

On behalf of the entire team of our 4**** business hotel, we would like to welcome you to our restaurant. Our aspiration is to give you a wonderful time in a pleasant atmosphere and to delight you with culinary specialities. Our menu offers a carefully balanced selection of classic dishes from the Allgäu cuisine as well as modern interpretations of international recipes. There is something for every taste. Should you have any special requests, please do not hesitate to ask us. I wish you an enjoyable time in our restaurant.

Julia Voracek, Manager Soloplan City Resort



Welcome

AT THE SOLOPLAN CITY RESORT!



Welcome! Being born in the Allgäu region, I found my passion for good food when I was a kid. Having worked in different hotel restaurants, I love making creative dishes out of simple ingredients. You never stop learning in the kitchen, and nothing is better than putting a smile on a guest's face with a good meal. Enjoy your food!

Pascal Certa, head chef

Menu

STARTERS

Classic Steak Tartare € 16.40
egg yolk | ciabatta

Burrata € 11.90
wild tomatoes | balsamic caviar |
pomegranate | raspberry pesto

Scallops € 17.90
pea-wasabi puree | chorizo

SOUPS

Onion soup € 6.90
puff pastry | parmesan

Tomato soup € 6.50
cream topping | herbed croutons

Beef bouillon € 7.90
semolina dumpling | meat dumpling |
liver dumpling

SALADS

Mixed side salad € 6.90

Large mixed salad
optionally with
beef-fillet strips € 19.30
shrimps € 18.20
baked Camembert € 14.90



BURRATA

BURRATA is an Italian cheese that originally comes from Apulia. Its name means “blown-up” or “filled” as the cheese consists of a thin mozzarella mantle filled with a smooth mixture of mozzarella and cream. This particular composition makes Burrata very creamy and tender!



PIEROGI

VEGETARIAN

Allgäuer Kässpätzlen € 15.30
homemade cheese pasta with fried onions

Homemade Pierogi € 17.50
spinach | ricotta | rosemary-nut butter

VEGAN

Pasta Arrabiata € 14.20
tomatoes | spicy

MEAT

Wiener Schnitzel
fried potatoes or French fries
pork € 17.90
veal € 27.40

Onion Roast Beef from the Allgäu € 29.90
with "Kässpätzlen" homemade cheese pasta

Tender Beef fillet (200g) € 35.90
duchess potatoes | beans with bacon |
onion jam

Pink-roasted Duck Breast Fillet € 30.90
potato gratin | red cabbage | orange-honey sauce

Pork fillet medallions € 19.90
Spätzle | broccoli | mushroom sauce

FISH

Salmon fillet with herb-walnut crust € 21.50
almond balls | root vegetables |
horseradish sauce | beetroot foam

Pikeperch fillet on roasted spinach € 23.90
carrot-ginger mash | broccoli | capers butter

Tagliatelle "Chef" € 20.90
shrimps | cherry tomatoes | arugula | chili oil

PIEROGI are filled dumplings which are very common in the East European and Finnish cuisine. They are made of yeast dough, puff pastry or pasta dough. The type of stuffing and the name vary depending on the region. These filled dumplings are a popular part of festive meals and are also offered as fast food in cookshops, known in Poland as pierogarnia. Pierogi are served as a starter, main course or even as a dessert (for tea).

DESSERTS

Molten chocolate cake € 12.90
praline sauce | pistachio ice cream

Homemade Tiramisu € 9.20

Mousse Duet € 9.60
white chocolate | dark chocolate | mango

Kaiserschmarrn (sweet cut-up pancake)
caramelised | apple puree
small € 9.50
big € 14.90



Beverage menu



APERITIF

| | | |
|---|--------|----------|
| Sparkling wine | 0.1 l | € 7.90 |
| Geldermann Carte Blanche dry | 0.75 l | € 39.90 |
| Prosecco | 0.1 l | € 6.90 |
| Zonin Prosecco Ice | 0.75 l | € 36.90 |
| Moët & Chandon Champagne Brut Imperial | 0.75 l | € 180.00 |
| Hugo | 0.25 l | € 7.40 |
| Elderflower syrup, lime, mint, mineral water, sparkling wine | | |
| Lillet Wild Berry | 0.25 l | € 7.40 |
| Lillet blanc, Russian Wild Berry | | |
| Aperol Spritz | 0.25 l | € 7.40 |
| Aperol, mineral water, Prosecco | | |
| Martini bianco rosso dry | 5 cl | € 6.20 |
| Sherry medium dry | 5 cl | € 6.20 |
| Port wine | 5 cl | € 6.20 |
| Campari Orange Soda | 0.3 l | € 6.20 |

APEROL

APEROL is an aperitif with a distinctive colour and a bitter-sweet taste. Its vibrant orange colour and balanced aromas make it unique. The unmistakable flavours are created from a top-secret original recipe that is carefully protected to this day.

