

# A warm



# welcome

## Soups

<b>Maultaschensuppe</b> <i>Beef consommé with homemade pasta square<sup>7</sup></i>	€ 5,20
<b>Constanzer Bouillabaisse</b> <i>Fine fish soup finished with saffron and sherry</i>	large € 10,80 small € 7,80
<b>Gaisburger Marsch</b> <i>Beef stew with vegetables, potatoes and Spätzle noodles</i>	large € 8,50 small € 5,80

## Starters

<b>Small mixed salad</b>	€ 4,50
<b>Bacon and cabbage salad<sup>5,7</sup> - Speck-Krautsalat</b>	€ 3,50
<b>Fresh pretzel<sup>22</sup></b>	each for € 1,00

## Light meals for any time of the day

<b>Wirtshaus-Bruschetta</b> <i>Fresh farmhouse bread with hearty dripping with greaves, onions, radish and chive</i>	€ 5,80
<b>Obazda</b> <i>Homemade Obazda made from mild Camembert, onions and butter, served with fresh farmhouse bread</i>	€ 7,50
<b>Vesperbrett</b> <i>With cold roast meat, liver sausage, cured ham, dripping with greaves, Obazda, mountain cheese, butter, pickled gherkin, onion and fresh farmhouse bread<sup>1,4,5,7</sup></i>	€ 10,80
<b>Wurstsalat</b> <i>Sausage salad with ham sausage, pickled gherkin, red onion rings, radish and fresh farmhouse bread<sup>1,4,5</sup></i>	€ 8,80
<b>Schweizer Wurstsalat</b> <i>Swiss sausage salad with ham sausage, Emmentaler cheese, pickled gherkin, red onion rings and fresh farmhouse bread<sup>1,4,5</sup></i>	€ 9,80
<b>Weißwurst (veal sausage)</b> <i>Weißwurst sausage with sweet mustard<sup>1,5,7</sup></i>	each for € 2,80

## Classiques Wirtshaus

<b>Äpler Makkaroni</b> <i>Macaroni with fried streaky bacon, cheese and diced potatoes, served with apple sauce<sup>4,5,7</sup></i>	€ 9,80
<b>Ofenfrischer Schweinebraten</b> <i>Roast pork from the Swabian-Hall swine with bread dumpling and a hearty stout sauce</i>	€ 12,80
<b>Schweinshaxe</b> <i>Knuckle of pork with a crispy crust from our knuckle grill, served with bread dumplings and wheat beer sauce</i>	€ 13,80
<b>Altdeutsche Rinderroulade</b> <i>Braised beef roulade with green beans and homemade mashed potatoes.</i>	€ 16,80
<b>Beisl-Gulasch</b> <i>Braised veal goulash with a creamy bell pepper sauce and homemade Spätzle noodles</i>	€ 15,80
<b>Altstadt-Schnitzel</b> <i>Breaded pork schnitzel from the Swabian-Hall swine. Pan-fried in clarified butter and served with a homemade potato and cucumber salad</i>	€ 12,50
<b>Schwäbischer Zwiebelrostbraten</b> <i>Tender saddle of free-range beef with glazed onions and a hearty gravy, served with homemade Spätzle noodles</i>	€ 19,80
<b>Höllische Oxenfetzen</b> <i>Seared shredded ox with onions, bell pepper and herb butter. Served with fried potatoes</i>	€ 18,50
<b>Constanzer Filetteller</b> <i>Beef fillet with a mustard and herb crust, with Trollinger wine sauce and Bubenspitze noodles</i>	€ 25,80

## Fish dishes

<b>Gundele-Teller</b> <i>Pan-fried fish fillets with almond butter and parsley potatoes</i>	€ 18,50
<b>Saiblingsfilet Rheinsteig</b> <i>Pan-fried char fillet on a bed of Reichenau-style braised vegetables with a light lime sauce</i>	€ 17,80

## Vegetarian and vegan dishes

<b>Wendelgards Knödelpfanne</b> <i>Roasted pieces of bread dumplings with Reichenau-style vegetables and a creamy herb sauce</i>	€ 13,50
<b>Badische Kässpätzle</b> <i>Homemade cheese Spätzle noodles with roasted onions (with gravy on request)</i>	€ 9,50
<b>Badisches Leckerle</b> <i>Green spelt patties with a vegetarian sauce and a homemade potato and cucumber salad</i>	€ 13,50
<b>Veganer Schaschlikspieß</b> <i>Vegan vegetable pike with pepper sauce and rice</i>	€ 12,80

## Salads

<b>Oberzeller Salatteller</b> <i>Large mixed salad with our own dressing</i>	€ 9,50
<b>Stuben-Salat</b> <i>Leaf salad from Reichenau with our own dressing, served with grilled strips of chicken</i>	€ 13,50
<b>Schänzle-Salat</b> <i>Market-fresh leaf salads with vinaigrette and pan-fried Lake Constance fish fillets</i>	€ 15,80
<b>Bauernsalat</b> <i>Leaf salads with an oil and vinegar dressing with feta cheese, olives, chilli, cucumber and bell pepper<sup>1,2,4,5</sup></i>	€ 13,20

