

13.10 – 27.10.2018

Gourmet autumn at Bavarian Lake Constance





"The world belongs to those who enjoy it."

GIACOMO LEOPARDI

Dear friends of regional gourmet delights,

we are a gourmet region – and this has been official since the beginning of the year. The Bavarian State Ministry for Food, Agriculture and Forestry has awarded Bavarian Lake Constance along with the lake municipalities of Lindau, Bodolz, Wasserburg and Nonnenhorn as one of top 100 gourmet locations in Bavaria.

Regional gourmet delights can be experienced throughout the whole year. Autumn is certainly the season in which the colourful diversity of our region comes especially to the fore. Get to know our direct marketers at this year's "Gourmet autumn", feast on regional delicacies with our restaurants and experience the local products in a particularly picturesque way on hikes, guided tours and celebrations.

I wish you a delightful time with us at Bavarian Lake Constance!

Best regards

A handwritten signature in green ink that reads "Elmar Stegmann". The signature is written in a cursive, flowing style.

Elmar Stegmann
DISTRICT ADMINISTRATOR

The event for the body and the soul – Experience Bavarian Lake Constance and enjoy yourself!



The Gourmet autumn event is located in the heart of the largest fruit growing region in Bavaria. Come and enjoy autumn at harvest time with all your senses. Smell the fragrance of ripe apples in the air, taste the full aroma of nuts, pumpkins and wine. listen to the sound of rustling leaves. What sounds so romantic, is the daily routine of the local agriculture producers. It is a great pleasure for visitors and guests, that the winegrowers, farmers and fishermen allow them to have an insight into their work.

Gourmet location at Lake Constance

At the beginning of the year, Bavarian Lake Constance was recognised as one of Bavaria's top 100 gourmet locations for its special culinary diversity. At the award

ceremony in Munich, the Minister of State for Food, Agriculture and Forestry Helmut Brunner praised the respectful handling of regional products and the successful combination of regional specialities, artisan production and active enjoyment.

The special things of everyday life

When the sixth Gourmet autumn opens on 13 October, the region will once again confirm that gourmet delights are at home here. The city of Lindau and the municipalities of Bodolz, Wasserburg and Nonnenhorn for the last six years have together successfully presented this two week series of the most delicious events in the "Bavari-

an Lake Constance" district. The organisers transform the four places into a kind of paradise for a few days. The main part is played by culinary delights, local produce of the season and the craftsmanship required for their processing.

"Every day a new experience and new delights await us - it's just wonderful!" SAID A VISITOR FROM HAMBURG

Eventful tastings and guided tours – accompanied by local producers and enthusiastic experts who tell their secrets: The varied program offers insight into kitchens and wine cellars, but also provides

views over the lake and the alpine range and their culinary products.

Pleasure has never been so easy

The ecognition that *you are what you eat*, is the invitation to appreciate good food and its origin.

At Bavarian Lake Constance you will find both good food and its origin. And you will find the ideal conditions to do so. As Lake Constance stores heat, vegetables, fruit cultivation, wine and cereals benefit from the mild climate. Sustainable consumption is consistent with the culinary demands of the Gourmet autumn. The operators and employees of the small businesses of gastronomy, agriculture and craft guarantee this and impress with special quality, regional ingredients and passion.



**Four municipalities on
Bavarian Lake Constance
invite you.**



Lindau

A historic island with unmistakable charm, surrounded by a crystal clear lake and lush green surroundings. And in the background rises a scenery with mostly snow capped mountains.

The old town of Lindau lies on the approximately 70 acre island, which after Reichenau also known as the "vegetable island", is the second largest on Lake Constance. Centuries-old buildings, as well as romantic squares and alleys emphasise its Mediterranean flair.

WWW.LINDAU.DE/EN

TIP FOR AN EXCURSION:

Explore the region with the hiking map all around Bavarian Lake Constance. The overview map with round tour suggestions is available at the local tourist information office for 2.50 €.

