

DEAR GUEST!

For the usage of products from Vorarlberg and the near culinary regions in Austria we were distinguished and certified with the „AMA Gastrosiegel“ Vorarlberg.

The following products are processed according to the seasonal availability:

Chicken and Pork

Out of native farming through À la Carte, Haimingen and from Handl Tyrol, Pians

Farmers milk

Konrad Würfl, Lech

Cheese of the alps

Out of the delicacy region “Bregenzerwald” through the Batzen Alpe, Schröcken

Milk and milk products with AMA hallmark of excellence

Out of native farming of Vorarlberger milk, Feldkirch

Barn eggs/Free range eggs

From Vorarlberg, Sennhof in Rankweil

Potato, onion, white cabbage, root vegetable and apple

Out of native farming in Austria and the area of Bodensee through Fruchtextpress, Frastanz and through the farmer Bruno Hartmann, Ludesch

Carp, trout, char, wels catfish and arctic char

Fish farm Mittermayr, Lech

Styrian horseradish

Out of the delicacy region through Fruchtextpress. Frastanz

Vension

Out of native shoot from Ager, Tirol



MENU

Beef tatar with mixed pickles, homemade onion bread, mustard-emulsion and mousse of oil rocket / A,C,D,G,M,O	€ 30,00
Buffalo mozzarella with trusses of tomatoes, rocket salad, basil pesto and old balsamic vinegar / C,D,L,M	€ 18,00
Aspic of local bull with pumpkin seed vinaigrette, horseradish – espuma and lamb's lettuce / A,C,G,L,O,M	€ 18,00
Smoked and stained salmon with roasted bread and cranberry cream / A,C,D,G,M,L	€ 24,00
Plate of mixed ham "Marend" / A,C,G,L,M,O	€ 16,00
Mixed cheese platter with mustard and chutney / O,A,C,G,L,M	€ 18,00
Sausage-cheese salad with pickles and onions / G,M,O	€ 14,00

MENU

Porcini cream soup served with potato chips and fresh garden cress/ A,C,G,L	€ 16,00
Tomato cream soup with basil whipped cream and croutons/ A,C,G,L,M	€ 14,00
Beef soup with chives, sliced pancakes or grit dumpling / A,C,G,L,M	€ 14,00
Goulash soup with „Lecher Laib" bread / A,C,G,L,O,M	€ 16,00
Large mixed salad / C,E,H,L,M,O	€ 8,00
Fried organic king prawn on baby leaf salad, marinated with herbal yoghurt dressing/ A,B,C,G,L,M	€ 28,00
Spaghetti with Tomato sauce or Bolognese sauce / A,L,M,C,G	€ 18,00
„Käsespätzle" with roasted onions and cabbage salad / A,C,G,L,M,O	€ 22,00
Homemade lobster tagliatelle with pesto, dried tomatoes, young garlic and coloured sprouts/ A,B,C,F,G,L,M,N	€ 38,00
Fried filet of char from the "Zug fish farm" with natural risotto, pods of vegetables and sauce of Noilly Prat / A,C,D,G,L,O	€ 32,00

MENU

Potato-lamb's lettuce salad with chicken breast strips, fried or roasted wrapped in pumpkin seed coating / A,C,G,L,M,0	€ 22,00
Club sandwich with fries / A,C,G,H,L,M,0	€ 27,00
Medium fried slice of roast beef with rocket salad pine nuts, parmesan and garlic bread / A,C,G,L,M	€ 38,00
Venison ragout with cranberry "Crème fraiche" sauce, garden vegetables and "Spätzle" / A,C,G,L,M	€ 34,00
Escalope of veal "Vienna Style" with parsley potatoes / A,C,G,0	€ 34,00
Boiled beef "vienna style" with creamy spinach, roasted potatoes, apple horseradish and chives sauce / A,C,G,L,M,0	€ 32,00
Boiled ibex sausage with roasted potatoes and pickled cabbage / L,M,0	€ 23,00
Burger from Angus beef with french fries / A,C,G,L,M	€ 30,00

DAILY FRESH FROM THE PASTRY

Chocolate mousse with marinated cherries and almond biscuit / A,C,H,G	€	12,00
Crème brûlée with raspberry-ice cream and chocolate crumble's / A,C,G,H	€	12,00
Austrian pancakes filled with apricot jam and creamy milk ice / A,C,H,G	€	9,00
"Kaiserschmarrn" with apple puree and stewed plums (for 2 people) / A,C,G,O	€	28,00
Apple "strudel", apricot "strudel" or curd cheese "strudel" / A,C,G,H	each	€ 6,50
Chocolate cake "Sacher" / A,C,G,H,O	€	6,00
Nut cake "Lechtaler" style / A,C,G,H	€	6,00
Vanilla sauce / C,G	€	2,50
Whipped cream / G	€	2,00

