

Dear Guests,

most of the ingredients for our meals originate from the region around Apfeltrang. Instead of South American beef we use meat from the Ostallgäu; fish from the South Seas was replaced by trout from local fishing grounds; vegetables are bought at the organic farm in the next village.

This is our way to make you enjoy food from the region and help to contribute to preservation of the local agriculture.

Enjoy your meal!

As special appetizers we recommend

Strawberry champagne cocktail

€ 3,20

Elderflower champagne cocktail

€ 3,20

Apfeltrang elderflower wheat beer 0,1 l

€ 1,80

Non-alcoholic cocktail „Kombucha“ - purges and refreshes body and soul.

Tea drink that has existed for thousand years, with yeast and lactic bacteria

€ 2,20

Our regional menu

Kohlrabi cream soup with herb balls

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Pork fillet with a beer cheese crust, in Apfeltrang beer – coriander sauce on cream

Kohlrabi, served with malted „schupfnudeln“, a Bavarian pasta speciality

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Elder flower sorbet on strawberry sauce

€ 23,50

Our “gourmet” evening menu

Marinated carpaccio of regional beef with grated mounted cheese

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Essence of wild mushrooms with herb „strudel“

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Fried pike perch fillet

on a bed of spinach pasta, with tomato coulis

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Sorbet

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Saddle of lamb, baked with pesto,
garlic thyme sauce, served with ratatouille
and rosemary potatoes

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Toblerone cream ice terrine
served with fresh fruit and sauces

€ 44,50

Starters and Entrées

Garlic bread with fresh herbs

€ 2,50

„Obatzda“ – Bavarian speciality - spread made of cheese with assorted lettuce and radish in Apfeltrang beer dressing

served with home made bread with grape marc

€ 6,80

Marinated truffle carpaccio made of regional beef fillet served with cheese and French bread

€ 9,50

Pan-fried prawns with garlic cream cheese, served with salad and French herb bread

€ 9,50

Tomato mozzarella salad

in balsamico herb vinaigrette, served with French bread

€ 8,80

Panfried slices of veal liver, served with apple chutney, assorted lettuce in a raspberry dressing and French bread

€ 9,50

Soups

A tasty bouillon with meat dumplings

€ 2,50

Bavarian „Festtagssuppe“ – beef broth with various ingredients, traditionally served on the occasion of weddings and the like

€ 3,80

Kohlrabi cream soup, served with herb dumplings

€ 3,80

Wild mushroom bouillon with herb strudel

€ 3,80

For the „Gourmet“ Palate

Brook trout fillets on a bed of mushroom noodles served with watercress sauce and a lettuce variety

€ 14,50

Pan-fried pike perch fillet on spinach noodles with tomato coulis

€ 17,50

Saddle of lamb, gratinated with pesto, garlic thyme sauce, ratatouille and rosemary potatoes

€ 17,50

Beef fillet, done medium well smoked in smoke of Apfeltrang hay, on a bed of fried vegetables with chanterelles and special Bavarian home-made potato pasta

€ 21,50

Main Courses

Potato-vegetable cookies
served on ratatouille, with mixed salad
€ 8,80

Kohlrabi medaillons in a herb coating,
with vegetable sauce,
ribbon noodles, mixed salad
€ 8,80

„Allgäuer Käseschnitzel“ - escalope with cheese,
fried potatoes and a side salad
€ 10,50

"Jäger Schnitzel" - escalope „hunter style“
in a mushroom sauce,
served with "Spätzle" (a home-made pasta speciality) and a mixed salad
€ 10,50

Crumbed pork fillet (in Apfeltranger beer-and-cheese batter)
with a beer-coriander sauce served with cream kohlrabi
and special Bavarian home-made malted potato pasta,
€ 13,00

Roast of venison in a juniper berry sauce,
with fresh chanterelles,
cranberries, „Spätzle“ and a mixed salad
€ 13,00

Beef fillet steak with a crust of chives, done medium well,
served with ratatouille vegetable
and sesame seed potatoes
€ 16,50

„Rostbraten“ Fillet of beef, done medium well,
in onion mustard sauce, on a bed of "spätzle" with cheese
€ 16,50

Our guests' favourite:

Saddle of pork „Hubertus“ baked in herbs, with a cheese-smoked ham- stuffing,
on a bed of cream chanterelles and "Spätzle", with salad
€ 13,00

By the way

Apfeltranger-Bier

Landgasthof Hubertus



Our Apfeltranger beer is brewed on-site in accordance with old brewing traditions
as well as the Purity law of 1516. We constantly have three types of beer on offer.
If you want to visit the brewery and/or see the brewer at work, please let us know.