Bodolz

Here, autumn transforms the countless fruit trees into a sea of colours with the fragrance of apples and pears. The small municipality is located in a rural idyll and long walks are an inviting prospect. It is surrounded by unique viewpoints over Lake Constance and the Alps. Bodolz is an ideal starting point for the panoramic cycle tour at Bavarian Lake Constance with interesting, well signposted information about the region.

WWW.BODOLZ.DE

Wasserburg

The village with its small historical peninsula is well known for its idyllic life and enchanting panorama over the alpine mountain peaks of Austria and Switzerland. Gourmets and nature lovers will find their paradise here – with cycling and walking paths through lush nature reserves, fruit and wine growing on rolling hills, from which the view sweeps over the vastness of Lake Constance.

WWW.WASSERBURG.DE

TIP FOR AN EXCURSION:

Discover Bavarian Lake Constance by bike. Passing through vineyards and orchards, the 26 km long panoramic cycle tour leads you to the best vantage points with views over Lake Constance and the Alps.

Nonnenhorn

The friendly wine and health resort surrounded by old orchards, vineyards and a marvellous alpine panorama, benefits from its lakeside location, mild climate and a sunny north shore.

The perfect starting point for hiking, cycling, swimming and boat trips. Young and modern top winegrowers offer excellent gastronomy and rustic inns.

WWW.NONNENHORN.EU



**Discover
specialities from
Lake Constance.**



Saturday 13.10.18
Lindau

Cheese meets wine in the Powder tower

Certified cheese sommelier Michael Bode will taste the finest wine and cheese from the region in the Powder tower – a unique location that is otherwise inaccessible to the public.

Start 18:00

Duration approx. 2.5 hours

Price per person 65 €

Registration deadline 12.10.

Participants 24 to 36

Public transport Central Station Lindau,

city bus 1/2: Hauptbahnhof

Meeting point

Powder tower

Uferweg 7

88131 Lindau

Contact and organiser

Michael Bode "Genusswerkstatt"

Reichsplatz 5, 88131 Lindau

T. +49 8382 7159611

M. +49 151 55617307

info@genusswerkstatt-lindau.de



Sunday 14.10.18
Lindau

Cheese meets wine

Michael Bode not only has a degree as a cheese sommelier, but also a great talent for communicating his knowledge well. His commented wine tasting delights the mind and palate of gourmets.

Start 19:00

Duration approx. 2.5 hours

Price per person 48 €

Registration deadline 13.10.

Participants 10 bis 18

Public transport Central Station

Lindau, city bus 1/2: Hauptbahnhof

Meeting point

"Genusswerkstatt"

Zitronengassele

88131 Lindau

Contact and organiser

Michael Bode "Genusswerkstatt"

Reichsplatz 5, 88131 Lindau

T. +49 8382 7159611

M. +49 151 55617307

info@genusswerkstatt-lindau.de



Thursday 18.10.18
Lindau

Barbecue course "Barbecue basics"

The art of preparing food on an open fire is perfectly mastered by Klaus Winter. In this seminar he explains: From the choice of the carbon to the cooking time up to the right meat.

Start: 15:30

Duration approx. 1.5 hours

Price per person 9 € incl. tasting

Registration deadline: 16.10.

Participants max. 24

Public transport city bus line 3:

Leiblachstrasse or Grenzsiedlung

Meeting point

Strandhaus Lindau

Fraunhoferstr. 20

88131 Lindau

Contact and organiser

Restaurant Strandhaus Lindau

Fraunhoferstr. 20

88131 Lindau

T. +49 8382 2737992

post@strandhaus.li



Friday 19.10.18
Wasserburg

Coffee meets chocolate

Doing good while enjoying yourself tastes twice as good: Try Fairtrade coffee from the most southern roasting house in Germany with Lake Constance chocolate made from wild cocoa beans.

