



ENGEL OBERTAL



FÄHRHAUS HOTEL COLLECTION

*"The world belongs to
those who enjoy it"*

GIACOMO LEOPARDI 1798-1837

With this in mind, we wish you
a lovely and enjoyable stay
here with us at the Engel.

A warm welcome to you.

Yours sincerely,
The service and kitchen team

Starters

Ceviche of Buhlbach brook trout

with Bühler plums,
fennel and avocado

€21.50

"Vitello Tonnato"

pink-roasted veal loin
with tuna sauce, capers, cherry tomatoes,
rocket and fresh Parmesan

€21.50 small portion

Caramelised goat's cheese

with watermelon carpaccio,
black cherry vinegar and wild herbs

€19.00

Summer salad with green asparagus

mixed salad leaves, fresh berries,
toasted macadamia nuts
in elderflower vinaigrette

€15.50

Soups

Cream of sweetcorn soup

with polenta and pesto rosso

€ 9.50

Beef stock

with herb fritters
root vegetables and chives

€ 9.50

Cream of chanterelle soup

with Croutons and parsley

€ 9.50

Fish dishes

Pan-fried Icelandic salmon fillet

served on tagliatelle with saffron sauce,
confit tomatoes and courgettes

€ 32.00

€ 23.00 small portion

Pan-fried deep-sea prawns

served on green curry with mie noodles,
sprouts and Thai curry sauce

€ 32.00 5 pieces

€ 23.00 3 pieces

Black Forest trout fillets

served steamed or Müller-style
with leaf spinach and parsley potatoes

€ 27.00 2 pieces

€ 21.00 1 piece

'Royal' sea bream, skin-side down

served with a lemon and thyme sauce
with tomato gnocchi and grilled vegetables

€ 32.00

€ 23.00 small portion

Meat dishes

Viennese Schnitzel

fried in clarified butter
served with chips, cold-stirred cranberries
and salads from the buffet

€32.50

€23.50 small portion

Swabian onion steak

with cream sauce, fried onions, broad beans
and hand-scraped spätzle

€36.00

€27.00 small portion

Medium-rare roast venison loin

with fried chanterelles,
celery purée, glazed cherries
and handmade potato noodles

€ 38.00

€ 28.00 small portion

Milk-fed veal cheeks

with a delicate braised sauce, colourful carrot tart
and wild broccoli

€ 30.50 big portion

€ 22.50 small portion

Vegetarian Summer dishes

Tomato gnocchi

in a delicate tomato sauce with fresh Parmesan
grilled vegetables and rocket

€ 21.50

Baked lentil crêpes

served on a bed of colourful courgette, soya yoghurt,
green shiso and grilled lettuce hearts

€ 21.50

available with hand-skimmed burrata

€ 9.50

Potato ravioli

stuffed with porcini mushrooms and cream cheese
on a bed of grilled oxheart tomatoes,
with wild mushrooms and white tomato foam

€ 21.50

Chanterelles in a herb cream sauce

with a medley of vegetables
and bread dumplings

€ 21.50

To go with the chanterelles, we recommed

Pork tenderloin

€ 9.50

Salmon fillet

€ 14.00

Venison medallions

€ 16.00

Viennese veal schnitzel

€ 13.00

Beef fillet steak with pepper sauce

€ 15.00

To round off the meal

Strawberry Parfait Gugelhupf

with chocolate ganache,
pistachio sponge
and 'Mirrowglace coating'

€ 15.50

Quark dumplings

with walnut brittle, vanilla sauce,
rhubarb compote and rhubarb sorbet

€ 15.50

Tonka Bean Crème Brûlée

with berry ragout, meringue
and lime and basil sorbet

€ 15.50

Rubi Mousse Tartlets

with marinated strawberries,
chocolate cake
and white chocolate ice cream

€ 15.50

Selection of French cheese specialities

Assorted French raw-milk cheeses
with grapes, nuts, fig mustard and baguette

€ 16.50

To take home

For a little bit of Engel indulgence at home or as a small gift, we recommend our homemade pralines (filled with Zibärtle) to take away.

€ 15.50 for 12 pieces