Welcome to the Wirtshaus

Soups
Maultaschensuppe € 5,80
Beef consommé with homemade pasta square

Constanzer Bouillabaisse
Fine fish soup finished with saffron and sherry € 12,50
large € 8,50
small € 6,50

Gaisburger Marsch Beef stew with vegetables, potatoes and Spätzle noodles large € 9,50
small € 6,50

Starter
Small mixed salad € 5,50
Bacon and cabbage salad € 4,20
Fresh pretzel each for € 1,50

Meals for any time of the day
Schmalztöpfle € 6,50
Fresh farmers bread with hearty dripping with greaves, onions, radish and chive

Obazda € 7,80
Homemade Obazda made from mild Camembert, onions and butter, served with fresh farmers bread

Vesperbrett € 10,80
With cold roast meat, liver sausage, cured ham, dripping with greaves, Obazda, mountain cheese, butter, pickled gherkin, onion and fresh farmers bread

Wurstsalat € 8,80
Sausage salad with ham sausage, pickled gherkin, red onion rings, radish and fresh farmers bread

Schweizer Wurstsalat € 9,80
Swiss sausage salad with ham sausage, Emmental cheese, pickled gherkin, red onion rings and fresh farmers bread

Weißwurst (white sausage) € 2,80
Weißwurst sausage with sweet mustard

Classic Wirtshaus dishes
Äpler Makkaroni € 10,80
Maccaroni with fried streaky bacon, cheese and diced potatoes, served with apple sauce

Wendelgards Knödelpfanne € 14,50
Roasted pieces of bread dumplings with Reichenau-style vegetables and a creamy herb sauce

Oberzeller Salatteller € 10,80
Large mixed salad with our own dressing

Muckiplatte € 8,50
A tasty conclusion (with money-back guarantee)

Stuben-Salat € 14,50
Large mixed salad from Reichenau with our own dressing, served with grilled strips of chicken in a hearty gravy

Kaiserschmarrn € 7,80
Caramelised Kaiserschmarrn pancakes with homemade apple sauce (preparation time approx. 10-20 minutes)

Vegetarian and vegan dishes
Radischer Fileteller € 26,80
Beef tenderloin medallions with a Spätzle履约 wine sauce and homemade Spätzle noodles

Reichenauser Gemüsecurry (vegan) € 14,80
Vegetable curry with various market vegetables, coconut milk, creamy curry sauce and rice

Constanzer Knödelschnitzel € 13,80
Breaded celery schnitzel with salad and herbal dip

Oberzeller Salatteller € 10,80
Large mixed salad with our own dressing

Gundele-Teller € 12,80
Three different pan-fried fish fillets with almond butter and parsley potatoes

Jägers Art € 13,80
Two pasta squares with fresh mushrooms in a creamy sauce, with a potato and cucumber salad

Homemade pasta squares
Zwoi Gschmälzte € 12,80
Two pasta squares with an onion melt, with a hearty gravy and a potato and cucumber salad

Desserts
Kaiserschmarrn € 7,80
Caramelised Kaiserschmarrn pancakes with homemade apple sauce (preparation time approx. 10-20 minutes)

Müllermädelchencreme € 5,80
A traditional dessert with sweet condensed milk and biscuit crumbs

Bayrisch Creme mit Fruchtspiegel € 6,20
Vanilla cream with fruity topping

Children at the Wirtshaus
Mückiplatte € 8,50
Pork schnitzel coated in breadcrumbs with French fries

Kleckerteller € 3,50
Homemade Spätzle noodles with gravy

Fischers Fritz € 8,80
Homemade fish nuggets with French fries

Anelu – Constanzer Eis handwerk € 2,80
A traditional dessert with sweet condensed milk and biscuit crumbs

Kaiserschmarrn € 7,80
Caramelised Kaiserschmarrn pancakes with homemade apple sauce (preparation time approx. 10-20 minutes)

Last night's special offers
Every Wednesday we grill fresh chicken
Half chicken served with French fries.
We only serve fresh chicken of the quality class A, low-growing race cornfed, Origin Elsas.

€ 13,50
Draught beers

Botteled speciality beers

Fine wines from Lake Constance

Prosecco und Champagne

Fine brandies from Lake Constance

Coffee and more

Spirits

Non-alcoholic drinks in the branded bottle

If you need information about allergens, please ask for our separate menu.