

# SNACK MENU

12PM - 11.30PM

## SANDWICHES

- L&A CHEESE TOAST** (A,G,O) ..... 6,00  
with mountain cheese from Vorarlberg - **V**
- L&A HAM+CHEESE TOAST** (A,G,O).....7,50  
with mountain cheese from Vorarlberg and organic ham
- PORK BELLY SANDWICH** (A,M,G,O)..... 9,80  
organic sourdough bread, mountain cheese, fermented cabbage,  
mustard, horseradish, potato chips
- GRILLED VEGETABLE SANDWICH** (A,F,G,L,O) ..... 8,80  
organic sourdough bread, mountain cheese, homemade kimchi, spicy  
mayo, potato chips - **V**

## SNACKS IN GLASS

- CAPONATA** (A,G,O)..... 6,00  
braised eggplant, tomato, parmesan, sourdough bread - **V**
- OLIVES FROM SICILY** (A)..... 6,00  
herbal oil, sourdough bread - **V+**
- HUMMUS** (A,N,O)..... 6,00  
black sesame, olive oil, tahini, sourdough bread - **V+**
- MOUNTAINCHEESE CUBES** (A,G,M,O)..... 6,00  
pear chutney, sourdough bread - **V**
- BEETROOT & 'BEETLE BEAN' SALAD** (A,H,O,M) ..... 6,00  
horseradish, smoked almonds, fresh cress, sourdough bread - **V+**

# DESSERT IN GLASS

<b>TIRAMISU</b> (A,C,G) - <b>V</b> .....	6,00
<b>CRÈME BRÛLÉE</b> (A,C,G,O).....	6,00
with pickled pear - <b>V</b>	
<b>BAKED APPLE</b> (H) .....	6,00
with vanilla-cream and walnut-caramel crumble - <b>V+</b>	

**Allergens:** A = gluten, B = crustaceans, C = eggs, D = fish, E = peanuts,  
F = soybeans, G = lactose, H = nuts, L = celery, M = mustard, N = sesame seeds,  
O = sulphur dioxide and sulphites, P = lupin, R = molluscs

# DINNER MENU

5.30PM - 10.30PM

## APPETIZERS

- MISO SOUP** (A,F,L,N,O) ..... 4,80  
tofu, shiitake mushrooms, spring onion - **V+**
- PICKLED HERRING** (A,G,O)..... 11,00  
apple-dill sauce, roasted bacon, garden cress, pickled shallots  
toasted sour dough bread
- ORGANIC BEEF TATAR** (A,C,D,M,O)..... 11,00  
egg yolk-caper cream, pickled pear, arugula, potato toast
- optionally with trout caviar..... +4,00

## BURGER

- OYSTER MUSHROOMS** (A,C,G,H,M,O) ..... 14,50  
mountain cheese, balsamic onion, BBQ mayonnaise, fried onions,  
tomatoes, arugula, potato chips - **V**
- ORGANIC BEEF** (A,C,G,M,O)..... 15,00  
mountain cheese, roasted bacon, balsamic onion, BBQ mayonnaise,  
fried onions, tomatoes, arugula, potato chips

## MAIN COURSE

- GRILLED ARCTIC CHAR FILET** (C,D,G,O) ..... 18,90  
kohlrabi cream, polenta slices, salt lemon cream, white wine sauce
- FRIED CHICKEN** (A,C,E,F,G,N,O).....16,50  
buttermilk waffle, sesame-marinade, home-made kimchi, home-made  
chili sauce, pickled cucumber
- MASHED CHICK PEAS & GRILLED  
VEGETABLES** (F,H,L,M,N,O) .....14,50  
harissa-oil, nuts, fresh herbs, mayonnaise with confit garlic - **V+**
- PUMPKIN RAVIOLI** (A,C,G,H,O) ..... 15,90  
pumpkin-nage, pumpkin seed crumble, pink lady apple, chives - **V**
- KÄSESPÄTZLE** (A,C,G,O).....15,90  
Ferdl's mountain cheese-mix, apple sauce, fried onions,  
green salad - **V**

## DESSERT

- CURD CHEESE DUMPLINGS** (A,C,G,O)..... 9,50  
stewed plums, brioche butter crumbs - **V**
- CHEESE PLATTER** (A,G,O) .....9,90  
pear chutney, chili-marmelade, grissini - **V**

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