Start 15:00

Price per person on a contribution basis

Special feature accessible for prams and wheelchairs

Public transport train station

Wasserburg

Meeting point

Wasserburg Fairtrade shops

in the St. Georg rectory

Halbinselstr. 75

88142 Wasserburg

Contact and organiser

Eine-Welt-Gruppe Wasserburg

St. Georg e.V.

Sonnhaldenstr. 13

88142 Wasserburg

T. +49 174 6933630



Sunday 21.10.18
Lindau

Fascination for alpine cheese

Michael Bode takes you on a taste experience of a special kind: A tasting of the best alpine cheese and fine wines from our region.

Start 18:00

Duration approx. 2.5 hours

Price per person 48 €

Registration deadline 13.10.

Participants 10 bis 18

Public transport Central Station

Lindau, city bus 1/2: Inselhalle

Meeting point

"Genusswerkstatt"

Zitronengassele

88131 Lindau

Contact and organiser

Michael Bode "Genusswerkstatt"

Reichsplatz 5, 88131 Lindau

T. +49 8382 7159611

M. +49 151 55617307

info@genusswerkstatt-lindau.de



Tuesday 23.10.18
Lindau

Cooking course at the "Schachener Hof"

Anybody can cook, but what you have to do to make the result taste even better will be explained to you personally by the chef. Cook a 3 course meal and learn recipes, tips and tricks.

Start 18:00

Duration approx. 4 hours.

Price per person 85 €

Registration deadline 22.10.

Participants 6 to 14

Public transport city bus line 4:

Schachener Hof

Meeting point

Schachener Hof

Schachener Str. 76

88131 Lindau

Contact and organiser

Schachener Hof

Schachener Str. 76

88131 Lindau

T. +49 8382 3116

info@schachenerhof-lindau.de



 Friday 26.10.18
Wasserburg

Coffee meets chocolate

Doing good while enjoying yourself tastes twice as good:

Try Fairtrade coffee from the southernmost roasting house in Germany with Lake Constance chocolate made from wild cocoa beans.

Start 15:00

Price per person on a contribution basis

Special feature accessible for prams and wheelchairs

Public transport Train station Wasserburg

Meeting point

Wasserburg Fairtrade shops in the St. Georg rectory
Halbinselstr. 75
88142 Wasserburg

Contact and organiser

Eine-Welt-Gruppe Wasserburg
St. Georg e.V.
Sonnhaldenstr. 13
88142 Wasserburg
T. +49 174 6933630



 Saturday 27.10.18
Lindau

Calf and ox

Chef Ralf Hörger indulges his guests with fine meals covering the entire range of beef. Wine culture leader Michael Bode serves the matching wines of the region's best winemakers.

Start 19:00

Duration approx. 2.5 hours

Price per person 69 €

Registration deadline 26.10.

Participants 20 to 32

Public transport city bus 4:

Inselbrauerei

Meeting point

Hörger's Kochfest
Motzacher Weg 22
88131 Lindau

Contact and organiser

Hörger's Kochfest
Motzacher Weg 22, 88131 Lindau
T. +49 8382 943712
M. +49 173 2734008
ralf.hoerger@kochfest-lindau.de

**Enjoy culinary diversity
from autumnal cuisine.**





Lindau
Restaurant
KARRisma

The KARRsima restaurant spoils you with a creative, autumnal surprise menu with exciting textures – from market fresh products and with maximum quality and culinary delight!

