

HOTEL · RESTAURANT ★ ★ ★ ★
Schönblick

This is a
SAMPLE
of our menu.

Our dishes are adapted
seasonally. Therefore,
there may be deviations.

LITTLE DELICACIES AS STARTER

Smoked trout fillet from Lake Constance

with horseradish and fig mustard

crispy plucked salads

(as main course € 26,80)

€ 18,40

Carpaccio from the beef filet

on delicious basil pesto

crips from the "Bregenzerwälder" alp cheese

€ 17,80

Variation „Lake of Constance"

smoked fish mousse and Fish terrine

with our Mangaliza Lardo

marinated fennel

€ 18,40

Mountain cheese soup from Vorarlberg

with crôutons

€ 8,60

Bouillon of boiled beef

with pancake stripes with herbs

€ 7,60

Wild garlic cream soup

€ 8,60

SALADS

Salad variety

with smoked bacon from Eichenberg

€ 19,80

Mixed salad

topped with a fine herb dressing

€ 9,60

Crisp leaf salade

on a fine herb dressing

€ 9,60

For salad Instead of vegetables or a side dish and for a second plate with the main course **there is a surcharge of € 3,00.**

SEASONAL RECOMMENDATIONS

DELICACIES/ STARTERS

Vitello "Lake Constance"

€ 18,20

slices of veal shoulder
on spicy whitefish cream,
capers, crispy plucked salads
(as main course € 26,80)

WE RECOMMEND

our version of the farmer's feast "in spring"

€ 35,20

Roast beef with onions
Lamb chop roasted pink
Pork loin slices wrapped in bacon
Nüdele with our wild garlic pesto
Spring vegetables
Delicious sauces

Vitamin plate

€ 23,80

with roasted chicken breast
on seasonal salads



Our signature dishes

Fillet steak from local beef € 42,40

with port wine-shallot sauce,
potatoes "au gratin", seasonal vegetables

Entrecôte with a mountain cheese and herb crust € 36,80

delicious sirloin with a strong red wine gravy
potatoes "au gratin", seasonal vegetables

Wiener Schnitzel (veal escalope Viennese style) € 29,20

with parsley potatoes

Fish dish of the day

gently cooked in a creamy white wine sauce € 33,20

homemade noodles
seasonal vegetables

Traditional specialities

„Eichenberger Töpfele“ served on a plate € 29,60

with juicy pork fillet medallions in creamy mushroom sauce
with chanterelles, homemade spaetzle

Braised veal cheeks € 33,80

on powerful cream sauce with herbs
spaetzle, seasonal vegetables

Specialities on advance order

Vorarlberger "Käsespätzle" with potato salad or mixed salad (plate. for 2 persons)	€ 51,00
Saddle of venison from the Pfänderstock with side dish and vegetable variation (plate for 2 persons)	€ 90,00
Knuckle of veal cooked in the oven; side dishes of your choice rich vegetable selection (plate for 2 persons)	€ 88,00
Chateaubriand double fillet steak from the native beef with sauce béarnaise, potatoes "au gratin" rich selection of vegetables (for two persons)	€ 90,00



VORARLBERG CHEESE RECOMMENDATION

Cheese from the local cheesetrail

The Josef Rupp Cheese trail informs you about cheese production and takes you to the surrounding dairies. Start right away with us in Eichenberg!

Lutzenreute dairy, Eichenberg

Mountain cheese matured for 12 months (Grenoble gold medal, Oberstdorf cheese olympics, 7 x regional winner of Vorarlberg)

Hinteregg dairy, Eichenberg

Mountain cheese matured for 8 months. Dairy farmer of the year and state winner Vorarlberg 2017, Florian Lang Cambembert ("Cheese Emperor", the best soft cheese in Austria), cream brie

Bantel dairy, Möggers

Rupp private cheese dairy, Hörbranz

Matured cheese for optimal enjoyment, herbal treasure in season, elderberry treasure

Cheese Kaspar (depending on the season)

e.g. Edwin Berchtold, Schwarzenberg – blue molde; High alpine cheese- reserve, Primal salt cheese, Organic semi-hard cheese for the season (in spring with wild garlic, in summer with carrots)

Ingo Metzler, Egg

Wälder Edelziege weiß und rot, Münster Forests noble goat white and red, Münster

Organic farmers Sulzberg

Cream Emmentaler

Vorarlberg Milch

Wine-cu cheese, Cider-cut cheese

Sennerei Sibratsgfall

Bachensteiner

Farm Dairy Gmeiner, Riefensberg

Alpenbaron – Soft cheese made from raw milk

Big Cheese plate **€ 18,20** Small Cheese plate **€ 14,40**

CHEESE AND WINE TASTINGS

Come down with us into the vaulted cellar. Our tastings with fine wines and selected cheeses have a long tradition (up to 15 people).



SOMETHING SWEET TO FINISH OFF?

We are happy to serve you our dessert menu.

On request: Kaiserschmarren (sugared pancakes) with stewed plums **€ 18,80**

OUR PARTNERS

- there might be changes

Beef and Veal

Fesslerhof, Eichenberg
Butcher's shop Schluge, Dornbirn

Local bacon varieties

Patrizia & Ottmar Gomm, Eichenberg
Fesslerhof, Eichenberg
From your own mangaliza pig

Pork

Butcher's shop Schluge, Dornbirn
Fesslerhof, Eichenberg

Deer, fallow deer

Fesslerhof, Eichenberg (aus Eichenberger Hunting)
and from our own wildlife preserve

Eggs, pasta products, Riebelmais (semolina)

Martinshof, Buch (free-range)
Richard Dietrich, Lauterach

Milk, Dairy-products

Vorarlberg Milch, Feldkirch

Eggs (Free-range farming)

Martinshof, Buch

Organic ducks, organic chicken

Innauer Hof (Farm), Eichenberg

Turkey

Klaus Flatz, Hard
Butcher's shop Schluge, Dornbirn

Catfish

Wolfgang Loretz, Hörbranz

Potatoes, vegetables and fruit

from Austria and the Lake Constance region
obtained via Fruchtextpress, Frastanz
Josef Diermeier, Lindau

From the region of enjoyment

Styrian pumpkin seed oil
Black nuts, Schobel Hochgenuss, Höchst

Fine brandies

Franz Nachbaur, Röthis
Johann Zauser, Bregenz
Erwin Vogler, Eichenberg
Franz Bertel, Bildstein
Albert Büchele, Hard
Reinhard Nachbaur, Fraxern
Schobel Hochgenuss, Höchst

Cheese from the cheese trail

Dairy Lutzenreute & Hinteregg, Eichenberg
Fine cheese dairy Bantel, Möggers
Farm Dairy Gemeiner, Riefensberg
Dairy Sibratsgfäll
Rupp - Alma, Hörbranz
Edwin Berchtold, Schwarzenberg
Manufacture Manuel Metzler, Egg
Üntschen Alpe, Schoppernau
Fabian Fetz, Eichenberg
Farm Dairy Faisst, Krumbach

Products in the Farmer's Box

Various local farmers and artists
as well as whey products from Manuel Metzler, Egg

ALLERGEN INFORMATION

Dear guests, if you suffer from allergies or intolerances, our trained staff will be happy to answer your questions and advise you. According to the Allergen Information Ordinance BGBl II 175/2014

Cereals containing gluten	A	Soja	F	Sesame	N
crustaceans	B	Milk or lactose	G	Sulphites	O
Egg	C	Nuts	H	Lupins	P
Fish	D	Celery	L	Molluscs	R
Peanut	E	Mustard	M		