

# BOTSCHAFT

[ ' b o x t ʃ a f t ]

"Botschaft" is German and translates to Embassy or Message in English. Our restaurant embodies both meanings – a place of hospitality and a place that tells a story. A story of grandmother's kitchen, shared meals, and timeless flavors.

Allergies or special diets? We're happy to help :)

# APPETIZERS

## Brot & Butter

Four different, homemade,  
freshly baked goods with salted  
Aabybro butter  
74 kr

## Kys Oysters

with bell pepper juice,  
sour cream & chives  
50 kr / stk  
250 kr / ½ dozen

# ERSTENS

## Kopfsalat

whole lettuce with viennese  
dressing, chive oil & croutons  
89 kr

## Musseltoast

roasted slice of brioche,  
blue mussels, lardo, mussel  
emulsion & herb salad  
139 kr

## Klare Brühe

consommé double, quenelles of  
poached veal farce, finely cut herb  
pancakes & loveage oil  
149 kr

## Labskaus

Northern German dish with  
homemade corned beef, potatoes,  
herring and a fried egg  
149 kr

# ZWEITENS

## Käsekrainer

Austrian sausage filled with  
cheese – served the Viennese way  
165 kr

## Breznknödel

pretzel dumpling with alpine  
cheese sauce, herbs & horseradish  
169 kr

## Maultasche

German raviolo with pork filling,  
in onion broth with horseradish  
& brown butter  
175 kr

## Potato Rösti

with crème fraîche,  
chives & 10 g caviar  
249 kr

# HAUPTSPEISEN

## Käsespätzle

spätzle with mixed alpine  
cheese & crispy onions  
220 kr

## Kalbskopf

fried terrine of veals head with  
warm lentils & herb salad  
220 kr

## Hirschgulasch

goulash of fallow deer with  
butterspätzle, lingonberries  
& herb salad  
239 kr

## Kalb im Huhn

Whole poussin from Domäne Wachter,  
filled with veal farce and an egg,  
served with potato purée, glazed  
vegetables & chicken jus  
(good for 2 people)  
500 kr

# NACHSPEISEN

## Kaiserschmarrn

with braised apples, caramelised almonds  
& muscovado sugar ice cream

155 kr

## Bienenstich

honey & almond cake filled with vanilla  
cream, served with homemade eggnog

119 kr

## Vanilleeis

vanilla ice cream served with pumpkin seed  
oil & caramelised pumpkin seeds

79 kr

# KAVIAR

**Alpenkaviar**  
Austrian sturgeon caviar  
from the alps

10g: 199 kr  
50g: 999 kr  
250g: 4444 kr

# KÄÄÄSE

We have a wide variety of  
cheeses from JUMI  
enjoy a curated selection of JUMI's finest  
Swiss cheeses – a true taste of the Alps  
155 kr

## **BEER**

### Fass/Fadøl:

Schönramer Helles 0,5l	75
Schönramer Pilsner 0,33l/0,5l	40/75
Tannenzäpfle ROTHHAUS alkoholfri 0,33l	40

### Flasche/Flaske:

Schönramer Bayrisch Pale Ale 0,33l	55
Schönramer "Dunkel" or "Weißbier" 0,5l	75
Schönramer Radler 0,33l	55

## **SOFTDRINKS**

Brand Garage - Lemon Mama 0,33l	45
Brand Garage - Orange Mama 0,33l	45
Fountain of Youth Coconut Water 0,5l	90
Coca Cola 0,25l	40
(0,0%) Sabotage - Sauvignon Blanc with herbs 0,15l	75
(0,0%) Camouflage - Gelber Muskateller with herbs 0,15l	75

## **COFFEE**

Filterkaffe	40
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## WINE BY THE GLASS

NV Champagne Bertrand-Delespierre (Pinot Noir, Pinot Meunier, Chardonnay - sparkling)	180
2023 Aus den Dörfern weiss, Rosi Schuster (Mostly Grüner Veltliner)	130
2022/23 Riesling, Domaine Kleinknecht (Riesling)	110
2016 Hárslevelü, Fekete-Pince (Hárslevelü)	140
2023 Rózsa Petsovits, Franz Weninger (Pinot Noir, Syrah, Zweigelt)	120
2023 Beaujolais ,le Galoche, St. Cyr (Gamay)	120
2022 Aus den Dörfern rot, Rosi Schuster (Rotburger, Blaufränkisch, Sankt Laurent)	130

## KOMBUCHA

Table Ferments daily selection – ask your waiter	75/350
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