

Welcome

to



The world belongs to those who enjoy it.

Giacomo Leopardi

Dear Guests,
with these words we welcome you in our house of hospitality.

We want you to enjoy your stay here and are pleased that you are our guests at
the Löchnerhaus.

Leave all your cares behind and discover the spectacular location,
the unique atmosphere and the charm of the Strandhotel.

We also welcome you to enjoy the delicious local cuisine
with fresh ingredients straight from Reichenau Island.
Our kitchen's crew will spoil you
with a regularly changing seasonal choice of dining products.

Our kitchen is open from 12 to 2 pm and
in the evenings from 6 to 8.30 pm.

We are happy to welcome you as our guests.

Löchnerhaus Team

All prices indicated in this menu are in euro.

Starters

Reichenau leaf salads | raw vegetables | croutons

- Allergens: gluten wheat, mustard, sulfur



6,50 €

Humus | pick salad | eggplant | falafel

- Allergens: gluten wheat, mustard, sesame, sulfur



13 €

Beef carpaccio | arugula | burrata | grana padano

- Allergens: gluten wheat, milk, mustard, nuts, sulfur



17 €

Smoked Lake Constance fillet of trout |
potato | cucumber | Reichenauer leaf salads

- Allergens: fish, milk, mustard, sulfur

15 €

Soups

Beef consommé | flatcake | vegetables

- Allergens: celery, gluten wheat, milk



9 €

Reichenau tomato soup | basil pesto

- Allergens: milk, nuts



vegan possible

8 €

„Lake of Constance“ - Bouillabaisse | vegetables | dill

- Allergens: celery, crustaceans, gluten wheat, fish



10 €

Our quality promise:


- Food of high quality
- Appreciating animal husbandry and landscape care
- Regional from Lake Constance. The raw materials used
- we purchase within a radius of a maximum of 40km around the lake




Schmeck den Süden
Gastronomie
Baden-Württemberg

We process a large part of our products with these quality requirements in mind






Main courses fish

- “Lake of Constance” whitefish fillet | vegetable noodles | lemongrass  23 € | 27 €
- Allergens: celery, fish, gluten wheat, milk
- Cretzer fillet in beer batter | potatoes | remoulade | side salad 24 € | 29 €
- Allergens: egg, fish, gluten wheat, milk, mustard, sulfur
- Fillet of pike | lentils | beetroot | potato crust 26 € | 31€
- Allergens: celery, fish, gluten wheat, milk, mustard, nuts
- Whole trout | fried or poached
vegetables or salad | potatoes | butter 30 €
- Allergens: fish, gluten wheat, milk
- Variation of fish „Löchnerhaus“ - catch of the day - | potatoes | vegetables 30 €
Roasted, fried and steamed fish fillets
- Allergens: celery, egg, fish, wheat gluten, milk

Main courses meat

- Cordon-Bleu of veal | french fries | small side salad 28 €
- Allergens: egg, gluten wheat, milk, mustard, preservatives, sulfur
- Braised pork cheeks | Reichenau vegetables | spätzle  22 € | 26 €
- Allergens: celery, gluten wheat, milk
- Corn chicken breast | Reichenau peppers | roasted polenta 28 €
- Allergens: celery, milk

Main courses vegetarian

- Ravioli | goat cream cheese | honey | thyme | walnut butter  14 € | 18 €
- Allergens: egg, fish, gluten wheat, milk, nuts
- Campanelle | peppers | tomato | Grana Padano   vegan possible 13 € | 17 €
- Allergens: gluten wheat, milk, nuts
- Risotto | yellow beetroot | burrata | arugula | Grana Padano   vegan possible 13 € | 16 €
- Allergens: milk

Dry Aged Meat



With our Dry Aged cupboard and the 800 degree grill, we turn “good from the lake”-meat into an exclusive Löchnerhaus-specialty.

We only use meat from animals from species-appropriate husbandry from farms located within a maximum radius of 40 km around lake Constance. The meat of these animals is processed exclusively in the butchery Otto Müller in Constance.

All products are available while stocks last.

