
chocolate sponge cake and coffee-chocolate chunks

A/B/C1

**LIFE IS
SHORT
EAT
DESSERT
FIRST**

Eggs	A	Hazelnuts	E
Milk (incl. lactose)	B	Cashew nuts	E4
Wheat	C1	Pecan nuts	E5
Barley	C2	Brazil nuts	E6
Oats	C3	Pistachios	E7
Rye	C4	Macadamia nuts	E8
Spelt	C5	Sesame seeds	F
Grünkern spelt	C6	Soya	G
Einkorn wheat	C7	Celery	H
Emmer wheat	C8	Mustard	I
Khorasan wheat	C9	Fish	J
Triticale	C10	Crustaceans	K
Peanuts	D	Molluscs/mollusc products	L
Almonds	E1	Lupin	M
Walnuts	E2	Sulphur dioxide/sulphites	N

WHITE WINES

OPEN WHITE WINES

HORGELUS BLANC I.G.P.

Colombard-Sauvignon Blanc
Domaine Horgelus, Côtes de Gascogne, France
Exotic/fresh
0.1l// 3.40
0.2l// 6.70

RIESLING QBA DRY

Weingut Leitz, Rheingau, Germany
Fruity/classy/mineral taste
0.1l// 3.90
0.2l// 7.70

LAGUNA SECCA CHARDONNAY

Bianco Sicilia DOC, Mandrarossa, Sicily, Italy
Harmonious/lingering
0.1l// 5.10
0.2l// 9.80

WHITE WINES BY THE BOTTLE

PINOT GRIS QBA DRY (ORGANIC)

Weingut Bäder, Rheinhessen, Germany
Juicy/lively/cheering
0.75l// 31.00

URRA DI MARE SAUVIGNON BLANC, NIGHT HARVEST

Bianco Sicilia DOC, Mandrarossa, Sicily, Italy
Pleasant acidity/excellent accompaniment to fish and leaf salad with vinaigrette
0.75l// 38.00

BARONNE CHARLOTTE GRAVES AOC

Baron Philippe de Rothschild, France
Fresh/spicy/elegant note of oak wood
0.75l// 51.00

POMINO BENEFIZIO RISERVA DOC

Frescobaldi-Castello Pomino, Tuscany, Italy
Floral aromas/powerful/tropical fruits
0.75l// 85.00

RED WINES

OPEN RED WINES

PRIMITIVO LIFILI IGP

Agmani, Apulia, Italy
Spicy/silky/elegant

0.1L// 4.40

0.2L// 8.60

PRÓXIMO, RIOJA DOC

Marqués de Riscal, Rioja, Spain
Full-bodied/light tannins/fruity

0.1L// 3.60

0.2L// 7.40

BELLERUCHE, CÔTES DU RHONE AOC

M.Chapoutier, Rhône, France
Peppery/complex/berry fruit

0.1L// 5.100.

0.2L// 9.80

IMPOSSIBLE RED

Laborie, Western Cape, South Africa
Intense mocha & coffee flavours with dark chocolate/soft

0.1L// 4.60

0.2L// 8.80

RED WINES BY THE BOTTLE

THE FUTURES SHIRAZ

Peter Lehmann, Barossa, Australia

Aromas of forest berries, plums and chocolate/silky tannins

0.75L// 54.00

NIPPOZZANO RISERVA, CHIANTI RUFINA DOCG

Frescobaldi – Castello Nipozzano, Tuscany, Italy

Spicy/multi-layered/red berries

0.75L// 51.00

CARMENERE ESCUDO ROJO

Rothschild, Valle del Rapel, Chile

Strong/fresh/aromas of cherry, pepper and vanilla

0.75L// 31.00

CASTELGIOCONDO, BRUNELLO DI MONTALCINO DOCG

Frescobaldi-CastelGiocondo, Tuscany, Italy

Intense berries/aromas of cloves, tobacco and

leather/noticeable tannins/distinctive barrique maturing

0.75L// 98.00

AMARONE DELLA VALPOLICELLA

Valpolicella DOC, Bertani, Veneto

Sweet spice/dried fruit/soft tannins

0.75L// 89.00