

# THEOS WINTERMENU



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## SALADS

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### CRISPY LEAF SALAD // 10

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

### CAESAR SALAD // 10

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

### NICOISE SALAD // 15

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

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

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JULIA CHILD



## COLD AND WARM CLASSICS

### **BEEF TARTARE 125 GR. CLASSIC // 13**

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

A/B/C1

### **SOUP OF THE DAY // 6**

### **TAPAS // 12**

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

B/C1//E1

### **SWISS POTATO RÖSTI // 12**

with rustic bacon and two fried eggs

A

### **PA AMB OLI // 7**

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

C1/C2/C4/F/E1



## PASTA

### **SAFFRON TAGLIATELLE // 12**

with braised tomatoes, parsley and shaved truffle

B/C1

### **🍴 PENNE ALL'ARRABBIATA // 7**

with shaved Parmesan

A/B/C1

### **SWEET POTATO GNOCCHI // 12**

with goat's cottage cheese, dates and rocket

A/B/C1

### **PUMPKIN RISOTTO // 12**

with fried porcini mushrooms

B



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# MEAT AND FISH

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## **PULLMAN BURGER**

**U.S. ANGUS BEEF 200 GR. // 16**

with leaf salad, tomatoes,  
pickled gherkins, onions, tomato relish,  
served with French fries

B/C1

**ALLGÄU BEEF FILET STEAK 250 GR. // 28**

**YOUNG BULL ENTRECÔTE 250 GR. // 15**

**U.S. FLANK STEAK 250 GR. // 23**

## **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. // 20**

with lingonberries, lemon, fried potatoes  
and side salad

A/B/C1/I/N

**FRIED FILET OF ARCTIC COD // 22**

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

J/H

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

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# DESSERT

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## HOME-MADE TIRAMISU // 7

served in a biscuit bowl

A/B/C1

## LUKEWARM APPLE STRUDEL // 7

with vanilla foam and marinated cinnamon quince

A/B/C1

## PANNA COTTA // 7

with plum sorbet and marinated oranges

B

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**LIFE IS  
SHORT  
EAT  
DESSERT  
FIRST**

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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

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# WHITE WINES

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## 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

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# RED WINES

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## 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

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