

# RIESER CULATELLO RISERVA

The name "Culatello" designates the handcrafted style of production of our ham. Ries is the name of the area from whence it comes, and we call it a riserva because it's left to cure for a much longer period of time than the original.

The curing and fermentation process requires a high level of humidity in order to enable a fungal culture (penicillin) to develop on the surface of the ham, which in turn releases enzymes into the meat. This allows the ham to mature in a markedly different way than any other air-dried ham.

Our Culatelli mature in what were once beer cellars, 10 metres below our inn, in a unique climate with a constant temperature of 12° C.

The fermentation notes that go a long way to defining its supremely special taste come to the fore only if it is allowed to mature for long enough.

## Starter

19,50

## Main course

26,80

served with freshly baked bread, finest olive oil, tomato flakes and stuffed olives

## FOR HOME

Rieser Culatello Riserva sliced	100 g	14,00
Culatello Salt	50 g	5,90

## FROM OLD HOUSE RECIPES

Flavoured, homemade Swabian ravioli	starter 17,50
with veal and spinach stuffed in herb stock, on buttered mashed potato	
	main course 21,50
with beech mushrooms and roasted onions	
<b>Blood sausage G'röscht'l</b>	
	21,00
homemade blood sausage on celery puree with glazed apples Radishes and sprouts	
<b>Crispy baked cabbage rolls in brown butter</b>	
	21,50
on mashed potatoes with fresh thyme and roasted bacon	
<b>Original Wiener Schnitzel</b>	
	27,50
from the veal upper shell, fried in butter with fried potatoes, fried capers, cold stirred cranberries, horseradish and fresh salad	
<b>Swabian roast beef with onions</b>	
	29,50
cut from a roast beef with flecks of cabbage and butter-fried Swavian ravioli	

## STARTERS

Tatar from the local water buffalo	29,50
Tartar of fillet, jalapeño mayonnaise, crystal bread and small Italian artichokes	
Bavarian Danube salmon fillet	29,50
delicately pickled and simmered in a mushroom-spice coat on lukewarm Chanterelle puree and salad with pickled rowan berries	

## SOUPS AND INTERMEDIATE DISHES

Nettle cream soup	14,50
with egg and fried scallop	
Bouillabaisse "Meyers Keller"	main course 29,00
with toasted bread, sauce aioli and rouille	
	starter 21,50
Calf's liver and lung	24,50
with Tropea onion and pickled Bavarian figs	

## VEGETARIAN

Cauliflower	22,50
a fine puree, roasted sunflower seeds, cereals, brown butter, pickled currants and hawthorn with deep-fried egg yolk	

## FISH & MEAT

### Atlantic halibut fillet

42,00

Crispily roasted on steamed mustard cabbage and pasta risotto with homemade candied Amalfi lemon and champagne-lemon sauce

### Atlantic halibut

39,50

with glazed wild broccoli, pickled radishes, kohlrabi, mustard cabbage, watercress, mashed potatoes and fermented radish leaf

### Braised & plucked shoulder of lamb

36,50

on two kinds of barley risotti with glazed Jacobi apples and raw marinated snap peas

### Guinea fowl - Label Rouge

42,50

Coq-au-Riesling with own braised vegetables and Haricots-Coco and tender pink roasted breast

## MENU "DIVERSITY"

A variety of aromas in small, exciting courses - very close to the season  
We recommend that you simply let yourself be surprised.

3 courses / 60,- €

4 courses / 79,- €

5 courses / 98,- €

6 courses / 116,- €

7 courses / 134,- €

## WINE ACCOMPANIMENT

matched to the aromas of the individual dishes, served by the glass  
5 glasses 49,00 / 7 glasses 65,00

## MENU "WITH BODY AND SOUL"

Authentic / regional / old handicraft made new

Soul food will be served:  
Classics that form us, that are part of our culinary DNA,  
served in pots and on plates as a communal experience

Rieser Culatello Riserva and 6 courses / 78,- € p.P.  
from 2 persons

## MATURED RAW MILK CHEESE

In the warm season we have a particular selection of excellent hard cheeses from our hard cheese affineur "Jamei" from the Allgäu.

To accompany it we serve walnut bread, homemade fruit jellies and black nuts.

Three different kinds / portion 18,50

## DESSERT AND PASTRIES

Original Beans chocolate	18,00
with Piura Porcelana water ganache, refreshing mint ice cream, a light yoghurt foam and caramel of white chocolate	
Lemon tart	18,00
with sorrel ice cream, caramel cream, cassis biscuit and yoghurt crumble	
Caramelized Kaiserschmarrn	32,00
per cast iron frying pan	
with vanilla sauce, rhubarb-strawberry compote two main course or four dessert portions and homemade ice cream	
Ice creation "Meyers Keller"	small 14,00
different homemade varieties with autumn fruits	large 19,00