## Homemade pasta squares

<b>Oma's Liebling</b> <i>A pasta square in a hearty broth with a potato and cucumber salad</i>	€ 8,20
<b>Zwei Gschmälzte</b> <i>Two pasta squares with an onion melt, with a hearty gravy, and a potato and cucumber salad</i>	€ 11,80
<b>Jägers Art</b> <i>Two pasta squares with fresh mushrooms in a creamy sauce, with a potato and cucumber salad</i>	€ 12,80

1) with sweetener 2) with colouring agent 3) contains caffeine  
4) with preservative 5) antioxidant 6) flavour enhancer 7) nitrite pickling salt

## Desserts

A tasty conclusion (with money-back guarantee)

<b>Kaiserschmarrn</b> <i>Caramelised Kaiserschmarrn pancakes with homemade apple sauce (preparation time approx. 10-20 minutes)</i>	€ 6,80
<b>Milchmädchencreme</b> <i>A traditional dessert with sweet condensed milk and biscuit crumbs<sup>1,4</sup></i>	€ 5,50
<b>Bayrisch Creme mit Fruchtspiegel</b> <i>Vanilla cream with fruity topping</i>	€ 5,80
<b>Schoko-Traum</b> <i>Chocolate cake with vanilla ice cream<sup>2,4</sup></i>	€ 6,80

## Children at the Wirtshaus

<b>Muckiplatte</b> <i>Pork schnitzel coated in breadcrumbs with French fries</i>	€ 7,80
<b>Kleckerteller</b> <i>Homemade Spätzle noodles with gravy</i>	€ 3,00
<b>Goldschmaus</b> <i>Piece of fried chicken with French fries</i>	€ 7,80
<b>Süßer Fratz</b> <i>Potato pancakes with homemade apple sauce</i>	€ 6,50



**Every Wednesday  
we grill fresh chicken**  
Half chicken served with French fries.  
We only use fresh chicken of the quality class A,  
open land chicken, Label Rouge,  
low growing race cornfed, Origin Elsass.

€ 12,90



**Saturday & Sunday  
we barbecue in the garden**  
"Grilled fish on skewers with a homemade  
potato and cucumber salad"

€ 16,80



# Taste our famous draught beer

Also available for take away.



## Fresh draught beers



**Helles**



**Weissbier Hell**



**Bockbier**

**Constanzer Helles** 0,25l € 1,90 0,5l € 2,90 1l € 5,80  
Lager beer. Aromatic and fresh

**Constanzer Weissbier Hell** 0,5l € 3,80 1l € 7,60  
Wheat beer. Yeasty and fruity

**Constanzer Bockbier** 0,25l € 2,50 0,5l € 3,80 1l € 7,60  
Seasonal bock beer. Dark and strong

## Cottled speciality beers

**Maisels Kristall** 0,5l € 3,90  
**Maisels Hefe dunkel - dark** 0,5l € 3,90  
**Maisels Hefe alcohol-free** 0,5l € 3,90

**Aktien Zwickel Kellerbier** 0,5l € 3,80  
Naturally cloudy beer in a clip-top bottle

**Aktien Landbier dunkel** 0,5l € 3,80  
aromatic, dark beer in a clip-top bottle

## Fine speciality beers (craft beers)

Maisel & Friends – beers with character

**Jeff's Bavarian Ale** 7,1% Vol. 0,75l Bottle € 13,50  
A new interpretation of the Bavarian wheat beer. Intense and surprising, with a fruity note of cassis and oriental spices.

**Stefan's Indian Ale** 7,3% Vol. 0,75l Bottle € 14,50  
Inspiring and exotic, a hoppy and fruity creation with light notes of citrus and forest honey.

**Marc's Chocolate Bock** 7,5% Vol. 0,75l Bottle € 14,50  
Delicately bitter interpretation of an Irish stout, with aromas of roasted malt and a caramelised sweetness.

**Pale Ale** 5,2% Vol. 0,33l Bottle € 3,80  
Golden-yellow, fruity, refreshing and with a true aroma of hop.

## Fine wines from Lake Constance

### White:

**Müller-Thurgau (Rivaner)** 0,25l € 5,50 0,75l Bottle € 16,50  
Quality wine dry, 2014, Baden/Lake Constance  
Bouquet reminiscent of ripe pineapple, coupled with a delicate nutmeg note.

**Weissburgunder** 0,25l € 6,50 0,75l Bottle € 19,50  
Quality wine dry, 2014, Baden/Lake Constance  
A fruity Burgundy with refreshing acidity.

**Chardonnay** 0,75l Bottle € 29,50  
Quality wine dry, 2014, Baden/Lake Constance  
A Chardonnay vinified to emphasise fruitiness. Tropical fruit and wonderfully drinkable.

### Rosé:

**Spätburgunder Rose** 0,25l € 6,50 0,75l Bottle € 19,50  
Quality wine off-dry, 2014, Baden/Lake Constance  
A fresh and tangy rosé with a fruity nose.

