

Starters

BREAD SELECTION
Pan Cristal and Sylter
sourdough bread with
salted butter

FROM LAND

BEEF TATAR
CHARCUTERIE PLATE
DUCK RILLETES
VITELLO TONNATO POLPETTE
BONE MARROW
ALPEN BAO
SEARED CABBAGE

FROM SEA

OYSTERS ON ½ SHELL
SHRIMP COCKTAIL
ALBACOR TUNA TATAKI
BBQ OYSTERS
CHILI LOBSTER ROLL

Soups

FRITTATEN SOUP
FRENCH ONION SOUP
TURBOT BOUILLABAISSE

Salads

G'SPUSI SALAD
salt roasted red beets, egg,
cured olives, capers, feta,
mixed herbs, focaccia
croutons, lemon-harissa
vinaigrette

PEAR ENDIVE SALAD
endive, pears, candied
walnuts, blue cheese &
date-walnut vinaigrette

G'SPUSI

ALPINE BISTRO & EIS BAR
LECH AM ARLBERG

Mains

- RED BEET RISOTTO with Gorgonzola
crème
- SPORJA LORDA scarmorza cheese
stuffed pasta with radicchio, crisp
guanciale
- SMASHBURGER with cheese and
pommes
- ATTERSEERWÜRSTL sautéed herbed
sausage, brown butter mashed potatoes
- WIENER SCHNITZEL with parsley potatoes
- TAFELSPITZ boiled beef, creamed
spinach, browned potato's, apple
horseradish slaw, creamy chive sauce
- TAGLIOLINI in champagne butter
add Caviar
add Truffle
- VORARLBERGER KÄSESPÄTZLE layers
of mountain cheese, spätzle, butter and
crispy onions

To Share

DAILY CATCH

7 HR VEAL SHANK

slow-roasted veal on the bone

KAISERHENDL

whole roasted chicken stuffed with
foie gras & Perigord truffle

pre-order

Dessert

KAISERSCHMARR'N
carmelized pancakes, roasted plum, apple, raisins

CHOCOLATE MOUSSE

PÂTE À CHOUX
with sour cherry and hazelnut

LAVENDER CRÈME BRÛLÉE

WHIPPED LEMON SORBET
lemon, sparkling wine

ICE CREAM & SORBET

Moules Frites

MOULES CLASSIQUE
white wine, garlic, butter,
parsley

MOULES LECH
white beer, red chili, garlic,
herbs, butter

From the Grill

BEEF ENTRECÔTE 300g
FILET MIGNON 250g
TOMAHAWK (for 2)
approx. 1200g
WAGU STEAK per 100g
TUNA STEAK 160g

Sides

Wild Broccoli
Creamed Spinach
Mashed Potato
Cucumber Yogurt Salad
Pommes Frites
Rösti
(caviar +)
Mixed Salad
Grilled Polenta

Sauces

Bernaise
Creamy Peppercorn
Cafe de Paris
Herb Butter
Creamy Mushroom
Red Chimichurri
Green Chimichurri

All prices are in EUR incl. tax.
Please inform your server of any
food allergies or intolerance.

Vegetarian dish or
vegetarian preparation is
possible