

HOTEL · RESTAURANT ★ ★ ★ ★
Schönblick

This is a
SAMPLE
of our menu.

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

**At lunchtime there is a small lunch menu at the moment
except on Sundays.**

LITTLE DELICACIES AS STARTER

Smoked whitefish fillet from Lake Constance

with horseradish and fig mustard
crispy plucked salads
(as main course € 24,60)

€ 17,60

Carpaccio from the beef filet

on delicious basil pesto
crips from the "Bregenzerwälder" alp cheese

€ 17,00

"Bouillabaisse Bodensee" (freshwater fish soup)

(as main course: an extra charge of € 7,00)
a variety of fish such as whitefish, sea trout, pikeperch and
crayfish with saffron sauce and fennel, colorful vegetables

€ 18,40

Mountain cheese soup from Vorarlberg

with croutons

€ 8,20

Bouillon of boiled beef

with pancake stripes with herbes

€ 7,20

€ 8,20

Vegetable soup with our garden herbs

SALADS

Salad variety

with smoked bacon from Eichenberg

€ 18,60

Mixed salad

topped with a fine herb dressing

€ 9,20

Crisp leaf salade

on a fine herb dressing

€ 9,20

SEASONAL RECOMMENDATIONS

DELICACIES/ STARTERS

Vitello "Lake Constance"

€ 17,50

Slices of veal shoulder
on spicy whitefish cream,
capers, crispy plucked salads

WE RECOMMEND

Our version of the Bauernschmaus "in summer"

€ 29,60

tender turkey breast slice
Salt in Bocca from pork saddle
tender beef saddle cut
spicy sauces, mushroom risotto
mediterranean vegetables

Vitamin plate

€ 21,60

with roasted chicken breast
on seasonal salads



Our signature dishes

Fillet steak from local beef € 37,80
with port wine-shallot sauce,
potatoes "au gratin", seasonal vegetables

Entrecôte with a mountain cheese and herb crust € 32,40
delicious sirloin with a strong red wine gravy
potatoes "au gratin", seasonal vegetables

Wiener Schnitzel (veal escalope Viennese style) € 26,60
with parsley potatoes

Fish dish of the day € 29,60
gently cooked in a creamy white wine sauce
Risotto, seasonal vegetables

Traditional specialities

„Eichenberger Töpfle“ served on a plate € 27,60
with juicy pork fillet medallions in creamy mushroom sauce
with chanterelles, homemade spaetzle

Braised veal cheeks € 29,40
on powerful cream sauce with herbs, Riebel (semolina)
napkin dumplings, seasonal vegetables

Specialities on advance order

Vorarlberger "Käsespätzle" with potato salad or mixed salad (plate. for 2 persons)	€ 49,20
Saddle of venison from the Pfänderstock with side dish and vegetable variation (plate for 2 persons)	€ 77,00
Knuckle of veal cooked in the oven; side dishes of your choice rich vegetable selection (plate for 2 persons)	€ 72,80
Chateaubriand double fillet steak from the native beef with sauce béarnaise, potatoes "au gratin" rich selection of vegetables (for two persons)	€ 77,20



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 **€ 17,20**

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 **€ 17,60**