

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 cores <i>- Allergens: gluten wheat, mustard, nuts, sulfur</i>		8,50 €
Beet hummus rocket eggplant <i>- Allergens: gluten wheat, mustard, sesame, sulfur</i>		14 €
Smoked burrata pumpkin tomatoes lettuce <i>- Allergens: milk, mustard, sulfur</i>		14 €
Löchnerhaus tapas (at least 2 persons) eggplant fries truffle mayonnaise smoked Lake Constance whitefish fillet creamed horseradish tomato mozzarella basil baked goat cheese lettuce <i>- Allergens: egg, gluten-wheat, milk, mustard, nitrate, nuts, sulfur</i>		p. P. 11,50 €

Soups

Beef consommé flatcake vegetables <i>- Allergens: celery, egg, gluten wheat, milk</i>		9 €
Celery cream soup apple and pear compote truffle oil croutons <i>- Allergens: celery, gluten wheat, milk</i>		10 €
Lake Constance Matelote Fish soup with vegetables smoked eel Lake Constance fish <i>- Allergens: celery, crustaceans, fish, gluten wheat, milk</i>		12 €

Main courses fish

Lake Constance whitefish fillet pumpkin risotto <i>- Allergens: celery, fish, gluten wheat, milk</i>		25 € 29 €
Lake Constance Kretzer fillet almond butter potatoes side salad <i>- Allergens: fish, gluten wheat, milk, mustard, sulfur</i>		27 € 32 €
Lake Constance pike fillet sweet potato puree leek <i>- Allergens: celery, fish, gluten-wheat, milk</i>		26 € 31 €
Fish variation Löchnerhaus Fried, baked and steamed fish fillets Reichenau vegetables potatoes <i>- Allergens: celery, egg, fish, gluten wheat, milk</i>		31 €
Reichenau leaf salad raw vegetables croutons with baked fish fillets from Lake Constance remoulade sauce <i>- Allergens: egg, fish, gluten wheat, mustard, sulfur</i>		22 €

Please note that reorders of any kind will be charged with a surcharge of € 2,00.

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



Schmeck den Süden
Gastronomie
Baden-Württemberg

Main courses meat

Cordon-Bleu of veal | french fries | small side salad 29 €
- Allergens: egg, gluten wheat, milk, mustard, preservatives, sulfur

Corn-fed chicken breast | potato noodles | brussel sprouts in cream 29 €
Allergens: egg, gluten-wheat, milk

Sauerbraten | Reichenau vegetables | bread dumplings 26 €
- Allergens: celery, egg, gluten wheat, milk, sulfur



Main courses vegetarian

Raviolotti | beet | fresh goat's cheese | Grana Padano side salad 18 € | 23 €
- Allergens: egg, gluten-wheat, milk, mustard, sulphur



Campanelle | aglio olio peperoncino | pickled lettuce confit garlic & chili 15 € | 20 €
- Allergens: gluten wheat, milk, mustard, sulfur



Cheese spaetzle | mountain cheese | fried onions apple and pear compote | side salad 14 € | 19 €
- Allergens: egg, gluten wheat, milk, mustard, sulfur



Desserts

Crème brûlée | vanilla ice cream | pumpkin seeds & oil 11 €
- Allergens: egg, gluten wheat, milk, nuts



Chocolate cake | peanut caramel | buttermilk ice cream 10 €
Preparation time: approx. 20 minutes
- Allergens: egg, gluten-wheat, milk, nuts, peanut



Cinnamon parfait | nougat | port wine plums 10 €
- Allergens: egg, gluten wheat, milk, nuts



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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 and the Fairfleisch company in Überlingen.

All products are available while stocks last.

Preparation time at least 30 minutes

Exclusive at the Strandhotel Löchnerhaus From the SEE-Berico pig

Chop	approx. 450g	34 €
Back-Steak	approx. 300g	27 €

From Lake Constance beef

Clubsteak on the bone	per 100g	10 €
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Rib Eye-Steak	per 100g	11 €
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From Lake Constance Wagyu beef

Clubsteak on the bone	per 100g	15 €
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Rib Eye-Steak	per 100g	16 €
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Each of our steaks is unique. Our cuts are between 300 and 500g.
Ask for our daily updated sizes.

Exclusively at the Strandhotel Löchnerhaus of the SEE-Berico -Pig

Back steak	approx. 300g	25 €
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Chop	approx. 450g	34 €
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***You haven't found anything suitable?
Please ask our service staff about our special cuts.***

Side Dishes

Potato wedges	Fried potatoes	French fries	4,50 €
Pasta	Spätzle		
Grilled vegetables	Side salad	Mixed vegetables	6 €
Eggplant fries			

Sauces

Truffled mayonnaise	BBQ – sauce	Herbal butter	3 €
Café de Paris butter	Gravy	Onions-bacon-marmalade	

- Allergens: celery, egg, fish, gluten-wheat, milk, mustard, nuts, soy, sulfur

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: celery, 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 €

Local products for a local

Bread and rolls	Laib und Seele, 78479 Reichenau
Fish	Fischerei Keller, 78479 Reichenau
Fish specialities	Fischmarkt E.Koch, 78479 Reichenau
Meat and sausage	Otto Müller, 78462 Konstanz
Fairfleisch	88662 Überlingen
Eggs	Geflügelhof Maier, 88662 Überlingen/ Andelshofen
Honey	Bodenseeimkerei zum Honigschlecker, Bagnatosteig, 78456 KN
Vegetables and fruits	Reichenau Gemüse eG, 78479 Reichenau
Cow milk cheese	Demeter Hofgut Heggelbach
Goat cheese	Biolandhof Natürlich vom Höchsten
Mozzarella	Latticini & Mozzarella Melillo, 88367 Hohentengen
Food in general	C & C Netzhammer, 78462 Konstanz
Anelu ice cream	78462 Konstanz
Pasta products Seespätzle, Caritas Singen	78224 Singen
Trüffel vom See	78333 Stockach
Edelbrände Senft	88682 Salem-Rickenbach
Spitalkellerei Konstanz	78462 Konstanz
Winzerverein Hagnau eG	88709 Hagnau
Weingut Aufricht	88719 Meersburg-Stetten
Weingut Clauß	79807 Lottstetten-Nack
Weingut Vollmayer	78247 Hilzingen
Weingut Rebholz	Liggeringen
Weingut Dreher	79312 Emmendingen
Weingut Kress	88662 Überlingen
Winzerverein Reichenau eG	78479 Reichenau
Obsthof Strodel	88138 Lindau-Weißenberg
Hirsch Brauerei	78573 Wurmlingen
Inselbier	78479 Reichenau
Ruppaner Brauerei	78462 Konstanz
Other beverages	Raiffeisen Markt, 78479 Reichenau

