

Welcome & „Grüß Gott“ at Alpe Dornach

1.000 meters above sea level

Hospitality

Lean back and enjoy the beautiful view of the mountains from our conservatory or from our alpine designed terrace. A homelike get-together in our „Allgäuer Stübli“ – the place where everything started in 1985 – or in the new fireside room, which is fondly and cozy decorated with scrap wood.

Alpine kitchen

We always pamper our guests with our regional, seasonal and freshly prepared meals, which reflect our love for the cooking trade. Enjoy our dishes with beef from own rearing, venison from regional hunting grounds and our homemade cakes according to grandmas' recipes. The selected wines are fitting perfectly with the dishes in our alpine kitchen. Vegetarians and vegans will find delicious meals as well – you recognize them by the following icons:



(vegetarian) &



(vegan).

Events and celebrations

Are you planning a company or family party? We are at your side with words and deeds & looking forward to supporting you in the planning and implementation of your celebrations for up to 160 people. We are happy to cater to individual requests – from a hearty hut evening with live music to the 7-course Fine Dining Menu!

Opening hours

Open daily from 7:30am to 11pm | no day of rest | open all year

NEW: Alpine breakfast from 7.30am to 10.30am (we ask for registration)

Snacks & veal sausage breakfast daily from 10am

Warm meals from 11.30am to 9pm

Free parking spaces directly at the house



Holidays at Alpe Dornach

You spend your vacation 1.000 meters above sea level in an idyllic atmosphere, in the midst of fragrant meadows and surrounded by the unique mountains of the alps. At any time of the year, hikes are possible right from the front door. Immerse yourself in the fascination of the Allgäu and experience the magic of varied nature.

Use your free cable car ticket in the summer (May to October) to experience all cable cars of Oberstdorf-Kleinwalsertal Bergbahnen.

Would you like to relax 100%? Have a lazy day at our organic swimming pond – exclusively for our hotel guests.

In the winter months, you can experience unlimited fun on the slopes of the skiing region Oberstdorf-Kleinwalsertal. By request, our ski shuttle will take you directly to the valley stations of the cable cars. The region almost looks like in a picture book: Freshly groomed cross-country ski trails and over 140 km of well-cleared hiking trails.

Choose one of our tastefully furnished double rooms, alpine suites and alpine suites deluxe or relax in one of the SPA-apartments with private sauna and whirlpool-tub.

And end your day with a romantic dinner at our restaurant and receive as our houseguest a 10% discount on all meals and drinks.

You can find more information about your feel-good holiday in our hotel brochure or contact us – we would be happy to advise you!



Alpe Deluxe
gemütlicher Alpcharakter
& moderner, luxuriöser Wohnkomfort



Apero

SPARKLING JUICY TEA

Verbene-Jasmine-Riesling | non-alcoholic

5.90

PEACH SPRITZ

white wine | tonic | peach pulp | mint | ice cubes

6.90

White wine

CUVÉE C4

Winery Axel Bauer | Baden, Germany
golden | intensive flavor of exotic yellow fruits
passion fruit & pineapple | vivacious | long finish

0,1 5.80 | 0,2 8.60 | 0,75 32.-

Rosé wine

MEERSBURGER BENDEL

Vineyard Meersburg | Bodensee, Deutschland

Pinot Noir Weißherbst

raspberry | strawberry | violet
rose wine in a class of its own

0,1 5.40 | 0,2 7.80 | 0,75 29.-

Red wine

CÔTES DU RHÔNE ROUGE

Maison E. Guigal | Rhône, France

Syrah | Grenache | Mourvèdre

fruity flavor | distinct taste | lush & velvety

0,1 5.70 | 0,2 8.30 | 0,75 31.-

Our selected bottled wines can be
found on our separate
wine menu!



