

„AS CLOSE AS POSSIBLE, AS FAR AS NECESSARY“



With these words we warmly welcome you to the Hotel Hoeri and Restaurant "Seensucht".

The cooperation with many regional partners is the basis for our HOERI quality guarantee and part of our contribution to the sustainable economic stock of the Lake Constance region.

Regional cultivation means short transport routes and freshness.

Our partners for outstanding products are:

Fruchthof Konstanz I Otto Müller Wurstwaren Konstanz
Alb Leisa I Cheese Caduff Rottweil I Fish Market Koch Insel Reichenau

Fair Meat Überlingen

Bakery Leins Gaienhofen

Cheese dairy "Naturally from the highest " Deggenhauser Valley
Fruit growing Blanhof Wangen

Gewürzaschenbrenner Radolfzell I Obstbau Heinz Schmid

Poultry farm Werner Lindau I C and C Netzhammer Singen

Anette Kienzler BG Schienerberg Hof Langenmoos Öhningen

Ewald Fürst Vegetable cultivation Iznang I Steigmühle Engen

For this reason, we are also a member of "Taste the South",
the "Höri Bülle Verein e. V." and the "Genussnetzwerk Untersee /
BodenSeeWest".

We have been awarded with
"Wild aus der Region" from the Konstanzer Jagdverein e. V. and belong to the
Südland chefs "Konzil Köche".

NICE TO HAVE YOU HERE !

P. S. : If you are affected by allergens, we will be happy to provide you with a
separate list of allergens from our offer. Just ask us. Thank you very much
and enjoy your meal.





SOCIAL MEDIA

BODENSEE-STIMMUNG FÜR ZUHAUSE



Folgen Sie uns auf Social Media und bleiben Sie informiert über besondere Angebote und News vom Hotel HOERI, SEE SPA und alle Themen rund um den schönen Bodensee!



SEE SPA
AM BODENSEE

 Hotel_hoeri

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 Hotel_hoeri

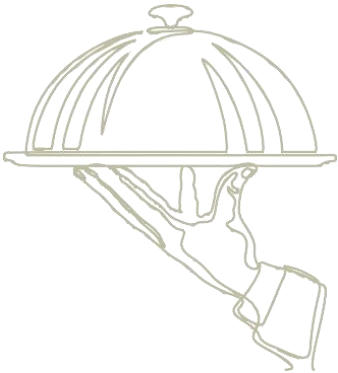
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Immer auf dem Laufenden mit unserem Newsletter www.hoeri-am-bodensee.de/service/newsletter/

We kindly ask you on the upper restaurant terrace to refrain from smoking. This is possible in the lower area of the terraces. Thank you for your understanding and consideration for all non-smoking guests.

Hoeri's Spring menu



Roasted romaine lettuce
with cauliflower cream, pomegranate
and serrano ham

Cream of wild garlic soup
with truffle tramezzini

Beef tenderloin medallion
with baby carrots
and stuffed gnocchi

Mango tart with white chocolate
and rhubarb ice cream

Menu with 3 courses 52,00 €
Menu with 4 courses 58,00 €




Starters



Leaf salads with yogurt dressing

herbs and croutons € 9,50

with raw vegetable salads  € 13,00

Salat Caprese

buffalo mozzarella, pesto, pine nut, rocket, € 18,00

balsamic vinegar

Roasted romaine lettuce

with cauliflower cream, pomegranate € 17,00

and serrano ham

Vitello Tonnato

veal slices, tuna cream, capers € 18,00

Soups



Beef consommé

with pancakes, marrow dumplings, vegetables € 8,50
and herbs

Large serving  € 13,00

Cream of celeriac soup with Höri apple compote

Croutons € 9,50

Large serving  € 11,00

Cream of wild garlic soup with truffle tramezzini € 9,50

Large serving € 11,00

Cream of asparagus soup with croutons and herbs € 9,50

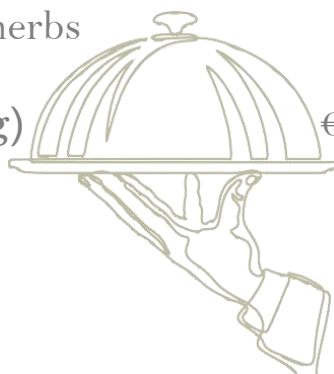
Large serving € 12,50

To all our dishes we serve you farmer baguette from the local
„Bäckerei Leins“.

Fish – Meat – Vegetarian



Pike-perch tranche Belulga alblins, braised carrot	€ 31,00
Char fillet romanesco broccoli, potato mousseline	€ 32,00
Pike dumplings Lukewarm cucumber salad, Blanhof egg noodles baked dill	€ 30,00
 Cordon bleu of "fair meat" pork loin with mountain cheese and honey ham French fries, small leaf salad, cranberries	€ 32,00
Medallions of pork fillet "fair meat" creamed mushrooms, roasted vegetables, spaetzle	€ 32,00
Onion roast beef Bacon beans, fried potatoes	€ 32,00
Beef fillet medallion with baby carrots, stuffed gnocchi	€ 39,00
Allgäu cheese spaetzle with two kinds of onion and small leaf salad	€ 16,50
Blanhof egg noodles with vegetable carbonara, parmesan, herbs	€ 19,00
Portion of asparagus (approx. 500 g) Hollandaise sauce or melted butter parsley potatoes	€ 25,00



Spargelsaison 24



Portion of asparagus (approx. 500 g) € 25,00
Hollandaise sauce or melted butter
parsley potatoes

Asparagus is a popular accompaniment:

Black Forest ham € 8,00

Roasted chicken breast € 18,00

Pork schnitzel "fair meat" € 14,00

Fillet of beef € 22,00

Pike-perch fillet € 20,00

Char fillet € 19,00

Light - tasty



Large mixed salad
with **pike-perch crisp „Fischmarkt Koch“**  € 26,00
or with **roasted chicken breast** € 28,00
or **fried mushrooms according to market offer** € 25,00
(vegan)

Others



Hoeri small leaf salad  € 5,50

Small mixed salad  € 7,80