

Dear 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 trout 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 Constance, Fruchtexpress, Frastanz
* Fresh farm eggs exclusively from	„Die kleine Farm“, Langen am Arlberg

## APERITIVO

CAVA ROSÉ Sparkling wine from Spain	4,90
„FRAU HOLLE“ sparkling wine with homemade elderflower nectar	4,90
HUGO IN BLACK Sparkling wine, soda, black elderflower syrup	6,50
CHEF'S BEER APERO Stiegl Beer with Martini Bitter	5,90
GAMBRINUS aromatic dark beer from Mohren brewery	0,33   4,20
Homemade elderflower or elderberry drink with spring water	¼ 3,50 ½ 4,80
Reviving tea – self-picked herbs and summer blossoms tea	5,90

We accept Credit Cards and issue one bill per table  
– no split bills

# AUSTRIAN CULINARY CULTURE

## Salads and Starters

Cover

Artisan bread \* butter \* herbal salt \* chives \*

per person 5,50

☞ ☞

Homemade poultry liver mousse  
with fruity-savory chutney, marinated walnuts and toasted brioche 14,90

☞ ☞

Winter leaf salads from the market  
with speck-coated dates, apples, grapes and nuts,  
elderflower cider marinade 13,90

 Vegetarian without speck-coated dates 11,90

☞ ☞

Tyrolean bacon carpaccio  
Thin-sliced bacon with walnut oil, mountain cheese  
and artisan bread 17,90

smaller portion 13,90

☞ ☞

Chef's favorite

Salads with wild herbs house dressing and chicken breast  
in coconut coat and chili sauce 18,90

smaller portion 15,90

☞ ☞

Mixed seasonal salad

With wild herbs house dressing 8,90

large bowl 15,90

☞ ☞

Leaf salads with wild herbs dressing 8,90  
or pumpkin seeds oil & cider vinegar marinade 8,90


# AUSTRIAN CULINARY CULTURE

## 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 7,90

## VEGETARIAN DISHES

 Slices of lentil-polenta with winter vegetables  
gratinated in the oven with mountain cheese 17,90



 Pasta pockets filled with chanterelle potatoes  
and tomato-mountain cheese pesto 18,90

Bistro portion 13,90

 Chefs Veggie Bowl

Linguine with winter vegetables, bean croquettes  
Roasted pumpkin seeds and ginger-curry sauce 17,90

Bistro portion 15,90



 Arlberger Käsknöpfe

Wheat-egg droplings "Spaetzle"  
with butter, mountain cheese, fried onions and chives 16,90

Bistro portion 13,90

 Hand cut french fries

With Chefs herbal salt, garlic sauce and chili-tomato sauce 8,90



Ask your waiter to see the menu with all allergens.

# AUSTRIAN CULINARY CULTURE

## UNSERE WIRTSHAUSKLASSIKER

Juicy beef goulash refined with dark beer  
with Pretzel dumplings 23,90



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



Grilled corn chicken breast  
With ginger curry sauce  
Linguine and winter vegetables 25,90



"Wiener Schnitzel" from veal  
with French fries or parsley potatoes 27,90  
Bistro portion 22,90



"Wiener Schnitzel" from pork  
with French fries or parsley potatoes 18,90  
Bistro portion 14,90



Veal Cordon Bleu with French fries  
Filled with smoked ham and Edamer cheese 29,90  
from pork loin 21,90



change of side dishes – surcharge starting at 1,20

homemade cranberry sauce 2,20

homemade gravy 2,50



# AUSTRIAN CULINARY CULTURE

## ENGEL DELICACIES

Venison Entrecôte from local hunt,  
potato croquettes in pumpkin seeds,  
quince-honey red cabbage, game sauce  
homemade cranberry sauce 39,90



Veal slices Zurich style  
in creamy mushroom sauce with hash browns  
and broccoli turnip greens 32.90



Roe and stag game ragout  
with spaetzle, quince-honey-red cabbage  
homemade cranberry sauce 27,90



Pan fried salmon trout  
with white wine-butter, parsley potatoes  
winter vegetables 28,90



Beef from regional farmers  
Beef filet steak with either  
♥ hand cut french fries and herbal butter  
♥ large mixed salad  
200 Gramm 39,90



*Fondue Chinoise Classic*  
*Fondue Chinoise Gourmet*  
*Cheese fondue*

Indulge in an exquisite fondue evening! Ask your waiter for more info.

# AUSTRIAN CULINARY CULTURE

## SWEET TEMPTATIONS

Chestnut Tiramisu

with cinnamon ice cream and elderflower liquor whipped cream 11,90

☪ ☪

Warm chocolate cake

With pistachio ice cream and fir-tops honey 11,90

☪ ☪

Deep fried apple slices with vanilla ice cream and  
homemade cranberry sauce 10,90

☪ ☪

One scoop bourbon vanilla ice cream with pumpkinseeds liquor 4,80  
or Affogato – doused with espresso 4,80

☪ ☪

Warm apple strudel of Boskop apples 6,30  
with vanilla sauce 7,90

☪ ☪

Refreshing sorbets

Granny Smith Apple\* Cherry\* Black Currant 1 scoop 2,50

☪ ☪

Mountain cheese board

apples, grapes, chutney, home baked bread and butter 13,90

### Dessert wines

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

Please ask for our spirits list!

**TAKE AWAY 0043 (0)5582 627 upon availability**  
**We're cooking fresh! Call to order > pick up > enjoy at home**

Mixed salad from the market

With herbal dressing 8,90

☘ ☘

Chef's favorite

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in coconut coat and chili sauce 18,90

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with French fries 27,90

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"Wiener Schnitzel" from pork

with French fries or parsley potatoes 18,90

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Filled with smoked ham and Edamer cheese 29,90

from pork loin 21,90

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Juicy beef goulash refined with dark beer

with Pretzel dumplings 23,90

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