Snacks & hearty food

COTTAGE SPREAD

broccoli-hemp | meadow herbs
sourdough bread

7.-



OBAZDA

Bavarian Camembert spread
pickled radish | oven-fresh pretzel

8.80

REGIONAL VEAL SAUSAGE ^{1,2}

one pair from the local butcher
sweet mustard² | oven-fresh pretzel

7.90

ALLGÄU SAUSAGE SALAD

strips of Lyoner^{1,2} | mustard vinaigrette
pickles | garden radish
butter & wood oven bread

10.90

+ mountain cheese strips 2.-

ALPIN SANDWICH

smoked trout | roasted wood oven bread
two organic eggs sunny side up | horseradish cream | cress

14.80

GIANT PRETZEL

raw & cooked ham^{1,2} | sausage salad^{1,2} | venison salami^{1,2} | salami^{1,2}
mountain cheese | obazda | dairy cheese
fresh horseradish | butter

15.60

slice of wood oven bread	0.40
homemade wheat beer focaccia	2.-
butter	0.80
oven-fresh pretzel	1.70
giant pretzel	4.90

Beforehand & in between

SALAD BOWL



leaf lettuce | lettuce | herb salad
elderflower vinaigrette **or** meadow herb dressing?
stuffed zucchini rolls | tomato mint relish | flamed peppers
roasted sunflower seeds | homemade wheat beer focaccia



7.90

BEETROOT TARTARE

radish rolls | mustard seed caviar
roasted hazelnuts | pumpernickel crunch



12.90

BROWN TROUT FILLET "SOUS VIDE"

sour milk brew & chip | mountain chive oil
cucumber tapioca

14.50

DEER VEAL CARPACCIO

fir tree pesto | iced buffalo mozzarella | balsamic pearls
roasted tramezzini

15.90

Our fresh trout come
from the
Allgäuer Fischzucht
Ripfel.



Soup & Stew

BOILED PRIME BEEF CONSOMMÉ

root vegetable-brunoises
herb pancake slices

6.20

VINE TOMATO SOUP

burrata foam
basil oil | bread chip

7.20

CHEESE SOUP

pear-pepper-chutney
fried puff pastry

8.40

LENTIL STEW

sweet & sour | salsiccia meatball
marinated celery | wood oven bread

10.60



slice of wood oven bread	0.40
homemade wheat beer focaccia	2.-
oven-fresh pretzel	1.70

Our wood oven bread
is made by
**Holzofenbäckerei
Schroth**
from Oberstdorf!



Dornach Alpine Kitchen

Self-made
from our own patisserie.



SWEET CUT UP LEMON PANCAKE

cream cheese frosting
pistachios | apricot ragout

13.80



CHEESE SPAETZLE

Emmental cheese | mountain cheese | Romadur
melted & fried onions
lettuce | chive vinaigrette

14.80



SCHNITZEL "VIENNA STYLE"

breaded pork loin steak
fried in butter
lemon jam | french fries

15.90

Side salad

lettuce | chive vinaigrette
roasted sunflower seeds
focaccia-chip

5.90



SCHLUTZKRAPFEN

traditional filled pastries | spinach
sage nut butter | grilled radish
grated mountain cheese

16.80

"ALLGÄUER DURANOND"

veal sausage
triplet potatoes | sauerkraut
bacon brittle^{1,2} | poached organic egg

14.90

SPELT WRAP

organic sunflower mince
chili sin carne | black beans | three kinds of corn
sweet potato fries

15.90



french fries 3.90
or
sweet potato fries 4.90

ketchup | mayonnaise

ALP-BURGER

100% grilled beef^{220g}
coriander-mustard-rub | tomato-cherry-ketchup
zucchini remoulade² | baked onion rings
melted mountain cheese | crispy bacon^{1,2}
red cabbage salad

15.90

VEGGIE-BURGER

pulled Jackfruit
tomato-cherry-ketchup
zucchini remoulade² | baked onion rings
red cabbage salad

14.90



SALAD "ALPE DORNACH"



leaf lettuce | lettuce | herb salad



elderflower vinaigrette or herb-yoghurt dressing²
stuffed zucchini rolls | tomato mint relish | flamed peppers
roasted sunflower seeds | homemade wheat beer focaccia

10.90

+ green asparagus in beer batter 6.-
+ flamed goat cheese | fig mustard 7.-
+ fried chicken breast | pretzel breading | chicken skin chip 8.-
+ haunch steak^{220g} & herb butter 15.-



CORN CHICKEN BREAST "SUPREME"

filled with cottage cheese | tomato sugo
grilled green asparagus | tagliatelle

18.90

MARINATED POT ROAST

dark balsamic glaze | currant red cabbage
caramelized apple slices | black bread dumplings

21.-

We breed cattle on our
alp in
organic quality.



