

## VERANDA MENU

Tue - Sa 6.00 p.m. to 9.30 p.m. | prices excl. cover

**ORGANIC CHICKEN LIVER PATÉ** (C, G, L, O)  
braised parsnip | sweet-sour grape  
16

**MOUNTAIN CHEESE SOUP** (A, C, G, L)  
puff pastry | smoked paprika  
8

**MOUNTAIN PRAWNS** FROM STYRIA (A, B, C, G, H, L, O)  
fried in herb butter | sweet potato flan |  
macadamia crumble | brussel sprout | bisque  
19 | 35

**PORK FILET** (A, C, L, M, O)  
potato-greaves tartlet | fired leek |  
mustard from Lustenau  
29

**SWEET PUMPKIN VARIATION** FROM MICHAEL BAUER (A, C, G, H, O)  
marinated Hokkaido pumpkin | juicy pumpkin cake |  
pumpkin seed ice cream | dark chocolate organic from Zotter  
12

3 courses | starter | main | dessert | EURO 49  
4 courses | starter | soup | main | dessert | EURO 69  
5 courses | EURO 79

## VERANDA VEGETARIAN MENU

Tue - Sa 6.00 p.m. to 9.30 p.m. | prices excl. cover

**WINTERY LAMB'S LETUCE CREATION** VEGAN (A, F, L, O)  
variations of kohlrabi | pickled radish  
14

**MOUNTAIN CHEESE SOUP** (A, C, G, L)  
puff pastry | smoked paprika  
8

**SWEET POTATO FLAN** (A, C, G, H, L, O)  
marinated brussel sprout | macadamia crumble |  
vegetarian jus  
16

**BEAN VARIATION** VEGAN (O, H)  
black walnut | rowan berry | pickled carrot |  
tomato stock  
19

**CHESTNUT DUMPLING** VEGAN (A, H, F)  
citrus fruit | panko-cinnamon crumbs |  
almond vanilla cream  
12

3 courses | starter | main | dessert | EURO 45  
4 courses | starter | soup | main | dessert | EURO 55  
5 courses | EURO 65

# VERANDA

MODERN AUSTRIAN



ENJOY A CULINARY JOURNEY  
THROUGH THE AUSTRIAN CUISINE  
3 COURSES | EURO 39 EXCL. COVER



## STARTERS & SOUPS

12.00 a.m. to 9.30 p.m.

**SANS SOUCI SALAD** (A, C, G, M, O)  
poached organic egg | pear | brioche croûtons  
with organic chicken breast 12  
19

**BEEF TATAR** ORGANIC BEEF FILET (A, C, D, G, L, M, O)  
herb marinade | egg yolk cream | fried capers 22  
22



**VIENNESE STOCKPOT** (A, C, G, L)  
beef | sliced pancakes | root vegetables 8  
8

## MAIN COURSES

12.00 a.m. to 2.30 p.m. & 6.00 p.m. to 9.30 p.m.



**"WIENER SCHNITZEL"** ORGANIC MEAT (A, C, L, M, O)  
potato field salad | lingonberries 29  
29

**BIO BEEF FILET 180g** ORGANIC MEAT (G, L, O)  
celeriac cream | topinambour |  
black cabbage | pepper sauce 39  
39

**CRISPY ZANDER** (D, G, L, O)  
cauliflower cream | romanesco |  
lemon-cauliflower chips | seabuckthorn curry 29  
29

**SMALL DUMPLINGS HOMEMADE "NOCKERL"** (A, C, G, L, O)  
egg espuma | hard Swiss Belp cheese | black salsify 19  
19

## DESSERTS

12.00 a.m. to 2.30 p.m. & 6.00 p.m. to 11 p.m.

**CHESTNUT DUMPLING** VEGAN (A, H, F)  
citrus fruit | panko-cinnamon crumbs |  
almond vanilla cream 12  
12



**SWEET PUMPKIN VARIATION** from Michael Bauer (A, C, G, H, O)  
marinated Hokkaido | pumpkin cake | pumpkin seed  
ice cream | dark chocolate organic from Zotter 12  
12

**SELECTION OF CHEESE** (A, G, H, M)  
from cow's and sheep's milk 12  
12

WINE PAIRING | Our sommelier chooses delicious  
Austrian wines corresponding to your menu.

3 glasses | EUR 21  
4 glasses | EUR 28  
5 glasses | EUR 35

(A) Cereals containing gluten and cereal products (B) Shellfish (C) Eggs (D) Fish (E) Peanuts (F) Soya (G) Milk and lactose (H) Nuts (L) Celery (M) Mustard (N) Sesame seeds (O) Sulphur dioxide and sulfites (P) Lupins (R) Molluscs

PLEASE ASK OUR SERVICE EMPLOYEES TO CHANGE OUR MEALS TO YOUR DIETARY HABITS.

DINNER COVER: EURO 4,50 PER PERSON | ALL CHARGES IN EURO, INCLUDING TAXES.