

# Daily Menu

native and finesse

„Walser Jausenbrett'l“ with mixed pickles	€ 17,90
„Wälder“ mountain cheese with grapes and nuts	€ 15,50
„Arlberger“ gourmet „Bündner“ meat with a tomato bread salad	€ 17,60
Styrian backed chicken salad with seed oil and roasted pumpkin seed	€ 16,60
„Caprese“ from „Bregenzerwälder“ cheese with tomato and herb pesto	€ 14,50

## Soups

Barley soup with smoked meat	€ 8,10
Tasty homemade goulash soup	€ 8,10
Beef consommé with semolina dumpling, sliced pancake or liver dumpling, the big cup	€ 8,10
Beef consommé with semolina dumpling, sliced pancake or liver dumpling, the small cup	€ 5,50

## The Classics

„Vorarlberger“ Cheese Spätzle with mixed salad	€ 15,00
„Tiroler Gröst'l“ (potatoes with different kind of meat) with fried egg and white-cabbage salad with bacon	€ 15,00
„Wiener Schnitzel“ from veal with parsley potatoes, cranberries	€ 26,60
*„Äpler“ Macaroni with bacon, mushrooms, tomatoes, parsley and cheese	€ 15,00
*Filet of trout „Müllerin Art“ with parsley potatoes and leaf salad	€ 24,80
Spaghetti Bolognese or Pomodoro	€ 13,60
Cheese fondue „Schwyz“ with white wine, cherry brandy and white bread per person	€ 28,00

Please ask our service team for daily special!

## Desserts

Home made apple- or curd cheese Strudel	€ 6,00
with a portion of vanilla sauce or whipped cream	€ 7,20
Curd cheese dumplings in cinnamon crumble with stewed apricots	€ 11,50
„Kaiserschmarr'n“ (Austrian Pancake) with stewed plum (preparation: 20 min.)	€ 13,00

All dishes are freshly cooked, so please understand if this one or other dishes needs more time!  
\*These dishes will be served until 2:30pm