FRIED BEEF & ONIONS

regional steak^{220g}

dark beer sauce | roasted onions | glazed oven carrot
pesto | homemade butter spaetzle

27.-

CRISPY KNUCKLE OF SUCKLING PIG

coarse mustard glaze | two kinds of peas
sauerkraut strudel

19.90

RAGOUT OF PASTURE LAMB

yarrow jus | red lentil
spinach raita | finger shaped potato dumplings

22.-

VENISON PASTA

bolognese sauce | fine tagliatelle
herb mushroom | gremolata
grated old mountain cheese

16.90

TWO KINDS OF DEER CALF

roulade & back
porcini glaze | port wine reduction
celery | wild broccoli | potato fritters

36.-

STEAMED MOUNTAIN CHAR FILLET

hay-beurre blanc | leek textures
potato-blini | char caviar

29.-

For the long-lasting
collaboration & the
high-quality processing
of game, a certificate
was presented to
Alpe Dornach
by local hunters.



Our fresh char
come from the
**Bergfischzucht
Gunzesried.**



Dessert & Sweets



Self-made
from our own patisserie.



SWEET CUT UP LEMON PANCAKE

cream cheese frosting
pistachios | apricot ragout

9.80

PEAR & BEER

pear mousse | beer ice cream
malt crumble | verbena gel

11.80

WILD FOREST

chocolate tree trunk | cranberry cam
forest berry-mountain pine-sorbet | cranberry textures

12.90

Cake, tart & strudel

from our in-house patisserie

Please ask about our daily changing offer!

piece of homemade cake	3.50
piece of homemade creamy cake	4.30
homemade strudel	4.90
whipped cream	0.90
homemade bourbon vanilla sauce	1.60
scoop of Mövenpick ice cream (various flavors)	2.-

Or take a look at our ice cream menu!



Kids menu

POTATO KING

french fries | ketchup³ & mayonnaise²

3.90

THE LITTLE PRINCE

buttered spaetzle | gravy

4.50

STAR TALERS

beef broth | sliced green pancake

4.80

PETER & HEIDI

tagliatelle | tomato sauce
grated mountain cheese

7.90

THE THREE MUSKETEERS

meatball | vegetables | buttered spaetzle

8.50

THE RUSTY KING

veal sausage | sweet potato fries

8.90

HANS IN LUCK

small breaded schnitzel | french fries
ketchup³ & mayonnaise² | small salad

9.90

We place great emphasis on the quality & origin of our products. Please ask, if you have any questions on the ingredients or allergens!

Our suppliers

REGIONALITY - AUTHENTICITY - CLOSENESS TO NATURE

With these aspects in mind, we are permanently looking for the best products of the alpine region.
We always prefer local and credible producers from whom we receive top products every day.

HERIBERT DORNACH

Our cattle graze the whole summer on the herb meadows around the alp.
We breed cattle in BIO quality.

BERNHARD FEGER

from Heimertingen in the Unterallgäu supplies us several times a week with crunchy fresh salads and our edible decorations like the silver leaf, scented geranium as well as all herbs of our alpine kitchen.

CHRISTIAN SCHROTH

from Oberstdorf bakes the traditional wood oven bread for us. The basis is a natural and self-produced sourdough. The long maturation of the dough guarantees a hearty bread taste.

MAX HIESINGER

the butcher of our choice and still butchers in the village himself. The local also supplies us with other fine meat products and sausages of the highest quality. Max produces exclusively regional & local products and has been awarded several times by "Feinschmecker" as one of the best butchers in Germany.

GERD-HEINZ BUCHELT

from Blaichach breeds chars in the Gunzesrieder Tal.
The fishes grow in cold and crystal-clear water of the mountains under strict requirements in top quality.

DAIRY BREMENRIED

has existed for over 120 years and is considered one of the last "original alpine dairies".
With the finest hay milk and by hand, various types of cheeses are made according to old tradition and recipes.

