

# Nice

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## KOMPLETTE SPEISEKARTE

### LUNCH

|                                                                                                                                                       |                |
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| <b>Kalbsravioli, Salbei, Nussbutter, Parmesan</b><br>Veal ravioli, sage, brown butter, Parmesan                                                       | <b>15,00 €</b> |
| <b>Gegrillte Black Tiger Garnelen, Herbst-Kräuter-Salat, Kerne, Vinaigrette</b><br>Grilled Black Tiger prawns, autumn herb salad, seeds, vinaigrette  | <b>17,00 €</b> |
| <b>Große Hühnersuppe, Hörnchen, Herbstgemüse</b><br>Hearty chicken soup, pasta shells, autumn vegetables                                              | <b>15,00 €</b> |
| <b>Gemüserisotto, Herbstpilze, Kräutersalat</b><br>Vegetable risotto, autumn mushrooms, herb salad                                                    | <b>14,00 €</b> |
| <b>Bio Rindsschmorbraten, Rosenkohl, Kartoffelpüree</b><br>Braised organic beef, Brussels sprouts, mashed potatoes                                    | <b>17,00 €</b> |
| <b>Herbst-Kräuter-Salat, Kerne, Vinaigrette, gegrillte Zucchini, Dörtomate</b><br>Autumn herb salad, seeds, vinaigrette, grilled zucchini, Dör tomato | <b>14,00 €</b> |
| <b>Geflügelfrikassee, Erbsen, Karotten, Reis</b><br>Chicken fricassee, peas, carrots, rice                                                            | <b>16,00 €</b> |
| <b>Shakshuka, Paprika, Bio Ei, Julius Brantner Brot</b><br>Shakshuka, bell peppers, organic egg, Julius Brantner bread                                | <b>15,00 €</b> |
| <b>Schlierseer Backfisch, Salzkartoffeln, Blattspinat</b><br>Schliersee-style battered fish, boiled potatoes, leaf spinach                            | <b>17,00 €</b> |
| <b>Gualsch vom Bio Kalb, Serviettenknödel, Rosenkohl</b><br>Organic veal goulash, bread dumplings, Brussels sprouts                                   | <b>18,00 €</b> |

## | VORSPEISE

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| <b>Kleiner Sommersalat, Pickles, Kerne, Vinaigrette</b><br>Small summer salad, pickles, seeds, vinaigrette                       | <b>5,00 €</b>  |
| <b>Pfannkuchensuppe, Rinderbrühe, Schnittlauch</b><br>Pancake-strip soup, beef broth, chives                                     | <b>5,00 €</b>  |
| <b>Austern nach Tagesangebot</b><br>Oysters of the day                                                                           | <b>4,00 €</b>  |
| <b>Ceviche, Schlierseer Seeforelle, Pulpo, Kartoffel, Eigelb</b><br>Ceviche, Schliersee Lake Trout, Octopus, Potato, Egg Yolk    | <b>21,00 €</b> |
| <b>Spitzkohl, Kimchi, Beurre Blanc, Sesam, Schnittlauch (V)</b><br>Pointed Cabbage, Kimchi, beurre blanc, sesame, chives (V)     | <b>15,00 €</b> |
| <b>Tatar vom Rind, Koji, Buchweizen, Hokkaido-Kürbis, Pilze</b><br>Beef Tartare, Koji, buckwheat, Hokkaido pumpkin, mushrooms    | <b>24,00 €</b> |
| <b>Bouillabaisse, verschiedene Tagesfische, Rouille, Brioche</b><br>Bouillabaisse, Selection of the day's fish, Rouille, Brioche | <b>16,00 €</b> |
| <b>Julius Brantner Brot, Salzbutter</b> <span>VEGETARISCH</span><br>Julius Brantner Bread, Salted Butter                         | <b>6,00 €</b>  |