NON ALCOHOLIC BEVERAGES



PURITY LAW

| | | |
|---|--------------|--------------|
| Water | 0.25 l | 0.75 l |
| Selters Classic | € 3.10 | € 6.40 |
| Selters Naturell | € 3.10 | € 6.40 |
| Soft Drinks | 0.2 l | 0.4 l |
| Mirinda | € 3.40 | € 4.60 |
| Pepsi | € 3.40 | € 4.60 |
| Seven Up | € 3.40 | € 4.60 |
| Spezi | € 3.40 | € 4.60 |
| Pepsi Zero | 0.33 l | 3.90 |
| Lindauer juices | 0.2 l | 0.4 l |
| Apple, orange, passion fruit, pineapple, cherry, rhubarb, currant, elderberry | | |
| Juices | € 3.90 | € 4.90 |
| Juices as spritzer | € 3.30 | € 4.30 |

BEER

| | | |
|-----------------------------|--------------|--------------|
| Beer on tap | 0.3 l | 0.5 l |
| Büble hell | € 3.90 | € 4.90 |
| Edelweiss Weizen | € 3.90 | € 4.90 |
| Radler | € 3.70 | € 4.70 |
| Russ | € 3.70 | € 4.70 |
| Cola-Weizen | | € 4.70 |
| Beer from the bottle | 0.33 l | 0.5 l |
| Alt Kemptener Weiße | 5.0 % | € 4.80 |
| Urbayrisch dark | 5.3 % | € 4.80 |
| Teutsch Pilsner | 4.8 % | € 3.90 |
| Alcohol-free beer | | |
| Clausthaler | | € 4.00 |
| Edelweiss beer | | € 4.60 |

According to the **PURITY LAW** from 1516, beer may only be made with hops, malt, yeast and water. There is no specific requirement regarding the type of malt. In this part of the world, in addition to barley, mainly wheat and occasionally rye and spelt are used as the basis for malt. However, barley is not a mandatory ingredient—in some parts of Africa, bananas or mangos often replace this grain in the brewing process.

0.2 l 0.5 l

WINES BY THE GLASS

Spritzer white and red
sour | sweet € 4.70 € 8.90

WHITE WINES

Pinot Gris € 5.80 € 13.20
WG Oberbergen, Kaiserstuhl, Baden

dry, aromas of peach and nectarine on the nose, then rich and full-bodied on the palate, with pleasant acidity

Deidesheimer Riesling € 5.40 € 12.20
WG Wachtenburg, Deidesheim, Palatinate

dry, a wonderful Riesling from the Palatinate region!
Gentle aromas of apple and peach on the nose, then refreshing and elegant on the palate, with stimulating acidity

Pinot Blanc € 5.80 € 13.20
Weinvogtei Bickensohl, Kaiserstuhl, Baden

dry, fine, fruity aromas of fresh apple on the nose, then pleasant and soft on the palate, with well-integrated acidity

Kremser Grüner Veltliner € 5.60 € 12.60
Stift Klosterneuburg, Kremstal, Austria

dry, yellow pome and wild flowers on the nose, on the palate very fruity and with hints of white pepper in the finish

Chardonnay € 5.90 € 13.40
WG Wachtenburg, Wachenheim, Palatinate

dry, gentle aromas of peach and yellow apple on the nose, present and full-bodied on the palate, with pleasantly low acidity



BARREL NO. 1

Godello Viña Abad do Castro € 4.90 € 9.80
D.O. Valdeorras

Fruity aromas of apple and cherry on the nose, structure and complexity stand out on the palate, with a balanced and rich finish