PUR ALP

The high-quality organic honey products are based on old, traditional and proven recipes.
Fresh unpolluted beeswax, careful handling of the bees & a considerate extraction is the basis and the prerequisite according to the specifications of "Bioland".

Thanks to all of our suppliers
for the excellent cooperation!

Apero

„Pfiff“ wheat beer (also alcohol-free possible)	0,1	1.70
meadow fruit cider, Manufaktur Jörg Geiger	0,33	4.90
sparkling wine, Brillant, Schloss Affaltrach	0,1	3.90
sparkling wine & summer liqueur sparkling wine & pine liqueur	0,1	4.90
Prosecco Valdo La Maredana DOC	0,1	4.90
Sparkling Juicy Tea (non-alcoholic), Van Nahmen	0,1	5.90
Lillet Chérie	0,2	6.90
Nonino Tonic	0,2	6.90
Aperol spritz peach spritz rhubarb spritz	0,2	6.90
Hugo Alphugo (non-alcoholic)	0,2	6.90
Preiselpeter Preiselheidi (non-alcoholic)	0,2	6.90
Campari Orange	4cl	6.90
Sandemann Sherry Medium	5cl	3.90
Martini bianco	5cl	5.20
Senior Tawny Port, Niepoort	5cl	5.90
Gin Tonic	0,2	9.-
Bavarian Blue WolperGin Siegfried Wonderleaf (non-alcoholic)		

Sparkling wine & Champagne

sparkling wine, Brillant, Schloss Affaltrach dry	0,75	25.-
Prosecco, Valdo La Maredana DOC extra dry	0,75	29.-
Champagne, Louis Roederer, Brut Premier	0,75	99.-
Champagne, Louis Roederer, Rose Brut	0,75	109.-
Champagne, Louis Roederer, Brut Premier	0,375	59.-

Our selected bottled wines
can be found on our separate
wine menu!



White wine

GUNDHEIMER SONNENBERG

Vineyard Schembs | Rheinhessen, Germany
silvaner
fruity | elegant sourness | fresh

0,1 4.20 | 0,2 5.40

MEERSBURGER WEISSER BURGUNDER

Vineyard Meersburg | Baden, Germany
tempting bouquet | apple | citrus note

0,1 4.50 | 0,2 5.90

WEGELER RIESLING

Vineyards Wegeler | Mosel, Germany
earthy-mineral | fine acidity | stone fruit | citrus fruits

0,1 5.- | 0,2 6.90

SAUVIGNON BLANC

Emil Bauer | Pfalz, Germany
crisp | fruity | invigorating acidity

0,1 5.10 | 0,2 7.20

Rose wine

MEERSBURGER BENGEL

Vineyard Meersburg | Baden, Germany
Pinot noir Weißherbst
raspberry | strawberry | violet
rose wine in a class of its own

0,1 5.40 | 0,2 7.80

Red wine

CUVEE NOIR

Emil Bauer | Pfalz, Germany
spicy fruit | fine roasted aromas | soft tannins

0,1 4.70 | 0,2 6.40

SCHEMBS DORNFELDER

Vineyard Schembs | Rheinhessen, Germany
semi-dry | black currant | powerful | smooth

0,1 4.50 | 0,2 5.90

COLLEPINO TOSCANA IGT

Castello Banfi | Toscana, Italy
Merlot | Sangiovese
plum | raspberry | fruity | soft | balanced

0,1 4.80 | 0,2 6.60

HEIDEBODEN

Vineyard Robert Goldenits | Neusiedlersee, Austria
Zweigelt
blackberry | sweet toasted notes | floral hints | long finish

0,1 5.40 | 0,2 7.80

CÔTES DU RHÔNE ROUGE

Maison E. Guigal | Rhône, France
Syrah | Grenache | Mourvèdre
fruity flavors | strong spicy notes | soft & velvety

0,1 5.70 | 0,2 8.30

Wine spritzer

red white	0,2	4.40	0,4	5.90
rose	0,2	5.40	0,4	6.90

Beer

BERNARDI BRÄU

Alp-Beer „d'Rosalie“ from the barrel
brewed exclusively for Alpe Dornach
classy hopped, amber-colored, pleasantly round bitterness

