

Mehdaku

This is a
TEMPLATE
of our menu.

Our dishes change according
to the season.

There may therefore be some deviations.



Heartfelt greetings



*„Discover the variety of aromas
and the combinations of
flavors from our region
“Ländle” Bon Appetit!
Monika & Karlheinz Hehle*

„Mehdafu“ Would you like some more? Whenever it has to do with culinary delicacies. Come and immerse yourself in our world of regional culinary delights. We are celebrating food and drinks as a festivity – as festivity for soul and body.

We are cooking with our lifeblood, remaining with enthusiasm to our culinary roots. Only the best products and ingredients from our local farmers will find their way into our pots. Healthy venison and Mangalitzza-pigs come from the the Eichenberger hunters or from our own enclosures. Fresh herbs and crisp vegetables come from our own hotel garden or from our neighbouring farms. Discover the variety of aromas and flavors. “And the heavenly cheese!” – it matures patiently in the neighboring towns.

A “gourmet temple” of high quality products that enable us to interpret our traditional cuisine creatively and at a topped level.

To complement your food our cellars offer a great selection of excellent Austrian and international top wines are aged in our wine-cellar. More than 15 of the best labels from the Lake Contance area.

A propos wine: the “Mehdafu” is the name of our full-bodied house cuvée produced from Bernecker Diolinoir and Blaufränkisch grapes. An exclusive wine created to celebrate the Schönblick’s 50th anniversary is the “Wohl bekomm’s”, which in turn provided our restaurant with its name.

Allergen information

Dear guests, if you suffer from allergies or intolerances, our trained staff is at your disposal for questions and will be happy to advise you.

According to the allergen information regulationnormation BGBL II 175/2014

Cereals containing gluten	A	Soja	F	Sesame	N
Crustaceans	B	Milk or Lactose	G	Sulfite	O
Egg	C	Nuts	H	Lupin	P
Fish	D	Celery	L	Molluscs	R
Peanuts	E	Mustard	M		

Aperitifs

Aperol „Sprizz“ € 6,60

Our Rosé “Exotica” Prosecco
exotic, refreshing € 5,80

Riesling Winzersekt
from Jürgen Hansjosten, Longuich € 6,00

Glass Mufängar
Sparkling apple-wine from Michelehof in Hard
Traditional fermentation in the bottle € 5,80

Lustau Sherry, Reserve sweet € 4,90
Sherry Tio Pepe, extra Dry € 4,90

Kir Royal € 5,60

Pernod € 4,80

Campari € 4,80

Cynar € 4,80

Glass of sparkling wine with elderflower
with homemade elderflower syrup € 5,80

Martini (Rosso, Bianco) € 4,90

Glass of sparkling wine
pure or with orange juice € 4,90

Glass Prosecco METICO DOC € 4,90

Vitalinzing Cocktails

Green Hugo

a variation of matcha, prosecco
and elderflower syrup € 5,60



Matcha – Ice tea

Homemade Ice tea, from 100% Bio-Matchatea
€ 7,00

Top Fit (non- alcoholic)

Grenadine Syrup with raspberry
and extract from the elderflower € 7,00

ask our friendly staff for other options
to accompany your meals

Ländle – suprice menu

all dishes with suitable vegetables and side dishes

Creation with fish from the Lake Constance region

Creamy soup for season

Surprise dish

(only with wine attendance)

Creation with poultry from Eichenberg as an intermediate dish

**Be it veal or beef, venison or lamb,
our region
offers the diverse basics
for the main course**

Our creative dessert

or

A fine selection of regional cheese
Dairy– Hinteregg, Bantel, Lutzenreute

Wine recommendation

Röthner Blauburgunder 2013

Weinbauer – Michael Nachbaur, Röthis

€ 34,60

Ländle-Menu with wine accompaniment

With an intermediate course (from 5 courses), 4 matching wines are served with the dishes
,and they will be explained to you.

Wine accompaniment 4 wines € 28,00

Mehdäfu



SUPRISE MENU



Do you fancy an adventure?

