

Mehdafi

This is a
TEMPLATE
of our menu.

Our dishes change according
to the season.

There may therefore be some deviations.



Heartfelt greetings



*„Discover the variety of aromas
and the combinations of
flavors from our region
“Ländle” Bon Appetit
Mojika & Karlheinz Hehle*

„Mehdafu“ Would you like some more? Whenever it has to do with culinary delicacies, come and immerse yourself in our world of regional culinary delights. We are celebrating food and drinks as a festivity – as a festivity for soul and body.

We are cooking with our lifeblood, remaining with enthusiasm true to our culinary roots.

The best products and ingredients from our local farmers will find their way into our pots.

Healthy venison and Mangalitz-pigs come from the the Eichenberger hunters or from our own enclosures. Fresh herbs and crisp vegetables come from our own hotel garden or from our neighbouring farms. Discover the variety of aromas and flavours. “And the heavenly cheese!” – it matures patiently in the neighboring towns.

A “gourmet temple” of high-quality products that enable us to interpret our traditional cuisine creatively and at a top level.

To complement your food, our cellars offer a great selection of excellent Austrian and international top wines aged in our wine-cellar. Including more than 15 of the best labels from the Lake Constance area.

The “Mehdafu” is the name of our full-bodied house cuvée produced from Bernecker Diolinoir and Blaufränkisch grapes. An exclusive wine created to celebrate the Schönblick’s 50th anniversary is the “Wohl bekomm’s”, which in turn provided our restaurant with its name.

A special beer from the Pfänderstock

Grabbers IPA Mosaic Brewcat - Craft Beer	€ 0,33
a specialty from Fluh near Bregenz	€ 4,90

APERITIFS

The original from Venice

Select Spritz with Prosecco	€ 7,80
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<i>Aperol „Spritz“</i>	€ 7,80
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Glass Mufängar Pear sparkling wine from Michelehof, Hard (bottle fermentation)	€ 6,90
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Sherry Tio Pepe extra Dry	€ 6,40
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Kir Royal	€ 6,90
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Pernod	€ 6,40
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Campari (pure or orange)	€ 6,90
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Campari (non-alcoholic)	€ 5,40
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Cynar	€ 6,40
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Glass Kattus , Sparkling wine "Elderflowers"	€ 6,90
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Martini (Rosso, Bianco)	€ 6,40
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Glass Kattus Sparkling (pure or orange)	€ 6,40
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Glass Prosecco TREVISO DOC	€ 6,40
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Glass Riesling Vintage sparkling wine - classic method	
Winery Hansjosten, Longuich	€ 7,80

INVIGORATING COCKTAILS

Grüner Hugo	€ 7,80
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a variation of matcha, white wine
and elderflower syrup

Top Fit (non-alcoholic)	€ 7,20
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Grenadine syrup with raspberries and elderflower extract

Bread and our house lard for apero	€ 2,50
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Ländle – surprise menu

all dishes with matching vegetables and side dishes

Creation with fish from the Lake Constance region

Creamy soup for the season

Creation with poultry from Eichenberg as an intermediate dish

**Either veal or beef, venison or lamb,
our region
offers the manifold basics
for the main course**

Our creative dessert

or

Cheese wagon

**The best region of the
Vorarlberg cheese-selection**

Dairies – Hinteregg, Bantel, Lutzenreute

Wine recommendation

Röthner Blauburgunder 2015

Winery – Michael Nachbaur, Röthis

€ 40,60

Ländle-Menu with wine accompaniment

With an intermediate course (from 5 courses), the dishes are accompanied by four matching wines, with explanation by our staff.

Wine accompaniment 4 wines € 28,00



SUPRISE MENU



Fancy an adventure?