ICE CREAM SPECIALITIES

Vanilla ice cream with hot raspberries Vanilla ice cream, hot raspberries, wafers / A,C,E,F,G,H	€ 11,00
Viennese ice cream coffee classic or stirred Vanilla ice cream, cold coffee, wafers / A,C,E,F,G,H	€ 10,00
Coupe Denmark 3 scoops of vanilla ice cream, hot chocolate sauce, wafers / A,C,E,F,G,H	€ 11,00
Banana Split 3 scoops vanilla ice cream, banana, chocolate sauce, wafers / A,C,E,F,G,H	€ 11,00
"Post" ice cream bowl Nectarine-, raspberry ice cream, cassis sorbet, "Ländle" yogurt, wild berries, / A,C,E,F,G,H	€ 12,00
Clown ice cream 2 scoops of ice cream of your choice with smarties served in the clowns mug / A,C,E,F,G,H	€ 5,50
Scoop of ice cream Vanilla, chocolate, strawberry, raspberry, stracciatella, pistachio, caramel, cassis sorbet / A,C,E,F,G,H	€ 2,80

MILK SHAKES

Strawberry, chocolate or vanilla shake 2 scoops of ice cream mixed with milk / A,C,E,F,G,H	€ 9,00
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BEVERAGES

Mineral water

Römerquelle	0,33 lt	€	4,60
Römerquelle	0,75 lt	€	8,80
Evian	0,33 lt	€	4,80
Evian	0,75 lt	€	9,20
San Pellegrino	0,75 lt	€	9,20

Soft drinks

Fanta, Sprite	0,20 lt	€	4,60
Coca Cola, Coca Cola Light	0,20 lt	€	4,60
Red Bull	0,25 lt	€	5,50
Almdudler	0,33 lt	€	4,60
Schweppes Tonic	0,20 lt	€	4,60
Schweppes Bitter Lemon	0,20 lt	€	4,60
Schweppes Ginger Ale	0,20 lt	€	4,60
Fever Tree Tonic	0,20 lt	€	6,00
Fever Tree Mediterranean Tonic	0,20 lt	€	6,00
Fentimans Tonic	0,125 lt	€	4,50
Fentimans Rose Lemonade	0,275 lt	€	6,00
Ice tea peach or lemon	0,33 lt	€	4,60
"Konni's" hay-milk	0,20 lt	€	5,00
Ski water	0,20 lt	€	4,00
	0,40 lt	€	6,00
Kombucha	0,25 lt	€	5,50

Fruit juices

"Jonagold" Apple juice, naturally cloudy	0,20 lt	€	5,20
Apple juice, orange juice	0,20 lt	€	4,80
Black currant juice	0,20 lt	€	4,80
Mango juice, peach juice	0,20 lt	€	4,80
Tomato juice	0,20 lt	€	4,80
Freshly squeezed orange juice	0,20 lt	€	7,20

WARM BEVERAGES

Nespresso	€	6,00
Cup of Coffee, Espresso	€	4,80
Cappuccino	€	5,00
Latte Macchiato	€	5,30
Portion Coffee, Portion Coffee "Hag" (decaf)	€	7,80
Hot lemon drink	€	6,00
Portion hot chocolate without whipped cream	€	6,30
Portion hot chocolate with whipped cream	€	6,80
Mulled red wine	€	7,50
Irish Coffee	€	13,00

BLACK TEAS

Darjeeling Himalaya A light second flush with a fine nutmeg aroma	€	7,80
Assam Herrentee Full-bodied Assam	€	7,80
Ceylon Nuwara Eliya Highlandtea fine and spicy	€	7,80

FLAVORED BLACK TEAS

Earl Grey Royal First class Ceylon tea with bergamot and jasmine flowers	€	7,80
Mango Indica Ceylon tea aromated with sun flower and brittle pieces	€	7,80

GREEN TEAS

Japan Sencha Green tea with the typical Sencha character	€	7,80
China Gunpowder „Temple of Heaven" Rolled China green tea, fine and bitter	€	7,80

FRUIT TEAS

"Gasthof Post" fruit mixture Fruity, with peach and apricot flavour	€	7,80
Blood Orange Fruity, pleasantly smooth, juicy taste of Blood Orange	€	7,80
Wild berries Black current, apple, hibiscus and elderflower	€	7,80
"Original Kaminfeuer" Apple, rose hip, hibiscus, rooibos, cinnamon, almonds	€	7,80

HERBAL TEAS

"Gasthof Post" herb mixture An aromatic and healthy tea for the whole family	€	7,80
Camomile, peppermint	€	7,80
"Kräuterhexchens Liebster" Rose hip, lemongrass, apple blossom	€	7,80
Biological rooibos tea Soft and enjoyable in taste	€	7,80
Verbena, lime blossom	€	7,80
Fennel, stinging nettle	€	7,80

