



Menu of the day



Rote Wand Classics
 Alternatives for the Menu



Paté of local Venison | Homemade Lingonberry
 Pickels | Homemade Sourdough Bread
 EUR 24

Beet Root | Raspberry | Walnut | Smoked Curd
 EUR 24

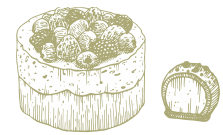
Beef Broth | Pancake Stripes
 EUR 16

Braised Carrot | Vadouvan | Quinoa | Pointed Cabbage |
 Goat Cottage Cheese
 EUR 28

Wiener Schnitzel of Veal | Parsley Potato | Lingonberry
 EUR 38

Boiled Beef "Tafelspitz" | Roasted Potatoes | Creamed Spinach
 Apple Horseradish | Chive Sauce
 EUR 38

Rote Wand Iced Coffee
 EUR 13



Buttermilk „Schmarren“ | Plum
 EUR 24

4 Courses incl. Cover	EUR 80
5 Courses incl. Cover	EUR 98
6 Courses incl. Cover	EUR 110

For our house guests concerning the dinner:
 We are serving the menu of the day. Alternatively, you can also
 order a Wienerschnitzel or Tafelspitz as a main course for an extra
 charge of EUR 12. We are also happy to serve fondue if ordered in
 advance for an extra charge of EUR 22 per person.

Wine List



We wish you a wonderful evening
 Your family Walch & Rote Wand Team



Rote Wand Fondue

Fondue Chinoise
 Beef Fillet and Veal Slices | Various Sauces
 Leaf Salads with House Dressing | Garlic-Sourdough Bread
 French Fries or Rosemary Potatoes
 EUR 68

Zuger Fishfondue
 Fish from the Mittermayr family's fish pond in Zug
 Rainbow trout | Salmon Trout | Lake Char from Zug | Sturgeon
 Trout Caviar | Various Sauces | Garlic-Sourdough Bread |
 Buttered rice | Leaf Salad with House Dressing
 EUR 68

Fondue Vegetarian
 Selection of crunchy seasonal Vegetables | Organic Egg Yolk
 Various Sauces | Garlic-Sourdough Bread | Rosemary Potatoes
 Leaf Salads with House Dressing
 EUR 50

Rote Wand Cheesefondue
 In white Wine and Vorarlberg Cherry Brandy
 melted „Bregenzer Wald“ mountain and alp Cheese |
 Sourdough Bread cubes | young Potatoes | Lingonberries | Mixed
 Pickles | Leaf Salad with House Dressing
 EUR 55

