

Aperitif

Our House Aperitif:

”Swabian Mostbowle“ with Riesling sparkling wine and apple/pear cider	€	4.90
“Elderflower Cocktail” from our own flowers from the museum’s elderberry bushes, with Prosecco	€	4.70
”Peach Dream“ Peach liqueur, Riesling sparkling wine and peach pulp	€	4.70
”Aperol Spritz“ infused with Prosecco	€	4.80
”Kir Royal“ Crème de cassis with Riesling sparkling wine	€	4.80
Dry or medium sherry	€	4.60
Campari orange or soda	€	4.80

...or have a healthy, alcohol-free
year with juices made from fresh
fruit and vegetables

Freshly squeezed juice:

Carrot and apple refined with fresh ginger	€	4.80
“Gromerhof” Pick-me-up made with fresh seasonal fruits	€	4.80

As a real treat for you and your guests, we are happy to serve your aperitif
under the open sky along with a log fire and candlelight

Soups

Beef broth with sliced pancake	€	4,00
Maultaschensuppe (Swabian ravioli soup) with onions fried in butter	€	5,00
Tomato soup with croutons, topped with cream	€	4,80
Allgäuer wedding soup, With stuffing and liver dumplings, soup croutons and sliced pancakes	€	5,20
„Mostsuppe“ (cider soup) - original Swabian – with cinnamon bread cubes and cream topping	€	5,00

Salads

Green salads with a fine herbal dressing	€	4,20
Colorful “Gromerhof” salad plate with a fine herbal dressing	€	5,50
Large salad plate with roasted turkey breast and toasted herb bread	€	12,80
Large salad plate with grilled char fillet and Toasted herb bread – our bestseller	€	14,80
Leaf salads of the season with Balsamic dressing and „Maultäschle“ filled with asparagus	€	12,80

Vegetarian

Allgäuer Kässpätzle with fried onions
and alpine cheese from the Baldauf cheesemongers in Lindenberg
€ 9,50

Ragout of Schrobenauser asparagus wrapped in *Kräuterflädle*
(herbed crêpes), baked with alpine cheese from Westallgäu
€ 16,80

Ragout of fresh seasonal mushrooms
with homemade wild-garlic *Knödel* (dumplings)
€ 12,50

Fine potato gnocchi in basil butter with fresh mushrooms,
snow peas and baked cherry tomatoes
€ 12,80

Ricotta-cream cheese dumplings
with fresh arugula, tomato ragout and grated parmesan
€ 12,80

Tasty wild-garlic „spätzle“, made with the finest
Westallgäu alpine cheese and roasted onions
10,50

Freshly made „kaiserschmarren“ (shredded sweet pancakes
with raisins) and apple sauce
€ 10,80

Main dishes

Ragout of local venison with sautéed mushrooms, „spätzle“ and cranberry-filled pear	€ 16,50
Cordon Bleu, cut from pork loin Stuffed with ham and alpine cheese, served with french fries	€ 14,50
„ <i>Gromerhof-Pan</i> “ Grilled saddle of pork steak on Allgäuer Kässpätzle with fried onions and mushroom cream sauce	€ 16,30
Three fine cabbage fritters with fried onions	€ 10,80

Fresh fish

Freshly caught trout from Heimertingen, sautéed with butter, stuffed with fresh parsley and served with herbed potatoes	€ 17,80
Grilled filet of char from Heimertingen, served on parmesan ribbon-cut pasta, with baked snow peas & cherry tomatoes	€ 18,80
Grilled filet of zander, served on a bed of Mediterranean vegetables with herbed potatoes	€ 16,40

We charge an additional € 2.50 to change the side dish to roast potatoes or käsespätzle.

We are happy to provide a smaller portion for a price reduction of € 2.-.

We are happy to provide any information regarding the Food Information Regulation on request.

Main dishes

Upper Swabian calf's liver, prepared „ Berlin-style “ with onions, apples and roast potatoes sautéed in <i>Griebenschmalz</i> (lard with cracklings)	€ 19,80
Oven-fresh Allgäuer roasted pork with bread dumplings	€ 10,80
Breaded „ <i>Viennese style</i> “ schnitzel with french fries	€ 10,80
Pork-loin escalope in cream with fresh Mushrooms, spätzle and market vegetables	€ 15,80
Fine tagliatelle with smoked salmon and fresh creamed leek	€ 12,80
Swabian Sauerbraten (pot roast) with „spätzle“ and cranberries	€ 13,50
House-rolled beef roulade with Allgäuer Kässpätzle and fried onions	€ 15,80
Fried beef and onions in gravy with „spätzle“	€ 18,80
„ Schwäbisches Leckerle “ roast beef and onions in gravy on Allgäuer Kässpätzle with fried onions	€ 19,80
Fillet of beef from the grill with green pepper sauce, beans with bacon and „baunzen“ (potato noodles)	€ 24,80

Dessert

„Versoffene Jungfern“

in cinnamon and sugar with vanilla ice cream

€ 6,50

Crispy apple pie

in cinnamon and sugar with vanilla ice cream

€ 6,50

Homemade steamed
noodles with vanilla sauce

€ 7,20

Freshly made „kaiserschmarren“
(shredded sweet pancakes with raisins)

(*Dessert portion*) with apple sauce

€ 7,50

Fine apple strudel
with vanilla sauce or vanilla ice cream

€ 6,20

Cup of Seeberger espresso
with a scoop of vanilla ice cream

€ 3,20

Please ask your waiter for the ice cream menu

Snack

Portion of „Gruibenschmalz“
(pork lard) with farmhouse bread
€ 5,50

„*Sour mates*“
Sour Romadur cheese
with onions and sour sausage
with farmhouse bread
€ 7,20

Sausage salad with Allgäuer Bergkäse,
onions and farmhouse bread
€ 7,20

Portion of pan-fried potatoes
cooked in „Gruibenschmalz“
€ 3,80

„*Gromerhof platter*“
with a range of sausages, Allgäuer Bergkäse,
cold meat, liver sausage, onions, Eggs, amply
garnished, with farmhouse bread and butter
€ 9,80

Fresh, homemade brawn (jellied meat)
with farmhouse bread
(*only in the summer months!*)
€ 7,80

Allgäuer Bergkäse from the wheel
from the Baldauf cheesemongers in Lindenberg
with butter and farmhouse bread
€ 7,80