0,3 3.70

„Gigglstuinar“
Märzen naturally cloudy

0,33 3.90

„Allgäuer Hirtenbier“
untreated beer

0,33 3.90

„Steinbock“
dark stout

0,33 4.60

ENGELBRÄU

Grüntengold on drought

0,25 3.30 | 0,5 4.30 | 1,0 8.50

Radler | coke beer

0,25 3.30 | 0,5 4.30 | 1,0 8.50

wheat beer on drought

0,3 3.50 | 0,5 4.50

wheat beer light

0,5 4.50

non-alcoholic wheat beer on drought

0,3 3.50 | 0,5 4.50

wheat beer mixed (also alcohol-free possible)
elderflower | lemon | coke

0,3 3.50 | 0,5 4.50

Grünten-Pils Premium

0,33 3.90

Grüntengold non-alcoholic

0,33 3.90

dark wheat beer

0,5 4.50

SCHLOSSBRAUEREI KALTENBERG

König Ludwig (dark beer)

0,5 4.50

Soft drinks

Allgäuer gourmet mineral water medium naturel	0,25	3.-	0,75	6.50
table water sparkling naturel	0,2	2.60	0,4	3.60
"Skiwasser"	0,2	2.80	0,4	3.80
natural water with strawberry-orange-syrup				
handmade ginger lemonade with mint & lime	0,4	5.90		
Allgäuer Cola ^{3, 4, 5}	0,2	3.-	0,4	4.-
Allgäuer Schbrudl lemon orange with natural flavor 12% fruit juice	0,2	3.-	0,4	4.-
Allgäuer Cola Gmisch ^{3, 4, 5} Coke mixed with orange & lemon juice	0,2	3.-	0,4	4.-
Allgäuer Schbort blood orange-orange low-calorie & isotonic	0,2	3.-	0,4	4.-
Allgäuer Hidde Schbrudl herb lemonade	0,33	3.90		
juice orange apple currant rhubarb	0,2	3.50	0,4	4.50
juice spritzer orange apple currant rhubarb	0,2	3.10	0,4	4.10
elderflower spritzer	0,2	3.10	0,4	4.10
Coca-Cola ^{3, 4, 5} light ^{3, 4, 5} zero ^{3, 4, 5}	0,33	3.90		
Thomas Henry	0,2	3.90		
Tonic Water ⁶ Bitter Lemon ⁶ Ginger Ale Cherry Blossom				
Karamalz	0,33	3.90		

Allgäuer Alpenwasser

Natural manufacturing processes, products free of artificial additives, more fruit juice, reduced use of sugar & natural mineral water from the Nagelfluhkette.

Coffee & Tea

COFFEE SPECIALTIES FROM BURKHOF

coffee	4.-
cappuccino	4.20
white coffee	4.20
latte macchiato	4.20
iced latte macchiato	4.20
espresso	2.70
espresso doppio	3.90
espresso macchiato	2.90
chococcino	4.90
hot chocolate with Espresso & milk froth	

- decaffeinated possible
- with almond milk +0.80

TEA SPECIALTIES FROM EILLES

English Breakfast	3.40
organic & fair trade	
Darjeeling	3.40
organic & fair trade	
green tea	3.40
organic & fair trade	
rooibos	3.40
organic & fair trade	
fruit tea	3.40
organic & fair trade	
peppermint	3.40
chamomile	3.40
apple & fruits	3.40
ginger-orange	3.40
herbs "Kräutergarten"	3.40
chai latte	4.50

HOT DRINKS

hot elderberry (non-alcoholic)	3.90
hot Inge (non-alcoholic) ginger syrup with water & mint	5.90
hot chocolate with whipped cream	4.20
Engelchen hot white chocolate with milk froth	4.20
lumumba hot chocolate with rum & milk froth	6.90
Bengelchen hot white chocolate with Advocaat & milk froth	6.90

ALLGÄUER MILCH

milk	0,2	2.80	0.5	3.80
buttermilk	0.2	2.80	0.5	3.80
buttermilk with currant juice	0,2	3.10	0,5	4.10