On request with accompanying wine

75 €



Lindau
Köchlin

Extract from the menu

Stuffed veal breast with fried savoy cabbage
•
Pulled oxtail with chantedelle potato pancake
•
Meatball duet consisting of veal and boar with roast potato salad and radish dumpling
•
Caramelised blackberry and Kaiserschmarrn (*sugared pancakes*)



Lindau
Lindauer Hof

Extract from the menu

Swabian Must juice soup
•
Reichenau green salad on potato vinaigrette with glazed apple slices, walnuts, grapes and roasted wild rabbit fillet
•
Braised ox cheek in Must gravy with cauliflower and pumpkin ravioli
•
Apple tart from Lake Constance apples with Calvados cream ice cream



Lindau
Restaurant
Reutemann

Oven baked chestnut soup with chocolate crumble
•
Mild soured marinated pot roast from the Upper Swabian pasture beef with homemade red cabbage and bread dumplings

32 €



Lindau
Schachener Hof

Spicy cheesecake with red apple mouse and herb salad
•
Medallion of Schwäbisch Hall pork with beer gravy on apple sauerkraut and potato biscuits
•
Variation of apple and chocolate

36 €



Lindau
Strandhaus

Small mixed salad with roast beef from the Allgäu pasture beef
•
Duck breast cold smoked with beech wood and then hot grilled with homemade tagliatelle with orange reduction and green asparagus tips
•
Upside down baked apple cake made from Lindau apples, flambéed with dark rum

29 €



Restaurant KARRisma
Alter Schulplatz 1
88131 Lindau
T. +49 8382 9435041
karrisma@adara-lindau.de
www.adara-lindau.de



Hotel Landgasthof Köchlin
Kemptener Str. 41
88131 Lindau
T. +49 8382 96600
info@hotel-koechlin.de
www.hotel-koechlin.de



Hotel Lindauer Hof
Dammgasse 2
88131 Lindau
T. +49 8382 4064
info@lindauerhof.de
www.lindauerhof.de



Hotel Reutemann / Seegarten
Seepromenade
88131 Lindau
T. +49 8382 9150
event@bayerischerhof-lindau.de
www.bayerischerhof-lindau.de



Hotel | Restaurant
Schachener Hof
Schachener Str. 76
T. +49 8382 3116
info@schachenerhof-lindau.de
www.schachenerhof-lindau.de



Restaurant "Strandhaus"
Fraunhoferstr. 20
88131 Lindau
T. +49 8382 2737992
www.strandhaus.li



**Wasserburg
SeeKrone**

Extract from the menu

Pumpkin and quince foam
soup



Escalope of venison with
chocolate balsamic sauce,
with fried savoy cabbage,
glazed chestnuts and wal-
nut noodles



Wild boar roast with juni-
per and cranberry sauce
with bacon Brussels sprouts
and potato croquettes



**Nonnenhorn
Zur Kapelle**

Extract from the menu

Wild duck cream soup
with cranberry cream



Homemade pumpkin
ravioli with sage butter
and cherry tomatoes



Matjes tataré from Lake
Constance with beetroot
and apple



½ Wild duck "winegrower
style" with grapes, ba-
con, croutons and potato
dumplings



Venison roll in red cabbage,
cranberry cream sauce,
almond broccoli and
potato and boletus puree



Apple elderflower
tiramisu



**Nonnenhorn
Der Seewirt**

Carpaccio of veal head
lukewarm marinated with
Styrian pumpkin seed oil
and fine red onions, served
with homemade onion
confit



Cheek of ox in red wine
gravy braised on pumpkin
puree with stewed vege-
tables



Warm chocolate cake with
a liquid core with Lake
Constance pear sorbet and
eggnog shot

35 €



Hotel restaurant "SeeKrone"
Bodensee Gastronomie GmbH
Halbinselstr. 75
88142 Wasserburg
T. +49 8382 2792000
info@seekrone.de
www.seekrone.de



Hotel guest house "Zur Kapelle"
Kapellenplatz 3
88149 Nonnenhorn
T. +49 8382 8274
info@witzigmann-kapelle.de
www.witzigmann-kapelle.de



"Der Seewirt"
Seestr. 15
88149 Nonnenhorn
T. +49 8382 988500
info@hotel-seewirt.de
www.hotel-seewirt.de

er Genuss-Herbst
end im Schachener Hof
von Kürbis
von Rinderfilet
von Lotkohl
technen
ssparfait und Apfelwaffel
Käsestrudel mit Sekt