For our younger guests

Small escalope „Viennese“, with French fries.
€ 4,80

Small escalope „hunter style“ with Spätzle, our local, home-made pasta.
€ 4,80

Spätzle (a home-made pasta speciality)
with cheese and onions
€ 4,50

„Spätzle“ - a pasta speciality of the Allgäu region, served with sauce.
€ 2,20

Three potato fritters with apple sauce.

€ 3,00

Desserts and cheese

Home-made espresso ice cream - served in a small mug

€ 3,50

Elder blossom collected in Apfeltrang forests , in a sorbet on strawberry sauce,
a refreshing and light summer dessert

€ 5,50

Home-made curd ice cream,
on a morello cherry stew

€ 6,80

Chocolate mousse
with fruits and sauce

€ 6,80

Ice cream of Toblerone chocolate, in a cocoa and marzipan (almond paste)
wrapping, served with sauces and fresh fruit

€ 6,80

"Tête de Moine" - "Monk's head" is a traditional Swiss cheese speciality
served with home-made fruit loaf

€ 6,80

Ice cream - Mövenpick

1 large scoop of ice cream of your choice with egg liqueur and whipped cream

€ 2,50

Assorted ice cream

€ 2,50

Assorted ice cream with whipped cream

€ 2,90

Banana split with vanilla ice cream, chocolate sauce and whipped cream

€ 4,80

Walnut Sundae with egg liqueur and whipped cream

€ 4,80

Vanilla ice cream with hot raspberries and whipped cream

€ 4,80

"Cassis Vanilla " ice cream platter - the Mövenpick Ice Cream 2009 -
with strawberry sauce and whipped cream

€ 5,00

Iced coffee with vanilla ice cream and whipped cream

€ 3,80

"Gentle Angel" - vanilla ice cream, rum, orange juice and whipped cream

€ 3,80

"Kiddies ice cream" - ice cream with jelly bears and whipped cream

€ 2,00

For the "Small" Appetite

- Leberkäse/meatloaf served with two fried eggs and salad
€ 5.50
- Small pork steak served with a garlic-herb baguette and salad
€ 7.80
- "Gentleman's toast" - fried egg on a small sirloin, served with toast and salad
€ 9.80
- "Lumberjack toast" - pork fillet with fried onions, toast and salad
€ 8.80
- Allgäu toast: toasted cheese and crisp bacon sandwich garnished with salad
€ 6.80
- Toasted ham, cheese and tomato sandwich garnished with salad
€ 6.80
- Three scrambled eggs with ham and salad
€ 5.80
- Omelette with home-made jam and stewed pears
€ 5.80
- "Curry Wurst" - a German classic - grilled sausage with a curry-tomato sauce,
served with french fries
€ 5.00

"Brotzeit" - Famous German Snack Specialities

- Two Viennese sausages served with bread (2,3,4)
€ 3.00
- Pickled "Limburger" (cheese) served with onions and bread
€ 4.80
- Allgäu Wurstsalat served with cheese and bread (1,2,3,4)
€ 5.80
- Appetitsbrot
- Open sandwich "Bavarian style" - a selection of sausage,
cheese and salad (1,2,3,4)
€ 5.50
- Large salad platter - assorted salads with ham or cheese
€ 7.80
- "Brotzeiteller" - a platter with sausage, cheese and bread (1,2,3,4)
€ 8.50
- An assortment of cheese served with bread
€ 8.50
- An assortment of ham (raw and cooked) served with bread (2,3,4)
€ 8.50

- 1 - with phosphates
- 2 - anti-oxidants
- 3 - sodium
- 4 - preservatives