

Dear Guest!

We have been awarded and certified by the Austrian Agrar Marketing for using products from Vorarlberg and the neighbouring culinary regions.



Following produce originates directly from our region based on availability.

* Beef, pork and veal	Regional farmers and suppliers, Metzger Walser, Meiningen
* 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

HUGO IN BLACK Sparkling wine, soda, black elderflower syrup	6,90
„FRAU HOLLE“ sparkling wine with homemade elderflower nectar	6,90
KIR ROYAL sparkling wine with homemade elderflower nectar	6,90
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

Prices in Euro including VAT. We accept Credit Cards and kindly ask you to note that we issue one bill per table.

AUSTRIAN CULINARY CULTURE

SALADS & STARTERS

"ENGEL" Cover

Artisan bread * butter * herbal salt * chives *

per person 5,80



Winter leaf salads from the market
with bacon-wrapped dates, apples, grapes and nuts,
elderflower cider marinade 14,90



Vegetarian without bacon 12,90



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



Tyrolean bacon carpaccio
Thin-sliced bacon with walnut oil, mountain cheese
and artisan bread 18,90

smaller portion 15,90



Chef's Favourite ✓

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 ✓

or pumpkin seeds oil & cider vinegar marinade 8,90




AUSTRIAN CULINARY CULTURE


OUT OF THE SOUP POT

 Arlberger cheese soup with grapes and croutons 8,90
Ω ∞

Beef broth with
* spleen-toast * or * liver spaetzle * or * "Flädle" sliced pancakes *
3 classic Austrian soup recipes - warming and strengthening 7,90

VEGETARIAN DISHES

 Slices of polenta with winter vegetables
gratinated in the oven with mountain cheese 19,90
Ω ∞

 Arlberger Käsknöpfe
Wheat-egg droplings "Spaetzle"
with butter, mountain cheese, fried onions and chives 17,90
smaller portion 14,90

Butternut – squash gnocchi
with paprika sauce and colorful winter vegetables 22,90
smaller portion 17,90
Ω ∞

 Hand cut french fries
with Chefs herbal salt, garlic sauce and paprika dip 8,90
Ω ∞

Homemade gravy 2,50
Home preserved cranberries 2,20
Change of side dish starting at 1,20
Ω ∞

Ask your waiter to see the menu with all allergens

OUR WINE RECOMMENDATIONS

JUBILEE WINES ENGEL 33

2021 Grüner Veltliner „Rosenberg“

Weingut Anton Bauer, Wagram € 34,2 | Glass € 5,70

2018 Cuvée „ENGEL“ Ried Wagram ZW/CS/BF/M

Weingut Anton Bauer, Wagram 0,7 39,40 | Glass € 5,90

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Our dishes are seasoned with in-house
wild- and garden herbs salt.

The bread is baked— without preservatives — in our in-house oven.



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Enjoy a cozy evening with

MEAT FONDUE CHINOISE

or

CHEESE FONDUE

"SWITZERLAND meets KLOSTERTAL"

Bookable from Sunday to Thursday if ordered in advance.

Ask your waiter for details

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Dishes with a green hook 🍷 are available for TAKE AWAY

AUSTRIAN CULINARY CULTURE

Veal slices Zurich style
in creamy mushroom sauce
with hash browns "Rösti" 29,90



Boef Bourguignon
Juicy braised beef shoulder
in red wine sauce with shallots and mushrooms
served with fried polenta slices 28,90



Roe and stag game ragout
with spaetzle, quince-honey red cabbage
homemade cranberry sauce 31,90



Pan fried salmon trout
with white wine-butter, parsley potatoes
winter vegetables 29,90



Veal Cordon Bleu with French fries ✓
Filled with smoked ham and Edam cheese 31,90
from pork loin 22,90



"Wiener Schnitzel" from veal ✓
with French fries or parsley potatoes 29,90
Smaller portion 23,90



"Wiener Schnitzel" from pork ✓
with French fries or parsley potatoes 19,90
Bistro portion 15,90



AUSTRIAN CULINARY CULTURE

SWEET TEMPTATIONS

Chestnut Tiramisu

with cinnamon ice cream and rum plums 12,90



Deep fried apple slices with vanilla ice cream and

homemade cranberry sauce 11,90



Warm chocolate lava cake

with white nougat ice cream and fir-tops-honey cream 12,90



One scoop bourbon vanilla ice cream with pumpkinseeds liquor 5,50

or Affogato – doused with espresso 5,50



Warm apple strudel of Boskop apples 6,90 ✓

with vanilla sauce 8,90



Refreshing sorbets

Apple* Raspberry* Black Currant 1 scoop 2,80



Mountain cheese board

apples, grapes, chutney, home baked bread and butter 15,90



Dessert wines

2017	Auslese Cuvee süß Weingut Tschida, Gols	Neusiedlersee 1/8 5,50
2012	Beerenauslese süß Weingut Nittnaus, Gols	Neusiedlersee 5 cl 4,80

ASK FOR OUR SELECTION OF LOCAL SPIRITS