**Plan your stay with
exclusive offers.**



Gourmet autumn

Lindau Hotel Bayerischer Hof,
Hotel Reutemann-Seegarten

2 nights incl. a sumptuous breakfast buffet, a bottle of apple secco and apple chips
1 x rental bike for a day
1 x 4-course regional autumn menu with corresponding wines from Lake Constance in the Reutemann restaurant on the day of arrival

Hotel Bayerischer Hof

Price per person in a double room from 304 € / single room from 402 €

Hotel Reutemann / Seegarten

Price per person in a double room from 292 € / single room from 320 €

Contact

Hotel Bayerischer Hof / Hotel Reutemann-Seegarten,
Seepromenade, 88131 Lindau / Insel
T +49 8382 9150, event@bayerischerhof-lindau.de
www.bayerischerhof-lindau.de

Cuddling time at Lake Constance

Lindau Hotel Helvetia

2 nights in the Wellroom including a sumptuous breakfast buffet, a Prosecco piccolo with heart pralines in the romantically decorated room.
1 x 3-course candle light dinner
1 x free entrance to the Lindau casino including welcome drink
40 min. romantic bath by candle light in the partner bath and 10 € voucher per person for a spa treatment in our Beauty lounge

Price per person in a double room from 199 €

Contact

Hotel Helvetia, Antje Böttcher
Seepromenade 3, 88131 Lindau / Island
T. +49 8382 9130, info@hotel-helvetia.de
www.hotel-helvetia.de

Gourmet autumn at Lake Constance

Lindau Hotel Landgasthof Köchlin

3 nights in a comfort room including breakfast buffet
3 x half board à la carte
1 x visit to the Lindau salt cave
Rental bicycles for the stay

Price per person in a double room from 265 €

Price per person in single room from 290 €

Contact

Hotel Landgasthof Köchlin, Claudia Herwig
Kemptener Str. 41 88131 Lindau / Reutin
T. +49 8382 96600, info@hotel-koechlin.de
www.hotel-koechlin.de

Pure delight

Lindau Hotel Lindauer Hof

2 nights in a deluxe room with Lake view including a sumptuous breakfast buffet
1 x welcome drink
1 x autumnal 3 course menu

Price per person in a double room 210 €

Price per person in a single room 304 €

Contact

Hotel Lindauer Hof Betriebs GmbH, Anja Fiehl Dam-
mgasse 2, 88131 Lindau / Island
T. +49 8382 4064 info@lindauerhof.de
www.lindauerhof.de



The most beautiful memories are always experiences which you took your time for.

CHARLES KURALT



Magic autumn Bodolz Villino

2 nights in a romantic room including country house breakfast
1 x aperitif in the kitchen followed by autumnal 4 course menu
Use of the spa
1 x pampering grape-seed-apple crème pack in the floating lounge
In the afternoon freshly baked apple cake and coffee / tea

Price per person in a double room from 450 €

Contact

Hotel Lindauer Hof Betriebs GmbH, Anja Fiehl
Dammgasse 2, 88131 Lindau / Island
T. +49 8382 4064 info@lindauerhof.de
www.lindauerhof.de



Glowing autumn

Lindau Boutique Hotel Adara

2 nights including a sumptuous breakfast buffet
Bottle of mineral water in the room
Hiking and cycling tips on site
1 x jar of homemade jam
1 x dinner in the restaurant KARRisma (only possible from Tuesday to Saturday)

Price per person in a double room 290 €

Contact

Adara Boutique | Hotel | Restaurant
Alter Schulplatz 1, 88131 Lindau
T. +49 8382 943500, info@adara-lindau.de
www.adara-lindau.de