Let yourself be whisked away on a "tasty" and varied journey of pleasure through the Lake Constance region. Discover the new and the familiar in our small culinary encyclopedia– eg.
Lamb from Eichenberg // Deer from the Pfänderstock // Fish from the Lake of Constance // Original-Riebelmais (semolina) // vegetables from our own hotel garden

5-Course-Menu (+Intermediate dish)	€ 89,00
6-Course-Menu (+cheese)	€ 99,00
7-Course-Menu (+another creation)	€ 111,00
with wine accompaniment up from € 28,00 (4 wines)	

DESSERT



A colourful variety fruity delicacies	€ 12,50
Hay milk - chocolate soufflé and cassis sorbet	€ 12,40
Selection of cheese from Vorarlberg with homemade apple bread big:	€ 17,80

„The cheese“



Spicy delicacies await you in our well-stocked cheese wagon.
For example, from the master dairyman Michael Heinzle from
the dairy in Lutzenreute. In Grenoble he won 3-times gold for
his mountain cheese and 1-time gold for the Ruppert village cheese.
Let yourself be seduced.

Mountain cheese matured for 1 year // Dairy Hinteregg-Jungholz
Mountain cheese matured for 1 year // Dairy Lutzenreute-Eichenberg
Mountain cheese matured for ½ year // Dairy Fürberg, Eichenberg
Emmentaler & Bachensteiner // Dairy Sibratsgfäll
Camembert // Dairy Bantel, Möggers
Brie from the goat // Edwin Berchtold, Schwarzenberg

Fancy an adventure?

NOTE // ALLERGENES // INDIGESTIBILITY

Please let us know about your indigestibility.

We are happy to inform you at any time about possible allergens in our products
and dishes. Our trained staff will be happy to advise you.

Wine and Cheese



Numerous winegrowers press around Lake Constance year after year for top wines. Karlheinz Hehle knows almost all of them. The fine wines are waiting to be tasted in the vaulted cellar of the Hotel Schönblick. As a passionate sommelier, he also likes to think outside the box, which is why top international wines perfectly complement the extensive and finely sorted wine list



Cheese and wine- tasting

Go on a journey of discovery with us. In our wine cellar we want to surprise you with a fine symbiosis of cheese and specially selected top wines - seasoned with a lot of interesting facts from our region.

Tasting for 6 persons // starting at 62,00 per person

DIGESTIF



The Lake Constance region can be proud - there are high-class brandies, bitters and liqueurs to discover here and we can tell you some interesting anecdotes. Ask us!

A little preview

Subirer // from Albert Büchele .	€ 8,40
Whisky, Cigar brandy and Rum // from Walter Pfanner	€ 8,40
Williams // from Gebhard Hämmerle	€ 8,40
Plum // from Johann Zauser.	€ 8,40
Röthner Grappa // Franz Nachbauer, Röthis.	€ 6,40
Grüne Walnuss // Family Aufricht, Meersburg .	€ 8,40
Verießerle (apple-pear with anise) // Erwin Vogler, Eichenberg	€ 6,40
Vogelbeerbrand // Prinz Hafele, Hörbranz.	€ 8,40
Appenzeller Alpenbitter	€ 5,40



From fish to turkey, from Riebelmais to goats cheese, from forest chocolate to fruit - we want to know our suppliers, so that everything is fresh and crisp on your plate. Farmers from our region as partners guarantee top quality and short journeys.

Klaus Flatz, Hard // Turkey meat, turkey products

Fesslerhof, Hansjörg Fessler, Eichenberg // Veal, pork, beef, lamb

Martinshof, Bertram Martin, Buch // Eggs, pasta, spelled

Richard Dietrich, Lauterach //

Riebelmais, semolina and bramata, must, juices

Ingo Metzler, Egg // Goat cheese, goat products whey products, Sig „Wälderschokolade“

Josef Diermeier, Lindau // Fruit, vegetables, potatoes

Patrizia und Otmar Gomm, Eichenberg // cold smoked bacon

Gertraud Meusbürger, Dornbirn // Goat fawn

Eichenberger hunt and our game reserve //

Roe deer, fallow deer, Mangalitzka pork

Albert Büchele, Hard // apples, brandies

Wolfgang Loretz, Hörbranz // Catfish, fish farming

Martin Winder, Dornbirn // Berries, jams, fruit syrups,



From Lake Constance fishermen // whitefish, perch, zander etc.



Dairy Hinteregg, Eichenberg // Mountain cheese matured for ½ year

Lutzenreute, Eichenberg // Mountain cheese matured for 1 year

Dairy Bantel, Möggers // Camembert, Brie

Dairy Sibratsgfäll // Bachensteinerkäse

Käserebellen, Sulzberg // Organic Emmentaler cheese, sliced cheese

