

# Friends breakfast at Fidelisbäck

ALL DAY

ORGANIC EGGS  
from the Endraß organic farm in Wangen

Mini-scrambled eggs / breakfast egg	2.40
2 fried eggs with ham	6.80
2 scrambled eggs with ham	6.80
Cream cheese	1.20
Barrel butter from the Bauhofer cheese dairy	1.20
Homemade jam	1.20
Beekeeper's honey	1.20
Bionella nut-nougat-cream <span style="background-color: #800000; color: white; padding: 2px;">vegan</span>	1.20
Ham or cheese	5.30
Butterhörnle	2.30
Croissant	2.70
Pain au chocolat	2.80

**LARGE FIDELIS—BREAKFAST** 9.90  
cooked & raw ham, Baldauf lemon pepper cheese, mountain cheese and finely shaved Baldauf alpine cheese, Bauhofer's barrel butter, homemade jam, cream cheese, mini oats & grapes

**WHITE SAUSAGE BREAKFAST** 7.70  
two white sausages from the Joos butcher's shop in Wangen with sweet „Hausmacher“ mustard

**SWEET BREAKFAST** 3.60  
Two sweet spreads (homemade jam, beekeeper's honey or Bionella) with barrel butter

**OVERNIGHT OATS** vegan 5.50  
with oat flakes, apples, core mix, almonds, cinnamon and berries


**BREAD BASKET** 1.15/St.  
e.g. pretzel pastry, wood-fired rolls, Fidelis breadsticks

**Tip:**

• Cappuccino	4.40
• Coffee endless	5.00
• Ginger-Lemon Spritz	4.90
• Mini-scrambled eggs	2.40

Breakfast & late-morning snacks

Soups

**SPOON AS YOU PLEASE**   
**Vegetable soup** vegan traditional & experimental, international & local 7.70 ✓

**Goulash soup** Original Hungarian recipe 9.20

Salad

**COLOURFUL UND FULL OF IDEAS**   
**Fidelis-Salad** 13.80 ✓  
what the season has to offer

**Pick lettuce** 5.20 ✓  
on the side or for the small appetite - with cucumbers, cocktail tomatoes and changing dressing

**THE ORIGINAL**

**Leberkäs** *(Bavarian meat loaf)*

Early bird or night owl?  
Our classic tastes good any time of day.  
Original Fidelis Leberkäs (meat loaf), fresh from oven.  
Friends Josef Heine and Otto Joos invented it 80 years ago. And that's exactly how we still bake it today: juicy, pure and with a fine crust.

LEBERKÄS serving [200 g] 7.90

LEBERKÄS small serving [130 g] 7.30

comes with:  
medium hot mustard & sweet „Hausmacher“ mustard from the mustard pot

**Tip:** 2.70 homemade fried onions freshly made every day, therefore only from 11 a.m.

hot breadsticks

Hot and colourful toppings. The Upper Swabian soul thrives on diversity.  
Baked with passion - that's what makes the difference.

**BERGSEELE** 9.80  
grain breadstick with Black Forest ham, mountain cheese from the Baldauf cheese dairy, onions and pickles

**WANGENER MARKETSEELE** 9.50  
Half-unfolded grain breadstick with pesto, fresh tomatoes, courgettes, peppers, arugula and mountain cheese from the Baldauf cheese dairy also available vegan made with cashew nuts

**HAM—CHEESE—SEELE** 9.60  
hot breadstick with cooked ham from the Wangen butcher's shop Blaser, Allgäu Emmental cheese from the cheese dairy Bauhofer and onions

**SPECIAL—SEELE** 9.90  
seasonal and creative. What's on offer today? See the menu boards for details.

Bread. Sausage. Cheese. The simplest things taste the best. Cheese from Wangen from the Zurwies organic cheese dairy, mountain cheese from the Baldauf cheese dairy, Allgäu Emmental from the Bauhofer cheese dairy and fine sausage specialities from the neighbourhood.

**LEBERKÄS—SALAD** 10.50  
Thin slices of Leberkäs meat loaf, served as a sausage salad with Baldauf mountain cheese, onions, gherkins and peppers, marinated in a homemade dressing.

**HALF AND HALF** 10.6  
Can't decide? No problem. Enjoy two delicacies in one: Hot Leberkäs meat loaf and cold farmer's ham sausage from the Joos butcher's.

**SWABIAN OBATZDA** 9.20 ✓  
Cheese dip made with spicy, naturally matured alpine cheese, curd cheese, onions, peppers and parsley

**SAURER KÄS BY FIDELIS** 10.40 ✓  
Marinated brick cheese from the Allgäu cheese dairy Zurwies with colourful cherry tomatoes and caraway seeds.

**WANGENER WHITE SAUSAGES** 7.70  
Two white sausages from the Joos butcher's shop in Wangen with sweet „Hausmacher“ mustard.

