

Beloved Guest!

For the use of Austrian and neighbouring produce we have been awarded and certificated by the Austrian Agrar Marketing.



Following produce originates directly from our region based on availability.

* Beef, pork and veal	Regional farmers and suppliers, Rudolf Strolz, Klösterle/Danöfen
* Game	from Austrian hunt
* Salmon trouts out of Vorarlberg	Fischhof Güfel, Meiningen
* Dairy Products	Solely out of Vorarlberg
* Vorarlberger Mountain Cheese	Sennerei Schnifis, Nenzigastalpe
* Potatoes, seasonal fruits & vegetables	Austria and shore of the Lake
* Fresh farm eggs exclusively from	Constance, Fruchtextpress, Frastanz „Die kleine Farm“, Langen am Arlberg

Aperitiv

CAVA ROSÉ Sparkling wine from Spain	4,50
„FRAU HOLLE“ sparkling wine with homemade elderflower nectar	4,50
HUGO IN BLACK Sparkling wine, soda, black elderflower syrup	6,50
ENZO ALPIN Yellow Enzian liquor with white wine and fizzy water	6,50
CHEF'S BEER APERO Stiegl Beer with Martini Bitter	5,90
GAMBRINUS aromatic dark beer from Mohren brewery	0,33 4,20
Elderflower or elderberry lemonade with spring water	¼ 2,90 ½ 3,90
Reviving tea – self-picked herbs and summer blossoms tea	5,30

for registration please scan with mobile phone and log in to our guestbook. Alternative you can do it by call

Austria 01 26 7701 9069

Abroad 0043 126 7701 9069



Salads and Starters

Cover

Artisan bread * butter * herbal salt * chives *

per person 4,90



Homemade poultry liver mousse

with apricot - plum chutney, marinated walnuts and toasted brioche 14,90



Tyrolean bacon carpaccio

Thin-sliced bacon with walnut oil, mountain cheese
and artisan bread 16,90

starter 12,90



Fresh cheese in bacon coat

leaf salads, wild herbs house dressing 16,90

starter 12,90



Chef's favorite

Salads with wild herbs house dressing and chicken breast
in coconut coat and chili sauce 17,90

starter 13,90



Winter leaf salads from the market

with apples, grapes and nuts, elderflower cider marinade 10,90



Mixed seasonal salad

With wild herbs house dressing 7,90

large bowl 12,90



Leaf salads with wild herbs dressing 7,90
or pumpkin seeds oil & cider vinegar marinade 7,90

...out of the soup pot

Beef broth with

* milt-toast* or *liver spaetzle* or *"Flädle" sliced pancakes*
3 classic Austrian soup recipes - warming and strengthening 6,50



VEGETARIAN DISHES



Slices of polenta with winter vegetables
gratinated in the oven with Klostertaler mountain cheese 16,90
☞ ☞



Chef's Veggie bowl
Linguine with winter vegetables, bean croquettes
roasted pumpkinseeds and Sauce Hollandaise 17,90
Bistro portion 15,90
☞ ☞



Vegan Oven roasted winter vegetables with rosemary potato wedges
and chili-tomato dip 17,90
☞ ☞



Arlberger Käsknöpfe
Wheat-egg droplings "Spaetzle"
with butter, mountain cheese, fried onions and chives 14,90
Bistro portion 12,90

Fondue Chinoise Classic
Fondue Chinoise Gourmet
Cheese fondue

Indulge in an exquisite fondue evening!

Our "Wirtshaus" classics

Juicy wild boar and dark beer goulash
with Pretzel dumplings 23,90

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Klostertaler "Senn Toepfle"
Vorarlberg veal and beef cutlet with potato – winter vegetables
gratinated with Klostertaler mountain cheese 18,90

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"Wiener Schnitzel" from veal
with French fries or parsley potatoes 26,90

Bistro portion 19,90

☞ ☛

"Wiener Schnitzel" from pork
with French fries or parsley potatoes 17,90

Bistro portion 13,90

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Veal Cordon Bleu with French fries
Filled with smoked ham and Edamer cheese 28,90

from pork loin 19,90

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change of side dishes – surcharge starting at 1,20

homemade cranberry sauce 1,90

homemade gravy 2,00

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Please ask our staff for information about allergenes.

Engel Delicacies

Venison Entrecôte of local hunt coated in herbs
with game cream sauce potato croquettes in pumpkin seeds
winter vegetables

homemade cranberry sauce 31,90



Saddle of veal medaillons

Sauce Hollandaise

winter vegetables and linguine 28,90



Chefs Bowl

Linguine with minced veal & beef sticks coated in herbs
winter vegetables, roasted pumpkinseeds and Sauce Hollandaise 19,90

Bistro Portion 16,90



Roe and stag game ragout
with spaetzle, quince-honey-red cabbage
homemade cranberry sauce 24,90



Pan fried salmon trout
with white wine-butter, parsley potatoes
winter vegetables 26,90



Beef from regional farmers

Beef filet steak with either

♥ hand-sliced French fries and herbal butter

♥ or large mixed salad

180 grams 28,90 230 grams 34,90



Change of sides from 1,20 | homemade gravy 2,00

Homemade cranberry sauce 1,90

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Desserts & Cheese

Quince and pear tiramisu
with caramel ice cream and elderflower liquor cream 10,90



Slightly warm chocolate cake
with pistachio ice cream and fir-tops honey 10,90



Deep fried apple slices with cinnamon ice cream and
homemade cranberry sauce 9,90



One scoop bourbon vanilla ice cream with pumpkinseeds liquor 4,50
or Affogato – doused with espresso 4,50



Warm apple strudel of Boskop apples 6,30
with vanilla sauce 7,30



Kaiserschmarrn with Boskop apple sauce 10,90
Classic Austrian dessert – sliced pancakes



Refreshing sorbets
Granny Apple * Cherry * Black Currant 1 ball 2,50



Mountain cheese & truffled goat cheese
apples, grapes, chutney, home baked bread and butter 13,90

Dessert wines

2015	Auslese Cuvee süß Weingut Tschida, Gols	Neusiedlersee 1/8 5,50
2011	Beerenauslese süß Weingut Nittnaus, Gols	Neusiedlersee 5 cl 4,80

Please ask for our spirits list!