



**Due to the use of culinary products of Austrian or local origin we have been awarded and certified by the AMA Marketing GmbH.**

Beef	Austrian meat from Butcher Shop Anton Fetz, Andelsbuch Farm Franz Bertel, Bildstein Bio Vorarlberg, Bregenz AGM, Lauterach
Veal	Austrian meat from Butcher Shop Anton Fetz, Andelsbuch AGM, Lauterach
Dairy products with AMA-seal of quality	Vorarlberg Milch Tirol Milch SalzburgerLand Milch
Eggs	Sennhof, Rankweil (free range) Gebhard Sutter, Langen/Bregenz (open land)
Potatoes, lamb's lettuce, seasonal vegetables	From local farming via Ernst Hämmerle, Lustenau Fruchtexpress, Frastanz
Venison	Conny Scheffknecht, Krumbach
White fish from Lake Constance	Hermann Lunardon, Hard Frischdienst Neurauther, Ötztal-Bahnhof
Apples	Albert Büchele, Hard

## *Culinary traditional dishes*

<b><i>Venison ragout with fresh mushrooms</i></b>	€	<b>17,20</b>
<i>accompanied by butter spaetzle (small dumplings), apple-red cabbage and broccoli</i>		
<b><i>Roasted calf's liver</i></b>	€	<b>15,70</b>
<i>with vegetable rice</i>		
<b><i>Veal innards</i></b>	€	<b>9,90</b>
<i>with home-made bread dumplings</i>		

## *Cold and hot starters*

<b><i>Prawns fried in garlic butter</i></b>	€	<b>10,90</b>
<i>on crispy green salad and balsamic vinegar dressing</i>		
<b><i>Cream cheese tureen enrobed by pumpkin seeds</i></b>	€	<b>10,60</b>
<i>on tomato-basil ragout and green salad</i>		
<b><i>Jellied boiled beef of local origin</i></b>	€	<b>8,90</b>
<i>with chanterelle vinaigrette, pearls of pumpkin seed oil and salad garnishing</i>		
<b><i>Plate of mixed salad</i></b>	€	<b>4,80</b>
<i>with French dressing</i>		
<b><i>Crispy lamb's lettuce</i></b>	€	<b>6,20</b>
<i>with bacon dressing and pearls of pumpkin seed oil</i>		
<b><i>Garlic bread au gratin</i></b>	€	<b>2,10</b>

## *Soups*

<b><i>Beef bouillon</i></b>	€	<b><i>3,50</i></b>
<i>with meat dumplings or sliced pancakes</i>		
<b><i>Creamy chanterelle soup</i></b>	€	<b><i>4,40</i></b>
<i>with cream topping</i>		
<b><i>Soup variety „big pot“</i></b>	€	<b><i>4,80</i></b>
<i>beef bouillon with 3 garnishings, vegetable stripes and pieces of boiled beef</i>		
<b><i>Creamy tomato soup</i></b>	€	<b><i>4,40</i></b>
<i>with cream topping and white bread croutons</i>		

## *From the salad corner*

<b><i>Salad „Wirtshaus“ style</i></b>	€	<b><i>9,60</i></b>
<i>cucumbers, tomatoes, peppers, olives and sheep's milk cheese in a ring of green salad and balsamic vinegar dressing</i>		
<b><i>Fried Camembert cheese on crispy green salad</i></b>	€	<b><i>9,30</i></b>
<i>with pumpkin seed oil and lingonberries</i>		
<b><i>Tuna salad</i></b>	€	<b><i>7,70</i></b>
<i>in a ring of green salad with olives and onion rings</i>		
<b><i>Beef salad</i></b>	€	<b><i>8,10</i></b>
<i>delicately garnished with pearls of pumpkin seed oil</i>		
<b><i>„The healthy choice“</i></b>	€	<b><i>9,90</i></b>
<i>crispy green salad with raspberry dressing and fried chicken breast</i>		

## *From Lake and Sea*

<b><i>Fillet of white fish from Lake Constance fried in butter</i></b>	€	<b>18,20</b>
<i>with fresh garden herbs, boiled potatoes and vegetables</i>		
<b><i>Gambas (hot &amp; spicy)</i></b>	€	<b>12,00</b>
<i>Prawns in hot olive oil served with baguette bread</i>		

## *Main courses*

<b><i>Pot of delicacies „Wirtshaus“ style</i></b>	€	<b>18,80</b>
<i>roast medallions of beef and pork with Madeira sauce served with creamy ham spaetzle (small dumplings) and French beans with bacon</i>		
<b><i>Steak of pork saddle in a bacon-cheese crust</i></b>	€	<b>14,90</b>
<i>with potato croquettes and a bunch of vegetables</i>		
<b><i>Mixed grill (variety of roast meat)</i></b>	€	<b>13,40</b>
<i>served with French fries, herb butter and onion ragout</i>		
<b><i>Steak from the fattened ox (approx. 280 g)</i></b>	€	<b>24,80</b>
<i>with creamy chanterelles and porcini sauce, potato croquettes and vegetables</i>		
<b><i>„Wiener Schnitzel“ (cutlet fried in butter)</i></b>		
<i>with French fries</i>		
<b><i>pork</i></b>	€	<b>11,60</b>
<b><i>veal</i></b>	€	<b>16,40</b>
<b><i>Turkey cutlet</i></b>	€	<b>9,90</b>
<i>served with rice and seasonal vegetables</i>		
<b><i>Juicy goulash from the fattened ox</i></b>	€	<b>10,30</b>
<i>with home-made spaetzle (small dumplings)</i>		

## *Vegetarian delights...*

<b><i>Home-made “Kaesspaetzle” (small cheese dumplings)</i></b>	<b>€</b>	<b>10,30</b>
<i>with roast onions and mixed salad</i>		
<b><i>Curd cheese and spelt dumplings</i></b>	<b>€</b>	<b>11,20</b>
<i>on a bed of spinach leaves</i>		
<i>with seasonal vegetables, chives sauce and flakes of Parmesan cheese</i>		
<b><i>Tortellini (filled pasta) “Ricotta”</i></b>	<b>€</b>	<b>9,90</b>
<i>with tomato-basil ragout and flakes of Parmesan cheese</i>		
<b><i>Fresh chanterelles and procini</i></b>	<b>€</b>	<b>17,90</b>
<i>in a creamy herb sauce accompanied by home-made bread dumplings</i>		

## *„Sweet dreams“*

<b><i>Creamy curd cheese dumplings</i></b>	<b>€</b>	<b>7,60</b>
<i>on a bed of sour cream and berry puree</i>		
<i>with fresh fruit</i>		
<b><i>Variety of desserts</i></b>	<b>€</b>	<b>8,10</b>
<i>select sweet dishes</i>		
<b><i>Fluffy chocolate cake</i></b>	<b>€</b>	<b>7,30</b>
<i>on chocolate sauce and whipped cream</i>		
<b><i>Chocolate mousse (3 varieties)</i></b>	<b>€</b>	<b>7,80</b>
<i>served with fresh fruit</i>		
<b><i>Tiramisu tartlet</i></b>	<b>€</b>	<b>7,90</b>
<i>with strawberry parfait on mocha froth</i>		