Bread + Time

Sparkling

Lindauer juices from Lake Constance

Spritzer:	0,4l	Table water	0,4l	3.60
Currant	4.60	Krumbach Gourmet		
Apple-Cherry	4.40	natural / medium	0,5l	4.20
Orange	4.40	Cola, Orange, Lemon,		
Apple	4.40	cola & orange soda mix	0,4l	4.20

Ginger-Lemon Spritz  
with fresh ginger,  
lemon & beekeeper's honey



0,4l 4.90

Hops & Malt

Our beer also comes from the Allgäu. We've been tapping Meckatzer beer for almost 100 years, and we've been serving the dark half-pint from the Zötler brewery in Rettenberg for almost as long.

Freshly tapped

Meckatzer Weiss-Gold	0,3l	4.00
Zötler Korbinian Dark	0,5l	4.70

Bottled selection

Meckatzer Original Wheat Beer	0,5l	4.70
Meckatzer Light Wheat		

Radler (shandy) light or dark



Meckatzer Wheat Beer		
Meckatzer Wheat Beer alcohol-free		

Meckatzer Pilsner

Meckatzer Weiss-Gold		
Weiss-Gold alcohol-free	0,33l	4.00

Wine

Fine organic wines from the winemaker Teresa Deufel from Lindau on Lake Constance. The grapes are selectively hand-picked and the entire vineyard is organically farmed.

white	Johanniter BIO	0,1l   4.60	0,2l   6,10	Spritzer 0,2l   5.20
	lively acidity & fine apricot notes			

Cabernet blanc BIO	0,1l   5.20	0,2l   6.90
Artichoke, nettle & herbs		



Solaris BIO	0,1l   4.90	0,2l   6.50
tropical, fruity		

red	Vinatur Cuvée BIO Red	0,1l   4.80	0,2l   6.50	Spritzer 0,2l   5.00
	Coffee bean, black currant, gooseberry - Winery Haug from Lindau on Lake Constance			

Schnapps

The small TRAUTMANN DISTILLERY in Beuren near Opfenbach has been distilling for over 150 years. All fine spirits are distilled from local fruit varieties.

Apple from a high trunk	3.90
Raspberry liqueur	
Pear brandy matured in oak barrels	
hay schnapps with over 20 different types of hay	



Schwipps

PEACH- or LEMON-SCHWIPPS	6,20
with prosecco, mint leaf and homemade liqueur from Trautmann's distillery	

But first, Coffee.

Coffee from the fine roastery Monokel from Bodnegg, hand-roasted in small quantities, gently at low temperature. Our coffee beans come from Peru (fairtrade & organic). Our espresso beans come from South America and Asia.

Cafe Americano	3.80
Cappuccino	4.40
Espresso	2.40
Latte Macchiato	4.60
Latte	4.40
Filter coffee	3.80
Coffee endless	5.00

also available with oat drink +0.30

purka BIOTEA	3.90
fruity, herbal, green or black feel new, three mint, lemongrass + ginger, ... and always another variety	



HOT CHOCOLATE	4.50
dark & velvety - our chocolate makes you happy	

Dishes may contain traces of allergenic ingredients. Please contact our service team for information on allergens and additives.

Vegetarian As of 12/ 2024 All prices in €, inkl. VAT

This menu is made of environmentally friendly grass paper and was printed in Kisslegg in the Allgäu.

Glad, you're here.



Simple, down-to-earth and legend. Like our Leberkäs. Enjoy!

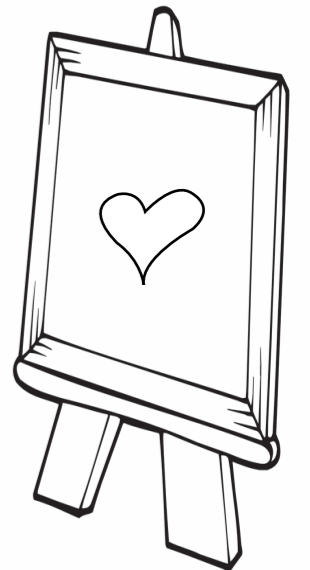
BREAD BASKET 1.15/St.

Our bakers keep the bread basket stocked all day long. Just help yourselves to the crispy breads, pretzel pastries, Fidelis breadsticks or wood-fired oven bread rolls. We ask afterwards how many you've had.

Sweets

- Where coffee & gossip is at home, something sweet is a must... But you won't find any bells and whistles here. We like it to be simple, honest and homemade.
- Hefeschnecken (yeast snails) 3.90
- Sheet cake 4.30
- Datschi (fruit sheet cake) 4.30
- Sweet snacks 3.00

SAISON SPECIAL  
come and see what's on offer



Guest Wi-Fi

There's no Wi-Fi here, but you'll have a good connection to the people sitting next to you.



Reservations for late-morning snacks, in the afternoon or for groups at www.fidelisbaeck.de or call +49 7522 / 7959-31