Let yourself be whisked away on a "tasty" and varied journey of pleasure through the Lake Constance region. Discover the new and the familiar in our small culinary encyclopedia– p.ex.:

Lamb from Eichenberger // Deer from the Pfänderstock // Fish from the Lake of Constance // Original-Riebelmais (semolina) // vegetables from our own hotel garden

5-Course-Menu (+intermediate dish) € 85,00

6-Course-Menu (+cheese) € 95,00

7-Course-Menu (+another creation) € 105,00

With wine accompaniment from € 28,00 (4 wines)

DESSERT



A colourful variety fruity delicacies	€ 10,90
Hay milk - chocolate soufflé and banana ice cream in caramel	€ 10,80
Selection of cheese from Vorarlberg with homemade apple bread	€ 17,20

„The cheese“



Spicy delicacies await you in our well-stocked cheese wagon. For example from the master dairyman Michael Heinzle from the dairy Lutzenreute. In Grenoble he won 3-times golds for his mountain cheese and 1-time gold for the Ruppert village cheese. Let yourself be seduced.

Mountain cheese matured for 1 year // Dairy Hinteregg-Jungholz
Mountain cheese matured for 1 year // Dairy Lutzenreute-Eichenberg
Mountain cheese matured for ½ year // Dairy Fürberg, Eichenberg
Emmentaler & Bachensteiner // Dairy Sibratsgfäll
Camembert // Dairy Bantel, Möggers
Brie from the goat // Edwin Berchtold, Schwarzenberg

NOTE // ALLERGENES // INDIGESTIBILITY

Please let us know your indigestibility.

We are happy to inform you at any time about possible allergens in our products and dishes. Our trained staff will be happy to advise you.

Wine and Cheese

Numerous winegrowers press around Lake Constance year after year for top wines. Karlheinz Hehle knows almost all of them. The fine wines are waiting to be tasted in the vaulted cellar of the Hotel Schönblick. As a passionate sommelier, he also likes to think outside the box, which is why top international wines perfectly complement the extensive and finely sorted wine list



Cheese and wine- degustation

Go on a journey of discovery with us. In our wine cellar we want to surprise you with a fine symbiosis of cheese and specially selected top wines - seasoned with a lot of interesting facts from our region.

Degustation from 6 persons // starting at 51,00 per person

DIGESTIF



The Lake Constance region can be proud - there are high-class brandies, bitters and liqueurs to discover here and we can tell you some interesting anecdotes. Ask us!

A little preview

Subirer // from Albert Büchele .	€ 8,20
Whisky, Gin und Rum // from Walter Pfanner	€ 8,20
Williams // from Gebhard Hämmerle	€ 8,20
Kirsche // from Johann Zauser.	€ 8,20
Fraxner Kirsch // Peterhof, Fraxern.	€ 8,20
Röthner Grappa // Franz Nachbauer, Röthis.	€ 6,20
Grüne Walnuss // Family Aufricht, Meersburg .	€ 8,20
Verießerle (apple-pear with anise) // Erwin Vogler, Eichenberg	€ 6,20
Vogelbeerbrand // Prinz Hafele, Hörbranz.	€ 8,20
Appenzeller Alpenbitter	€ 5,20



From fish to turkey, from Riebelmais to goat cheese, from forest chocolate to fruit - we want to know our suppliers. So that everything is fresh and crisp on your plate. Farmers from our region as partners guarantee top quality and short journeys.

Klaus Flatz, Hard // Turkey meat, turkey products

Fesslerhof, Hansjörg Fessler, Eichenberg // Veal, pork, beef, lamb

Martinshof, Bertram Martin, Buch // Eggs, pasta, spelled

Richard Dietrich, Lauterach //

Riebelmais, semolina and bramata, must, juices

Ingo Metzler, Egg // Goat cheese, goat products whey products, Sig „Wälderschokolade“

Josef Diermeier, Lindau // Fruit, vegetables, potatoes

Patrizia und Otmar Gomm, Eichenberg // cold smoked bacon

Gertraud Meusburger, Dornbirn // Goat fawn **Eichenberger hunt and our game reserve //**

Roe deer, fallow deer, Mangalitzka pork

Albert Büchele, Hard // apples, brandies

Wolfgang Loretz, Hörbranz // Catfish, fish farming

Martin Winder, Dornbirn // Berries, jams, fruit syrups,



From Lake Constance fishermen // whitefish, perch, zander etc.



Dairy Hinteregg, Eichenberg // Mountain cheese matured for ½ year

Lutzenreute, Eichenberg // Mountain cheese matured for 1 year

Dairy Bantel, Möggers // Camembert, Brie

Dairy Sibratsgfäll // Bachensteinerkäse

Käserellen, Sulzberg // Organic Emmental cheese, sliced cheese

