

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 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

SOUPS

Beef bouillon 7,90 €
semolina dumpling | meat dumpling |
liver dumpling

Creamy potato soup 6,90 €

SALADS

Mixed side salad 6,90 €

Large mixed salad
optionally with
beef-fillet strips 19,30 €
salmon fillet 17,50 €
fried mushrooms 14,90 €

DESSERTS

Strawberry Parfait 8,50 €
wild berry ragout | mint foam

Various types of ice cream
from the Eismanufaktur Isny 2,50 €
whipped cream 1,00 €



DUMPLINGS

The word “Nockerl” comes from the southern German and Austrian language area and is a diminutive of Nocke – which means “small roundish elevation”. In a culinary context, it usually refers to small dumplings or portions of dough. The term is deeply rooted in Austrian cuisine and is used almost affectionately – a “Nockerl” simply sounds friendlier than a “Kloß”. It also has many regional forms in dialects, such as “Nockal” or “Nockerl”.



MAIN COURSES

Onion Roast Beef from the Allgäu with "Kässpätzchen" homemade cheese pasta	32,90 €
Beef sirloin steak with bacon and bean bundles sweet potato puree herb butter	34,30 €
Allgäuer Kässpätzchen homemade cheese pasta with fried onions	15,30 €
Viennese-style pork schnitzel fries	17,90 €
Viennese-style turkey schnitzel fries	17,90 €
Homemade Pierogi spinach ricotta rosemary-nut butter	17,50 €
Salmon fillet with herb-walnut crust almond balls root vegetables horseradish sauce beetroot foam	21,50 €

PIEROGI

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).

Beverage menu



APEROL

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 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.



PURITY LAW

NON ALCOHOLIC BEVERAGES

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
D.O. Valdeorras

€ 4.90 € 9.80

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.



WHISKEY

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 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.