WHITE WINES

Grüner Veltliner House Wine	0,25 lt	€	9,00
Vineyard Schloss Gobelsburg, Family Moosbrugger			
2016 Sauvignon Blanc "Steinbach"	0,10 lt	€	8,00
Vineyard Fontana, Siegi Wolf, Gamlitz			
2017 Riesling „Gaisberg“	0,10 lt	€	8,00
Vineyard Schloss Gobelsburg, Family Moosbrugger			
2016 Chardonnay "Leithaberg" DAC	0,10 lt	€	9,00
Vineyard Bayer Erbhof, Donnerskirchen			

RED WINES

Zweigelt House Wine	0,25 lt	€	9,00
Vineyard Schloss Gobelsburg, Family Moosbrugger			
2012 Sankt Laurent "Reserve"	0,10 lt	€	10,00
Vineyard Schloss Gobelsburg, Family Moosbrugger			
2013 Cuvée "Föllikberg" (ZW / BF)	0,10 lt	€	9,00
Vineyard Wagentristl, Großhöflein			

BEER

Frastanzer Gold on tap	0,20 lt	€	4,20
Frastanzer Gold on tap	0,40 lt	€	7,40
Frastanzer Craft Beer (Hoppy, Dark)	0,33 lt	€	8,00
Stiegl Pils on tap	0,20 lt	€	4,60
Stiegl Pils on tap	0,40 lt	€	8,20
Weihenstephan wheat beer	0,33 lt	€	5,00
Weihenstephan wheat beer	0,50 lt	€	7,50
Schloss Eggenberg bottle	0,33 lt	€	4,60
Beck's Blue (nonalcoholic)	0,33 lt	€	4,60
Weihenstephan Weissbeer (nonalcoholic)	0,50 lt	€	7,50

PROSECCO / SPARKLING WINE / CHAMPAGNE

by glass 0,1 lt

Glass Prosecco	€ 7,00
Glass Gobelsburg Brut	€ 10,00
Glass Bründlmayer Brut Rosé	€ 10,00
Glass Champagne Brut	€ 16,00
Glass Champagne Rosé	€ 19,00

Sparkling wines

Schloss Gobelsburg Brut	€ 67,00
Schloss Gobelsburg Blanc de Blancs	€ 81,00
Bründlmayer Rosé	€ 67,00

Champagne Brut

Bollinger Brut Spécial	€ 109,00
Laurent Perrier Ultra Brut	€ 125,00
Moët & Chandon Brut	€ 109,00
Pommery Brut Apanage	€ 109,00
Pommery Brut	0,375 lt € 59,00
„R“ de Ruinart Brut	€ 109,00
Taittinger Brut	€ 109,00
Duval Leroy Organic Bio	€ 135,00
Eric de Sousa Brut	€ 109,00

Champagne Rosé

Laurent Perrier Rosé	€ 138,00
Pommery Rosé Apanage	€ 130,00
Moët & Chandon Rosé	€ 130,00
Krug Rosé	€ 367,00
Ruinart Rosé	€ 130,00
Eric de Sousa Rosé	€ 130,00

You can find a choice of Vintage Champagne in our wine list.

We would be happy to provide advice.

COCKTAILS AND DRINKS

"Post" Drinks

Die grüne Post Vodka, cream de menthe green, elder syrup, cream	€ 15,00
Alm Fresh Gentian-Hämmerle, Vodka, lime, elderberry syrup, Almdudler, mint	€ 18,00
Biwak Apple juice, Pears juice, Freihof Williams, Caramel syrup, whipped cream, nutmeg	€ 15,00
Alpsini Alpsinth, elder syrup, Yuzu, cucumber	€ 15,00
Sul Fashion Lump sugar, Angostura Bitter, Condimento Balsamico Bianco, Sul Gin	€ 15,00
"Post" Fraisini With sparkling wine	€ 15,00
With champagner	€ 18,00
MoMu "Moosbrugger Mule" Gobelsburg Brut, Ginger Beer	€ 18,00

SPARKLING WINE-CHAMPAGNE COCKTAILS

Hemingway Rum, Triple Sec, lime juice, sparkling wine	€ 18,00
Death In The Afternoon Absinth, Champagner	€ 22,00

COCKTAILS

Gibson	€ 12,00
Gin, Vermoth, pearl onion	
Purple Flirt	€ 14,00
Vodka, Black Sambuca, Cranberry Juice	
Blue Apple	€ 14,00
Calvados, apple juice, lemon juice, Curacao blue sirup,	
P.S. I Love You	€ 15,00
Baileys, Amaretto, Rum, Kahlua, whipped cream	