## | HAUPTSPEISE

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| <b>Allgäuer Rib Eye, Pommes, Kräutersalat, Kräuterbutter</b><br>150g Allgäu Rib Eye, Fries, Herb Salad, Herb Butter                                                                                     | <b>25,00 €</b> |
| <b>Gegrillter Ziegenkäse, Frühlings-Kräuter-Salat, Kerne, Vinaigrette</b> <span>VEGETARISCH</span><br>Grilled goat cheese, spring herb salad, seeds, vinaigrette                                        | <b>14,00 €</b> |
| <b>Nice Bowl: Falafel, Hummus, Kerne, Granatapfel</b> <span>AUF WUNSCH VEGAN</span><br>Wahlweise mit Ziegenkäse +1 € . Nice Bowl: falafel, hummus, seeds, pomegranate Optional: with goat's cheese +1 € | <b>14,00 €</b> |
| <b>Spinatravioli, Blattspinat, Rahm, Parmesan</b><br>Spinach ravioli, leaf spinach, cream, Parmesan                                                                                                     | <b>14,00 €</b> |

## | DESSERT

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| Nice Mousse                                                                                                                | 7,50 €  |
| Affogato <span>VEGETARISCH</span>                                                                                          | 5,80 €  |
| Tageskuchen<br>Homemade Cake of the Day                                                                                    | 3,50 €  |
| Tiramisu aus der Tasse<br>Mug Tiramisu                                                                                     | 4,50 €  |
| Nice Mousse, Maldonsalz, Extra Vergine Öl<br>Nice Mousse, Maldon Salt, Extra Virgin Olive Oil                              | 10,00 € |
| Schwarzwälder Kirsch, Zartbittersorbet, Kirschragout (V)<br>Black Forest Cherry, Dark Chocolate Sorbet, Cherry Compote (V) | 14,00 € |
| Lemon Curd, Meringue, Butterstreusel <span>VEGETARISCH</span>                                                              | 8,00 €  |
| The Affogato Martini <span>VEGETARISCH</span>                                                                              | 10,00 € |
| Käsevariation, Birnenschutney, Keer-Honig, Scheibe Julius Brantner Brot <span>VEGETARISCH</span>                           | 17,00 € |
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## | HAUPTGANG

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| Meiers Hirschrücken, Sauerteig, Kürbiscreme, Rosenkohl, Pistazie<br>Meier's Saddle of Venison, Sourdough, pumpkin cream, Brussels sprouts, pistachio | 39,00 € |
| / 300g Steak Frites, Chimichurri, Pommes Frites, Wilder Brokkoli<br>200g / 300g Steak Frites, Chimichurri, French Fries, Wild Broccoli               | 38,00 € |
| Confierter Schlierseer Saibling, Rahmsauerkraut, Traube, Kartoffel<br>Confit Schliersee, Char, Creamed sauerkraut, grapes, potato                    | 32,00 € |
| Portobello Pilz, Grünkern, Paprika, Ajvar, Schafskäse <span>VEGETARISCH</span>                                                                       | 19,00 € |
| Risotto, Herbstpilze, Liebstöckl, Steinpilzschaum<br>Risotto, Autumn mushrooms, lovage, porcini foam                                                 | 22,00 € |
| Herbstsalat, Feige, Radicchio, Gorgonzola, Haselnuss <span>VEGETARISCH</span>                                                                        | 19,00 € |
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## | MENÜ

### **Ceviche, Schlierseer Seeforelle, Pulpo, Kartoffel, Eigelb**

Ceviche, Schliersee Lake Trout, Octopus, Potato, Egg Yolk

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### **Bunte Tomate, Stracciatella, Basilikumeis, Tomatenessenz** VEGETARISCH

Heirloom Tomatoes, Stracciatella, Basil Ice Cream, Tomato Essence

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### **Lamm, Minze, Erbse, Rote Beete, Labneh, Lammjus**

Lamb, Mint, Peas, Beetroot, Labneh, Lamb Jus

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### **Marillenknödel, Butterbrösel, Vanillesauce** VEGETARISCH

Apricot Dumpling, Buttered Breadcrumbs, Vanilla Sauce

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