



Dinner Menu



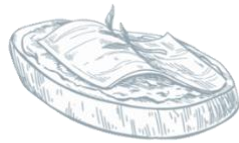
Aperitif

Mala Mule 17,80€
Szechuan Vodka, Leuterzucker, Lime Juice, Angostura Bitter, Homemade Gingerbeer

Virgin Bitter 12€
San Bitter, Grapefruit Juice, Lime Cordial, "Organics" Ginger Ale, Soda

Champagner
Tarlant/Zero Dosage, Brut Nature 0,1 dl € 22,00
Tarlant Rosé/ Zero Dosage, Brut Nature 0,1 dl € 26,00

Tarlant is one of the pioneers of biodynamic viticulture in Champagne. Very early on, they brought out unusual, characterful, natural champagnes.



You tell us how hungry you are and we will serve you our dishes in a menu and start with a special greeting from the kitchen

Homemade Sourdough Bread | Zug Butter | Spread of the Day

2 Courses 62€
3 Courses 80€
4 Courses 98€
5 Courses 110€



Starters & Soup

Veal Tartare | Potato Straw | Chilli Mayo

Paté of local game | Cranberries from our own production | Pickles | Homemade Sourdough Bread

Celeriac | Pickled Rowan Berries | Truffles

Beef Soup | Garnish of the Day

Main Course

Wiener Schnitzel of Veal | Parsley Potato Cranberries | Creamed Cucumber Salad

Boiled Beef "Tafelspitz" | Roasted Potatoes | Creamed Spinach Apple Horseradish | Chive Sauce

Trout Müllerin | Spinach Leaves | Potatoes

Creamy Veal Beuschel | Curd Spaetzle

Potato from the Rote Wand Field | Spinach Leaves | Organic Egg | White Alba Truffle 2gr

Dinner Menu

The menu changes daily.
Our service team will be happy to help you.



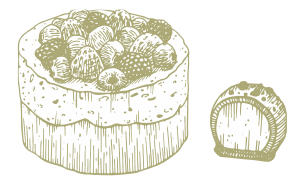
Desserts

Buttermilk shredded Pancake | Plum Roaster

Rote Wand Chocolate Fondue from Zotter

Rote Wand Iced Coffee

Lech Haymilk Ice Cream



Fondue

Rote Wand Fondue Menu

Our fondue menus include different fondue variations as well as a delicious starter including homemade sourdough bread and a dessert, where you can choose between Rote Wand Nockerl and our own chocolate fondue made from Zotter chocolate.

Fondue Vegetarisch € 65,00

Homemade Sourdough Bread | Marinated Farmhouse Curd from our own production | Zug Butter | Pickled Vegetables | Marinated Beetroot

Selection of Crunchy Seasonal Vegetables | Organic Egg Yolk from Martinshof | Various Sauces Garlic Sourdough Bread | Rosemary Potatoes | Leaf Salads with House Dressing

Rote Wand Nockerl or Chocolate Fondue

Fondue Chinoise € 92,00

Homemade Sourdough Bread | Thum Leg Ham Thum Organic Mangaliza Salami | Pumpkin Seed Lard | Zug Butter

Beef Fillet and Veal Slices | Various Sauces Leaf Salad with house dressing | Garlic Sourdough Bread | French Fries or Rosemary Potatoes

Rote Wand Nockerl or Chocolate Fondue

Rote Wand Käsefondue € 71,00

Homemade Sourdough Bread | Thum Leg Ham Thum Organic Mangaliza Salami | Pumpkin Seed Lard | Zug Butter

In White Wine and Vorarlberg Cherry Brandy Melted Bregenzerwald Mountain and Alpine Cheese | Sourdough Bread Cubes | Young Potatoes | Cranberries Mixed Pickles | Leaf Salad with House Dressing

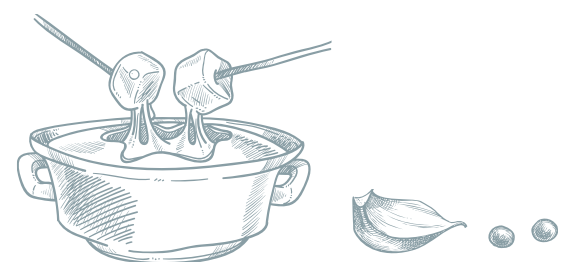
Rote Wand Nockerl or Chocolate Fondue

Zuger Fish Fondue € 92,00

Homemade Sourdough Bread | Smoked Zug Rainbow Trout | Smoked Salmon Trout | Home-pickled Alpine Char | Creamed Horseradish | Zug Butter

Fish from the Zug Fish Pond of Family Mittermayr | Rainbow Trout | Salmon Trout | Zug Arctic Char | Trout Caviar | Sturgeon Various Sauces | Garlic Sourdough Bread Buttered Rice | Leaf Salads with House Dressing

Rote Wand Nockerl or Chocolate Fondue



Wine

