

Starters

DAILY BREAD

speciality sourdough
bread baked in house
with salted butter

7 pp

FROM LAND

BEEF TATAR	29
BÜNDNERFLEISCH	10
PIKANTE HIRSCHWURST	10
VITELLO TONNATO	21
POLPETTE	
BONE MARROW	21
JAMON & CHIPS	21
GRILLED MUSHROOM	23

FROM SEA

OYSTERS ON ½ SHELL	29
SHRIMP COCKTAIL	23
SALMON RILETTES	19
BBQ OYSTERS	26
CHILI LOBSTER	36

SEAFOOD TOWER

6 Austern, 6 Garnelen,
Salmon Rilette, 2 Uni,
Bouchon Muscheln, halb
Hummer,
30g Caviar

175

Soups

FRITTATEN SOUP	12
FRENCH ONION SOUP	14
FISH STEW	21

Salads

G'SPUSI SALAT	23
Salt roasted red beets, egg, cured olives, capers, feta, mixed herbs, focaccia croutons, creamy lemon harissa vinegrette	
PEAR ENDIVE SALAD	19
endive, pears, candied walnuts, blue cheese & white wine vinegrette.	

G'SPUSI

ALPINE BISTRO & EIS BAR
LECH AM ARLBERG

Mains

WIENER SCHNITZEL breaded veal cutlet with browned potatoes	37
SPORJA LORDA cheese cappelletti with radicchio, crisp guanciale	33
CHEESEBURGER	32
ATTERSEERWÜRST sautéed herbed sausage, brown butter mashed potatoes	28
TAFELSPITZ boiled beef, creamed spinach, browned potato's, apple horseradish slaw, creamy chive sauce	39
TAGLIOLINI in champagne Butter	32
add Caviar	+ 35
add Truffle	+ 30
KAPUNS Swiss chard wrapped speck dumplings, creamy mushroom sauce	28
VORARLBERGER KÄSESPÄTZLE layers of mountain cheese spätzle, butter and crispy onions	26

To Share

CHEESE FONDUE

Emmenthaler-Gruyer, bread, fermented
veggies, apples, Kirsch schnapps

55 pp
add Truffle + 50

7 HR LAMB RAGU

Slow-roasted lamb and root vegetables
with spätzle

38 pp

KAISERHENDL

whole roasted chicken stuffed with foie
gras & Perigord truffle, roasted root
vegetables and truffle jus

185

Dessert

KAISERSCHMARR'N Carmelized pancakes, roasted plum, apple, raisins	22
CARAMEL APPLE WALNUT TORTE Apples, sourcream, caramel walnut streusel	15
G.F. POPPY SEED CAKE White chocolate, poppy seed, almonds	18
WHIPPED LEMON SORBET Lemon, Mandarin, Champagne or Vodka	25
CHEESE PLATE 18 mo Comte, Brillat Severin, Gorgonzola Dolce	29
ICE CREAM & SORBET	6/ scoop

Steaks

BEEF ENTRECÔTE	39
FILET MIGNON	44
TOMAHAWK (FOR 2)	175

Moules Frites

MOULES CLASSIQUE	28
white wine, garlic, butter. Herbs	
MOULES LECH	32
white beer, red chili, garlic, parsley, butter	

Sides

Wild Broccoli
Creamed Spinach
Rotkraut
Mashed Potato
Cucumber Yogurt Salad
Pommes Frites
Hasselback Potato
(caviar +)
Mixed Salad
8

Sauces

Bernaise
Creamy
Peppercorn
Cafe de Paris
Herb butter
Creamy Mushroom
Chimichurri
5

All prices are in EUR inc.. MwSt. Ay
Please inform your server of any food
allergies or intolerance.

Vegetarian dish or vegetarian
preparation is possible