Beef

Rump-Steak / 250g	31 €
Rib Eye-Steak / 350g	39 €

Pork

Loin steak ca. 300g	27 €
Chop ca. 450g	35 €

Including one side dish and one sauce

Side Dishes

Potato wedges	Fried potatoes	French fries	4,50 €
Sweet potatoe fries	Pasta	Spätzle	
<small>- Allergens: egg, gluten wheat</small>			

Vegetables

Grilled vegetables	Side salad	6 €
Mixed vegetables		




Sauces

Truffled mayonnaise	BBQ – sauce	Herbal butter	3 €
Café de Paris butter	Gravy	Onions-bacon-marmalade	
<small>- Allergens: celery, egg, fish, milk, mustard, nuts, soy, sulfur</small>			

Kids menu for our guests up to 12 years

Schnitzel french fries <i>- Allergens: egg, gluten wheat</i>	11 €
Fish fillet mashed potatoes vegetables <i>- Allergens: fish, gluten wheat, milk</i>	9 €
Tagliatelle Bolognese or tomato sauce <i>- Allergens: gluten wheat, milk</i>	8 €
Homemade Spätzle with sauce <i>- Allergens: egg, gluten wheat, milk</i>	6 €
French fries	4 €
Mixed salad <i>- Allergens: gluten wheat, mustard, sulfur</i>	3 €
Mashed potatoes vegetables sauce <i>- Allergens: celery, milk</i>	6 €

Desserts

Tonka bean crème brûlée blood orange sorbet <i>- Allergens: egg, gluten wheat, milk, nuts</i>	 10 €
Rhubarb pistachio cake mascarpone ice cream <i>- Allergens: egg, gluten wheat, milk, nuts</i>	 9 €
Fried apple rings vanilla sauce vanilla ice cream <i>- Allergens: egg, gluten wheat, milk, nuts</i>	9 €
Selection of cheese fig mustard fruit bread <i>- Allergens: gluten wheat, milk, mustard, nuts</i>	 14 €

Local products for a local

FISH & MEAT

Fischerei Keller, Reichenau
Fischmarkt E. Koch, Reichenau
Otto Müller, Konstanz
Fairfleisch, Überlingen

FRUITS & VEGETABLES Reichenau-Gemüse eG, Reichenau

CHEESE & DAIRY PRODUCTS Käserei Natürlich vom Höchsten, Deggenhausertal-Limpach

Käserei Hofgemeinschaft Heggelbach, Herdwangen-Schönach
Mozzarella Manufaktur Melillo, Bad Saulgau
Schwarzwaldmilch GmbH, Freiburg

BREAD & BREAKFAST Bio-Backstüble Zuck & Kaun, Konstanz

Faller Konfitüren, Utzenfeld
Honig-Hof Göken, Thüle
Hönighof, Mühlingen

WINE Winzerverein Reichenau, Reichenau

Winzerverein Hagnau, Hagnau
Weingut Engelhof, Hohentengen
Weingut Clauß, Lottstetten
Weingut Vollmayer, Hilzingen
Weingut Aufricht, Stetten
Weingut Dr. Heger, Ihringen
Weingüter J. Wegeler, Oestrich-Winkel

International wine: Weinagentur Maute, Neuhausen ob Eck

DRINKS Inselbier, Reichenau

Ruppaner Brauerei, Konstanz
Meckatzer Löwenbräu, Heimenkirch
Lindauer Fruchtsäfte, Lindau
Randegger Ottilien-Quelle GmbH, Gottmadingen
Kountz Getränke, Radolfzell
J. J. Darboven, Hamburg
Eilles Tee, Hamburg

APERITIV & DIGESTIV Obsthof Strodel, Lindau

Fontana di Secco, Biberach
Senft Destillerie, Salem-Rickenbach
Burgunderhof, Hagnau
Rebholz, Radolfzell-Liggeringen
Strabo's Trester, Reichenau

OTHER Stelzenmühle Gütler, Bad Wurzach

Flick's Olivenöl, Rheinhausen
Netzhammer Großhandel, Konstanz
Hela Gewürzwerk, Ahrensburg
Mövenpick Froneri-Schöllner, Malterdingen
H. Geyer GmbH & Co.KG, Bad Waldsee
Anelu Eishandwerk, Konstanz
Seespätzle, Caritas Singen (Teigwaren)

