

AGATHA

SAVIOR IN DISTRESS

In a devastating fire disaster, Geisingen was largely destroyed in 1487. According to legend, in their desperation, the people of Geisingen carried the figure of Saint Agatha out of the church and placed it on what is now the main street for protection. As a result, the fire could be contained. Without Saint Agatha, the Crown, built in 1280, would have also burned down. Inspired by this legend and to honor the memory of our protector, we decided to name our restaurant after her.

CONCEPT

Our dishes are designed so that you don't have to choose between starters or main courses. We think it's much nicer when you can combine and try different dishes. That's why our portion sizes are chosen so that you can select 2-3 dishes from 'Cold' and 'Warm', share plates, and experience our dishes.

WINE RECOMMENDATION

APERITIF | 10,00€

NEGRONI TWIST

Belsazar Vermouth | Faude Gin |
Cordusio Aperitif

APERITIF NON-ALCOHOLIC | 10,00€

CROWN THE KING

Martini Floreale | Rosemary | Lemon |
Peach

ROSÉWINE | 11,50€ 0.2L | 34,00€ 0.7L

24ER VINA LASTRA TEMPRANILLO ROSADO

Fernando Castro | Castile-La Mancha | Spain

REDWINE | 12,00€ 0.2L | 35,00€ 0.7L

23ER CUVEÉ NO 1 ROUGE

Klumpp Winery | Bruchsal - Baden

DIGESTIF | 4,50€ 2CL

TRADITIONAL BLACK FOREST ZIBARTLE

Grüner Baum Distillery | Oberkirch - Ödsbach

AGATHA'S SELECTION OF DELICACIES

**7 DISHES FOR 2 PEOPLE TO SHARE
IN 3 COURSES.**

Join us on a culinary journey and discover exotic ingredients, different preparation methods, new taste experiences, and delicious surprises from our AGATHA kitchen.

Upon prior reservation and for at least 2 people, we are also happy to offer a vegetarian or vegan menu.

**58,00€ per Person
from 2 Personen**

For a perfect experience, we recommend our wine and water pairing: Three select wines (0.1 L each) and a digestif or espresso to finish.

28,00€ per Person

HIGHLIGHTS OF THE WEEK

FIELD LETTUCE

Honey-Mustard Vinaigrette | nuts

12,00€

ROASTBEEF

Green Beans | Polenta | Gravy

24,00€

COLD DISHES

Our portion sizes: more than a starter, less than a main course.
Exactly in between. Perfect for 2 – 3 plates, depending on how hungry you are.

SMOKED TROUT

Pear-Mustard Relish | Yogurt-
Lime Mayo | Dill Oil | Bread chip

14,00€

BEET AND COFFEE SOUP

Goat Cheese Spread | Roasted
Sunflower Seeds

12,00€

SERRANO HAM

Chipotle honey | grilled figs |
pickled onions | aioli

16,00€

WARM DISHES

Our portion sizes: more than a starter, less than a main course.
Exactly in between. Perfect for 2 – 3 plates, depending on how hungry you are.

ROASTED PUMPKIN

Beluga Lentils | Burrata | Sage | Apple

18,00€

DEER

Juniper Sauce | Celery Cream |

Pickled Cherries | Hazelnuts |

Grilled Radicchio

30,00€

SALMON FILLET

Paprika Harissa Sauce |

Almond Dukkah | Parsley-Lemon Couscous

26,00€

SWEET & SALTY

AFFOGATHA

Espresso with |
Vanilla ice cream or
Salted - Vanilla ice cream
6,00€

HOMEMADE ICE CREAM

Varieties subject to change based on
the kitchen's recommendations
3,00€ per piece

AFFOGATHA TIRAMISU

Mascarpone Cream | Vanilla
Ice Cream | Espresso
9,00€

PLUM AND RED WINE COMPOTE

Yogurt Ice Cream | Butter
Crumble
8,00€

VALUABLE CHEESE
SELECTION
14,00€