Autumn arrangement

Lindau Hotel restaurant Schachener Hof

2 nights with breakfast buffet
On the first evening 3 course surprise menu
On the 2nd evening enjoyment autumn menu

Price per person in a double room 145 €

Price per person in a single room 180 €

Contact

Hotel | Restaurant Schachener Hof, T. and B. Kraus
Schachener Str. 76, 88131 Lindau / Bad Schachen
T. +49 8382 3116, info@schachenerhof-lindau.de
www.schachenerhof-lindau.de

Golden October

Nonnenhorn Hotel guest house "Zur Kapelle"

4 nights with a sumptuous, regional breakfast buffet
Half board à la carte
1 x wine tasting with our winegrower
1 x wellness massage
Rental bicycles for the stay

Price per person in a double room from 292 €

Price per person in single room from 292 €

Contact

Hotel guest house "Zur Kapelle", Hans-Jörg Witzigmann
Kapellenplatz 3, 88149 Nonnenhorn
T. +49 8382 8274, info@witzigmann-kapelle.de
www.witzigmann-kapelle.de

Gourmet October

Nonnenhorn Der Seewirt

2 nights with breakfast
Welcome cocktail at the bar
1 x bottle of Nonnenhorn wine in the room
1 x gourmet autumn 3 course menu incl. aperitif
Rental bicycles for the stay

Price per person in a double room 199 € to 239 €

Price per person in a single room 199 € to 229 €

Contact

Der Seewirt, Hermann Lanz
Seestr. 15, 88149 Nonnenhorn
T. +49 8382 988500, info@hotel-seewirt.de
www.hotel-seewirt.de

Publisher

District office Lindau (Lake Constance),
Regional tourism management
with the participating towns Lindau,
Wasserburg, Nonnenhorn and Bodolz



www.lindauerbodensee.de

Addresses

Lindau Tourismus und Kongress GmbH
Alfred-Nobel-Platz 1
88131 Lindau im Bodensee
T. +49 8382 260030
info@lindau-tourismus.de
www.lindau.de

Tourist information Wasserburg
Lindenplatz 1
88142 Wasserburg
T. +49 8382 887474
tourist-info@wasserburg-bodensee.de
www.wasserburg-bodensee.de

Tourist information Nonnenhorn
Seehalde 2
88131 Nonnenhorn
T. + 49 8382 8250
tourist-info@nonnenhorn.eu
www.nonnenhorn.eu

Bodolz municipality
Rathausstrasse 20
88131 Bodolz
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www.bodolz.de