0.2 l 0.5 l

ROSÉ WINES

Reibold Rosé € 6.40 € 14.40

Weingut Reibold, Freinsheim, Palatinate

dry, a cuvée of Cabernet Sauvignon and Merlot!
Fresh strawberry and cherry on the nose, hints of elderflower, incredibly juicy on the palate, with a refreshing acidity

Munzinger Attilafelsen Pinot Noir Weißherbst € 5.90 € 13.40

Badischer Winzerkeller, Breisach, Baden

semi-dry, clear notes of raspberry and cherry on the nose, refreshing on the palate, with subtle sweetness

RED WINES

Reibold Rouge € 6.40 € 14.40

Weingut Reibold, Freinsheim, Palatinate

dry, fine notes of red, ripe berries on the nose, full-bodied, soft and superbly flavoured on the palate

Primitivo € 5.90 € 13.40

Cantina Torrevento, Corato, Puglia, Italy

dry, clear notes of plum and sweet cherry on the nose, warm and full-bodied on the palate, with ripe tannins

Zweigelt € 5.60 € 12.60

Stift Klosterneuburg, Vienna, Austria

dry, dark berry on the nose, hints of plum, soft and aromatic on the palate, uncomplicated and quaffable

Merlot Del Veneto € 5.40 € 12.40

Cantina di Custoza, Italy

dry, blackberry and hints of cherry on the nose, full-bodied and fruity on the palate, with subtle acidity

Zähringer Pinot Noir € 5.90 € 13.40

Weingut Zähringer, Heitersheim, Markgräflerland, Baden

dry, gentle aromas of cherry and blackberry on the nose, rather slim on the palate, with fruity flavours and a slight hint of tobacco

TYPES OF GRAPES

Worldwide, there are approximately 16,000 different types of grapes. The **TYPE OF GRAPE** refers to the specific type of plant whose fruit is used to make wine. In addition to the soil characteristics, the weather and the ageing process, the type of grape determines characteristics such as shelf life, development potential, taste and structure of the wine.



COFFEE

COFFEE SPECIALTIES

| | |
|--------------------|--------|
| Cream coffee | € 3.40 |
| Cappuccino | € 3.80 |
| Espresso | € 2.90 |
| Espresso doppio | € 4.20 |
| Espresso macchiato | € 3.50 |
| Latte | € 3.80 |
| Latte macchiato | € 4.10 |
| Affogato | € 3.90 |

HOT BEVERAGES

| | |
|--|--------|
| Hot chocolate | € 3.90 |
| Hot chocolate with cream | € 4.20 |
| Tea with rum | € 4.90 |
| Cup of mulled wine—seasonal | € 4.90 |
| Cup of Jagertee—seasonal | € 4.90 |
| Tea | € 3.40 |
| Ronnefeldt: Chamomile tea, herbal tea, mint tea, green tea, fruit tea, black tea | |

COFFEE IS A CHERRY

True, red cherry fruit grow on coffee plants. The coffee bean itself is the seed inside the cherry. If the coffee bean wasn't as desirable and flavourful, you could probably buy the coffee cherry as a whole fruit in the fruit shop, as it is a delicious, tart-sweet cherry that resembles the taste of honey, peach and water melon.



LIQUEURS

| | | | |
|----------------|------|------|--------|
| Amaretto | 25 % | 2 cl | € 3.40 |
| Baileys | 17 % | 2 cl | € 3.40 |
| Cherry liqueur | 25 % | 2 cl | € 3.40 |
| Jägermeister | 35 % | 2 cl | € 3.90 |
| Fernet Branca | 42 % | 2 cl | € 3.40 |
| Ramazotti | 30 % | 2 cl | € 3.90 |
| Averna | 29 % | 2 cl | € 3.90 |

SPECIALTIES FROM THE ALLGÄU BRENNEREI

| | | | |
|-------------------------------|------|------|--------|
| Pear schnapps | 35 % | 2 cl | € 4.90 |
| Apricot schnapps | 35 % | 2 cl | € 4.90 |
| Hazelnut schnapps | 30 % | 2 cl | € 4.90 |
| Pine schnapps | 38 % | 2 cl | € 4.90 |
| White chocolate cream liqueur | 17 % | 2 cl | € 4.90 |

WINE BRANDIES

| | | | |
|-------------------------|------|------|--------|
| Asbach Uralt | 38 % | 2 cl | € 3.60 |
| Asbach Cola | 38 % | 2 cl | € 4.90 |
| Cognac Hennessy V.S.O.P | 40 % | 2 cl | € 4.50 |

The term **AMARO** (amaro is the Italian word for bitter) is typically only used for liqueurs produced in Italy.

