

In advance.

Lettuce tips marinated in pumpkin seed oil	
with cherry tomatoes, seeds and roasted rye bread	10
with air-dried beef ham from Martin Willam's grey cattle	16
with Metzler's caramelized goat cream cheese	16
Poached terrine of salmon trout	16
Schrobenhausen asparagus marinated with a sauce of Lustenau mustard and Martinshof egg	
Raw marinated slices of Martin Willam's mountain beef	16
with pumpkin seed oil vinaigrette, grated alpine cheese and Pesto made of Allgaeu wild garlic	

Kick-off.

Strong beef consommé with "Riblmais" dumplings and chives	9
Frothy wild garlic soup with cream , Veltliner and roasted pumpkin seeds	9

Here we go.

Classic goulash of Martin Willam's grey cattle	23
with tossed butter vegetables, sour cream and Walser "Knoepfle" pasta	
Creamy risotto of Vorarlberg barley and pickled tomatoes	23
with grated alpine cheese, Schrobenhausen asparagus and wild garlic	
with three grilled cold water shrimps	32
Ox cheeks gently braised in Zweigelt	29
with pearl onions, glazed turnip cabbage and bread dumpling	
Roasted chicken breast from Karu family in Bregenz	29
with stirred pumpkin Garganelli pasta, wild broccoli and jus	
Viennese Schnitzel fried in cask butter	30
with cold-stirred cranberries and lukewarm potato cucumber salad	
Fillet of Heimertingen char fried on the skin	32
Veltliner sauce, creamy spinach and glazed pikeperch ravioli	
Pink roasted Bavarian saddle of suckling veal	35
With Madeira cream sauce, wild broccoli and Walser „Knoepfle“ pasta	
Small fillet steak of regional beef - 150 g	38
creamy asparagus, nut butter potatoes and red wine jus	
Tell us your individual cut, each additional 50 g	7
on top	

Sweet peak.

Cold soup of strawberry, rhubarb and sparkling wine	10
with yoghurt ice cream and popcorn	
Vorarlberg semolina flummery glazed in white chocolate	12
ginger gel, spiced pear and stracciatella ice cream	
Tasting platter with local cheese and apricot mustard	14