Spirits

Lake Constance fruity brandy	40 %	2cl	3.-
williams christ with pear	40 %	2cl	3.60
williams with honey	25 %	2cl	3.60
Allgäu gentian root, Turra	38 %	2cl	3.60
tormentil, Eckert	40 %	2cl	3.60
hay brandy, Allgäu Brennerei	30 %	2cl	3.60
Waldler raspberry, Unterthurner	39 %	2cl	4.20
red williams, Widdum	40 %	2cl	4.50
Boscöple, Widdum	40 %	2cl	4.50
Ramazotti	30 %	2cl	3.60
Fernet Branca	42 %	2cl	3.60
Campari	25 %	2cl	3.60
alp herbs 33	32 %	2cl	4.-
brandy, Asbach Uralt	38 %	2cl	3.40
cognac V.S.O.P., Rémy Martin	40 %	2cl	4.20
rum, Havana Club 3y	40 %	2cl	3.60
Bavarian whisky "Slyrs"	43 %	2cl	5.10
vodka, Finlandia	40 %	2cl	3.80
vodka, Lantenhammer	40 %	2cl	4.60
JOSEF GIN "Blue Edition"	42 %	2cl	4.50
Monkey 47 gin	47 %	2cl	4.50
Allgäu WolperGin	43%	2cl	4.50
Martini bianco	14 %	5cl	4.20

Longdrinks:

"Enzianschorle" | Havana coke | gin tonic (also non-alcoholic possible) | Cuba Libre
vodka orange | Campari orange | Martini bianco tonic | etc.

9.-

Noble spirits & liqueur

hazelnut, Bergwelt	35 %	2cl	4.20
pine, Bergwelt	40 %	2cl	4.60
old apricot, Prinz	41 %	2cl	4.20
mirabelle, Ganal	40 %	2cl	4.90
fruity bandy, Lantenhammer	40 %	2cl	4.20
blueberry liqueur, Lantenhammer	25 %	2cl	4.20
apricot, Lantenhammer	42 %	2cl	5.40
Williams Christ naturally cloudy, Lantenhammer	42 %	2cl	5.40
wild cherry, Lantenhammer	42 %	2cl	7.60
chocolate, Haussegen	43 %	2cl	6.90
old plum, Ziegler	43 %	2cl	6.90
old pear, Guglhof	40 %	2cl	6.90
rowanberry, Guglhof	42 %	2cl	7.80
Quintessentia, Amaro Nonino	35%	2cl	4.10
hazelnut liqueur, Bergwelt	19%	2cl	4.20
beer liqueur, Bogner	25 %	2cl	4.10
pine liqueur, Auersthaler	23 %	2cl	4.10
cherry liqueur, Schwatt	18 %	2cl	3.80
Advocaat	20 %	4 cl	3.80
„Gamsblut“, Prinz	23 %	2cl	4.10
wild berry liqueur with sloe			
chocolate liqueur, Lantenhammer	17 %	2cl	4.10
ginger liqueur, Inge	18 %	2cl	4.10
peach liqueur, Ziegler	18 %	2cl	5.20
grappa stravecchia, Marzadro	41 %	2cl	4.10
olia del garda, Marzadro	40 %	2cl	4.10

Souvenirs & more

Have a look at our sales display in the restaurant for souvenirs.
Surprise your loved ones & friends with a piece of the Allgäu to take home

Our tip: give away a voucher of your choice,
e.g., for an alpine breakfast 1000 meters above sea level!

Or treat yourself to a little something...

A PIECE OF THE ALLGÄU TO TAKE HOME

mountain cheese	100 g	2.30
smoked ham	100 g	2.90
venison salami	Pair	4.60
organic honey from PUR ALP		
spring bloom honey	200 g	5.90
forest honey	200 g	6.90
silver firs honey	200 g	8.90
mountain honey	200 g	8.90
williams with honey in an Edelweiss-gift bottle	0,2 l	12.80
red williams	0,5 l	29.-
Hiking map Oberstdorf	Piece	3.-

All prices are in EUR incl. statutory VAT.

For allergy sufferers we are happy to provide an overview of our menu with all allergens.

Additives Ordinance (nuts see allergen list)

1 phosphate | nitrite curing salt

2 preservatives | antioxidants

3 sweeteners

4 caffeine

5 colorings

6 quinines