Amari (the plural of amaro) are made by infusing a mixture of herbs, roots, flowers, bark and/or citrus peel in neutral spirits or wine. The resulting filtrate is then mixed with syrup, where necessary, and matured in oak barrels or bottles.

For example, Fernet Branca, an amaro from Italy, has become a popular nightcap among American bartenders.

Or Jägermeister, once a well-known German herbal liqueur that we enjoyed at room temperature, became a drink for American students through targeted advertising and is now served chilled.

CLEAR BRANDIES

| | | | |
|---------------------------------------|------|------|--------|
| Fruit brandy | 38 % | 2 cl | € 3.90 |
| Raspberry brandy | 42 % | 2 cl | € 3.90 |
| Williams | 40 % | 2 cl | € 3.90 |
| Gebirgsenzian (alpine gentian spirit) | 38 % | 2 cl | € 3.90 |
| Vodka | 37 % | 2 cl | € 3.90 |
| Malteser | 40 % | 2 cl | € 3.90 |
| Grappa | 41 % | 2 cl | € 4.20 |

WHISKEY

| | | | |
|---|------|------|--------|
| Jack Daniels Bourbon Whisky | 43 % | 2 cl | € 4.20 |
| Johnnie Walker Red Label, Scotch Whisky | 40 % | 2 cl | € 3.90 |
| Jack Ryan Irish Single Malt Aged 15 years | 46 % | 2 cl | € 9.50 |
| Lagavulin Distillers Edition | 43 % | 2 cl | € 9.90 |

WHISKEY

WHISKEY and the secret of the barrels:

A fascinating aspect of whiskey is the importance of the barrels in which it matures. Most whiskeys are usually aged in oak barrels that were previously used for storing bourbon, sherry, port wine or other spirits. During this maturation period, the whiskey interacts with the wood and absorbs a variety of aromas and taste nuances that give it its unique character.

In Scotland, the number of whiskey barrels exceeds the number of inhabitants. In 2019, Scotland's population was estimated at 5.45 million people, while there were 20 million whiskey barrels in the country. That's nearly four barrels per inhabitant!



COCKTAILS

LONG DRINKS

| | | |
|--------------|-------|--------|
| Bacardi Cola | 0.3 l | € 7.90 |
| Vodka orange | 0.3 l | € 7.90 |
| Vodka lemon | 0.3 l | € 7.90 |
| Whisky Cola | 0.3 l | € 7.90 |
| Gin Tonic | 0.3 l | € 7.90 |

COCKTAILS

| | |
|---|--------|
| Piña Colada | € 9.20 |
| White rum, brown rum, coconut syrup, pineapple juice, cream | |
| Touch Down | € 9.20 |
| Vodka, apricot brandy, lime, grenadine, passion fruit juice | |
| Mojito | € 9.70 |
| White rum, lime, mint, soda, cane sugar | |
| Caipirinha | € 9.70 |
| Cachaça (Pitú), brown sugar, lime | |
| Espresso Martini | € 9.20 |
| Vodka, coffee liqueur, espresso, sugar syrup | |

ALCOHOL-FREE COCKTAILS

| | |
|--|--------|
| Sweet Kiss | € 7.80 |
| vanilla syrup, orange juice, passion fruit juice, mango juice, cream | |
| Soloplan Dream | € 7.80 |
| orange juice, passion fruit juice, lemon juice, pineapple juice, grenadine | |
| Virgin Mojito | € 7.80 |
| Tonic water, lemon juice, sugar syrup, cane sugar, lime | |

During Prohibition in the USA (1920–1933), when the sale of alcohol was illegal, many people resorted to home breweries and illegal bars to satisfy their craving for alcohol. The alcohol quality often left a lot to be desired. To mask the unpleasant flavour, the alcohol was often mixed with various fruit juices, syrups and other ingredients. This era shaped the cocktail culture and resulted in the creation of many classic cocktails that are still popular today. Prohibition thus paradoxically contributed to the development and popularisation of cocktails.