### Red:

**Spätburgunder** 0,25l € 6,50 0,75l Bottle € 19,50  
Quality wine dry, 2012, Baden/Lake Constance  
A drinkable red wine for sociable occasions.

**Regent** 0,25l € 8,50 0,75l Bottle € 25,50  
Quality wine dry, 2012, Baden/Lake Constance  
A wonderfully drinkable wine for cozy hours.

**Exzellenz** 0,75l Bottle € 38,00  
Quality wine cuvée dry, 2011, Baden/Lake Constance  
Composition of the best grapes of the vintage of Cabernet Mitos and Pinot Noir.

**Cabernet Mitos** 0,75l Bottle € 49,00  
Quality wine dry, 2011, Baden/Lake Constance  
Matured in new barrels for 18 months, it has a few great surprises in store following a few years of maturing in the bottle.  
The yield is strictly limited.

From the Engelhof vineyard, the southern-most vineyard in Germany.  
Exclusively bottled for Constanzer Wirtshaus

## Prosecco und Champagner

**Prosecco D.O.C. Treviso Frizzante**  
Terra Serena 0,1l € 3,50 0,75l Bottle € 22,50

**„Prosecco Rosé“ Raboso Rosato Veneto I.G.T Frizzante**  
Terra Serena 0,75l Bottle € 25,00

**Prosecco Superiore D.O.C.G** 0,75l Bottle € 28,50

**Valdobbiadene Spumante Extra Dry** 1,5l Bottle € 59,00  
Terra Serena, Superiore

**Champagne de Vilmont** 0,75l Bottle € 62,00  
Premier Cru Grande Réserve

**Champagne de Vilmont Rosé** 0,75l Bottle € 72,00  
Cuvée Prestige Brut Rosé Millésime

**Champagne de Vilmont Blanc de Blancs** 0,75. Bottle € 78,00  
Brut Blanc de Blancs

## Fine brandies from Lake Constance

**Constance Bierbrand (house schnapps) 38 % Vol.** 2cl. € 2,20  
**Williams Selektion with fruit extract 38% Vol.** 2cl. € 2,50  
**Williams Premium (clear) 38% Vol.** 2cl. € 2,20  
**Cöxchen Selektion with fruit extract 38% Vol.** 2cl. € 2,50  
**Mirabelle Selektion with fruit extract 38% Vol.** 2cl. € 2,50  
**Obstler (Fruit schnapps) 40% Vol.** 2cl. € 2,20  
**Zwetschgen-Likör (Plum liquor) 20% Vol.** 2cl. € 2,00  
**Sour cherry liquor in a chocolate beaker 20% Vol.** 2cl. € 2,50

From the family business "Edelbrände Senft" from Salem.  
Made from hand-selected fruit and bottled exclusively for our Constanzer Wirtshaus.

## Speciality coffees

**Espresso** € 2,00  
**Cup of coffee** € 2,50  
**Cappuccino** € 2,70  
**Milky coffee** € 3,00  
**Latte Macchiato** € 2,90  
**Hot chocolate** € 2,20  
**Hot chocolate with cream** € 2,70  
**Tea** € 2,20  
Peppermint, green tea, black tea, lime blossom, fruit tea

## Spirits

**Bodensee Whisky 40% Vol.** 4cl. € 7,50  
Senft distillery, Salem.  
A golden and wonderfully soft single malt.

**Bodensee Wodka 40% Vol.** 4cl. € 5,50  
Senft distillery, Salem.  
In special Barrique red wine barrels, this vodka changes from an ordinary clear spirit into an exquisite, golden-yellow shimmering beverage. Born into the limelight, this avant-gardist has a beguiling fruity soft flavour and a clear oaky end note.

**Bodensee Dry Gin 44% Vol.** 4cl. € 5,50  
Senft distillery, Salem.  
Its varied and exclusive spice and fruit aromas make our Lake Constance gin a true delight for the gourmet palate and a taste experience for connoisseurs.

**Bodensee Rum 40% Vol.** 4cl. € 5,80  
Senft distillery, Salem  
This rum is a tropical fruit explosion, with a hint of vanilla, rose petals, and a unique Jamaican wood finish – a summery adventure for your taste buds.

Our spirits can be enjoyed neat. We also serve small 0.2l bottles of tonic water and bitter lemon to go with the gin and vodka for €3.00.

## Non-alcoholic drinks in the branded bottle

**Teinacher Gourmet**  
Mineral water Medium 0,33l. € 2,90 0,7l. € 4,50  
**Teinacher Exclusiv**  
Mineral Water Still 0,5l. € 3,50 0,7l. € 4,50  
**Teinacher exclusiv** 0,25l. € 2,80 0,5l. € 4,00  
Half apple juice, half mineral water  
**Teinacher exclusiv** 0,25l. € 2,80 0,5l. € 4,00  
Half currant & apple juice, half mineral water  
**Vaihinger apple juice** 0,2l. € 2,90  
**Vaihinger orange juice** 0,2l. € 2,90  
**Coca Cola** 0,33l. € 3,50  
**Coke Zero** 0,33l. € 3,50  
**Fanta** 0,33l. € 3,50  
**Mezzo Mix** 0,33l. € 3,50