Concept and design

Steigenberger
Communications agency
www.steigenberger.li

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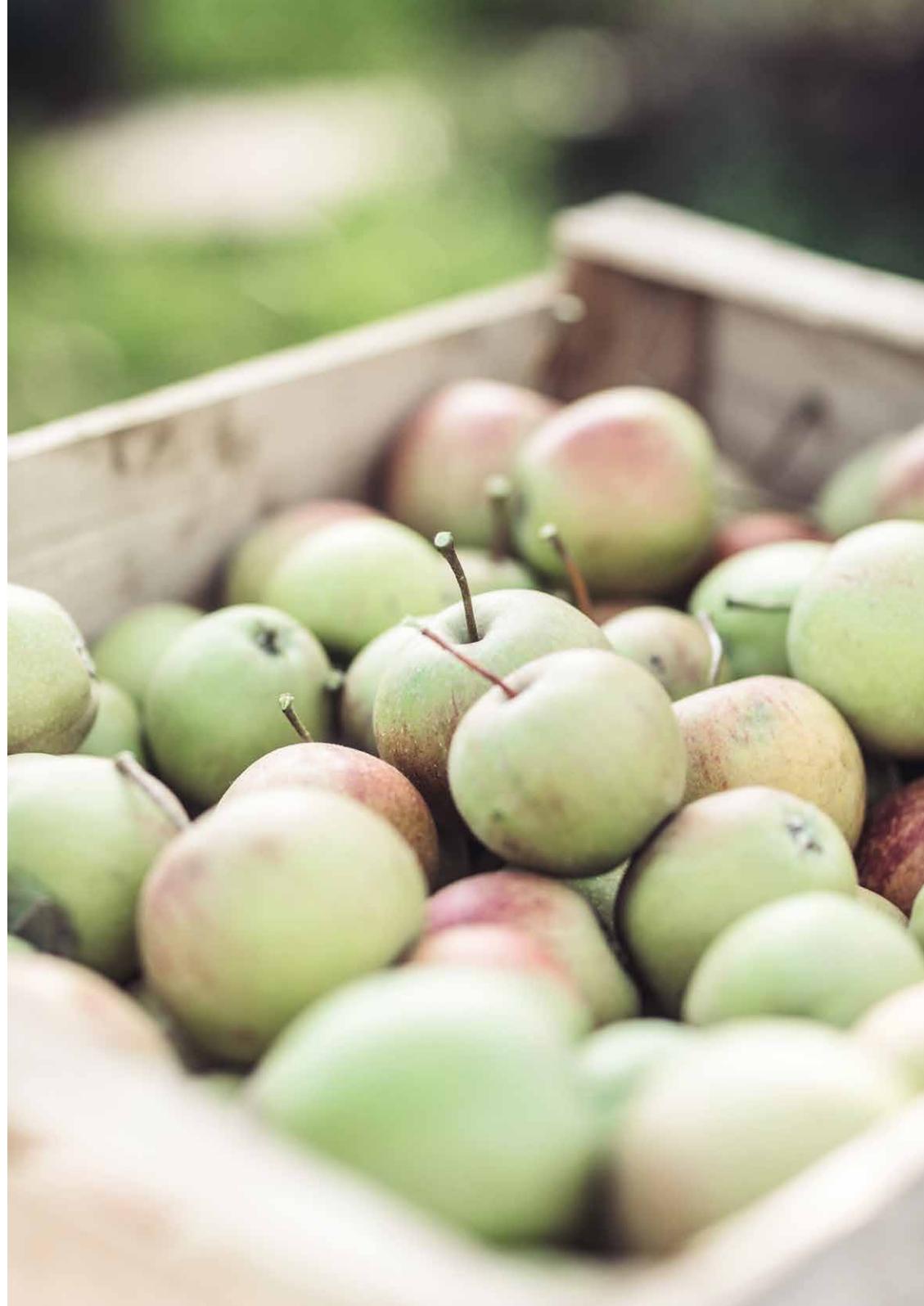
Mmmh!
Wein am Bodensee

Blauburgunder.
Müller-Thurgau.
Genusserlebnisse.
Winzer mit Herz.

WEINREGION BODENSEE
Grenzenlos genießen
in der Vierländerregion

CUVÉE INTERNATIONAL
Flaschenpost: Vier qualitätsverrückte
Winzer vom Bodensee im Wettstreit
um den besten Wein...
www.weinregion-bodensee.com

Das Projekt Internationaler Weintourismus am Bodensee wird gefördert durch:



EVENT LOCATIONS

NONNENHORN

- Guest house "Zur Kapelle"
- Der Seewirt

WASSERBURG

- Schlosshotel Wasserburg
- Sporrädles Obsthof
- Tourist information Wasserburg
- Wasserburg Fairtrade shop
- Hotel restaurant SeeKrone

LINDAU

Island

- Genusswerkstatt
- Powder tower
- Restaurant KARRisma
- Lindauer Hof
- Hotel Reutemann / Seegarten
- Hotel Bayerischer Hof
- Hotel Helvetia
- Boutique Hotel Adara

BODOLZ

- Hotel Villino

Reutin

- Landgasthof Köchlin
- Hörger's Kochfest

Zech

Strandhaus Lindau

Bad Schachen

- Schachener Hof

Schönau

- Weingut Haug winery