SOUR/FIZZES/COLLINS

Edelweiss Sour	€ 16,00
Edelweiss Vodka, lemon juice, sugar syrup	
Pisco Sour	€ 14,00
Pisco, lime juice, sugar syrup, egg white, Angostura Bitter	
Southern Comfort Sour	€ 14,00
Southern Comfort, lemon juice, orange juice	
Morning Glory Fizz	€ 14,00
Scotch, lemon sirup, sugar sirup, protein, soda	
Genever-Collins	€ 14,00
Genever, lemon juice, sparkling water, Angostura Bitter	

AMERICAN SHOOTER

Psycho Tsunami	€ 10,00
Blue Curacao, lemon juice, Tequila Blanco, Tabasco	
Russian Qualnude Shot	€ 14,00
Galliano, Green Chartreuse, Vodka	

FANCY & TROPICAL DRINKS

Mojito (Cuba)	€ 16,00
Rum, lime, mint, sugar, soda, Angostura	
Caipirinha (Variation)	€ 16,00
Cachaca, sugar, lime, Rose's Lime juice	
Bahama Mama	€ 18,00
Rum, Malibu, coconut syrup, grenadine, Orange – and pineapple juice	
Swimming Pool	€ 18,00
Vodka, Blue Curacao, coconut syrup, pineapple juice, whipped cream	
St. Pauli Killer	€ 22,00
Rum, Rum, Rum, Apricot Brandy, Cointreau, Lemon-, pineapple-, grapefruit-, maracuja juice	

NON ALCOHOLIC DRINKS

No Name	€ 9,00
Monin Bitter, lime, lemonade, soda	
Schnuffi	€ 9,00
Cranberry- and caramel syrup, maracuja, Pineapple- and lemon juice	
Junior Mai Tai	€ 9,00
Pineapple- and lemon juice, Rum- and almond syrup, lime juice	
Bodyguard	€ 9,00
Orange juice, pineapple juice, lime juice, grenadine	
Coconut Lips	€ 9,00
Pineapple juice, coconut syrup, whipped cream, grenadine	

Are you missing your favourite drink? Just let us know.

SHERRY 5 cl

Cuesta fino	€	9,00
Cuesta Amontillado	€	9,00
Cuesta Pedro Ximenez	€	9,00

VERMOUTH 5 cl

Martini secco, bianco, rosso	€	9,00
Noilly Prat	€	9,00
Antica Formula	€	12,00

PORT WINE 5 cl

Quinta do Noval Tawny	€	12,00
Quinta do Noval Vintage 2009	€	10,00

BITTERS

Campari Orange	€	13,50
Campari Soda or Cynar Soda	€	9,80

Underberg		€	6,00
Jägermeister	2 cl	€	4,50
Fernet Branca, Mentha	4 cl	€	9,00
Ramazotti	4 cl	€	9,00
Averna	4 cl	€	9,00
Pernod, Ricard	4 cl	€	9,00

BRANDIES FROM AUSTRIA 2 CL

Apple & Apple Wood

Galehr Rubinette	€	9,00
Kössler Elstar	€	9,00
Galehr out of the oak-barrel	€	9,00
Reisetbauer in barrel	€	12,00
Rochelt Gravensteiner	€	16,00

Apricot

Holzapfel	€	9,00
Rochelt "Wachauer" Apricot	€	16,00

Williams & Subirer

Freihof Williams	€	6,00
Michelehof Subirer	€	9,00
Rochelt Williams	€	16,00

Sour cherry & cherry

Gölles heart cherry	€	12,00
Rochelt sour cherry	€	16,00

Raspberry

Gölles	€	10,00
Reisetbauer	€	16,00

BRANDIES FROM AUSTRIA 2 CL

Quince

Schwärzler	€	9,00
Michelehof	€	12,00
Rochelt	€	16,00

Elderflower

Hämmerle	€	9,00
Gölles	€	12,00

Mountain ash berry

Hämmerle	€	9,00
Rochelt wild mountain ash berry	€	16,00

Black Currant

Pfau	€	9,00
Michelehof	€	12,00

Blackberry

Zauser Forest blackberry	€	12,00
Michelehof	€	14,00

Plum

Michelehof	€	9,00
Reisetbauer	€	14,00

GIN / GENEVER 4 CL

Gordon's Gin	€	9,00
Bombay Sapphire, Tanqueray Gin	€	12,00
Hendrick's	€	14,00
Monkey 47	€	14,00
Gin Sul	€	16,00
Gin Brockmans	€	16,00
Bols Genever	€	9,00

VODKA 4 CL

Vodka Absolut	€	9,00
Vodka Moskovskaya	€	12,00
Vodka Belvedere	€	14,00
Vodka Grey Goose	€	16,00
Vodka Edelweiss	€	12,00

RUM 4 CL

Myer's, Coruba Rum	€	9,00
Bacardi Carta Blanca	€	9,00
Havanna Club 3 Años	€	9,00
Havanna 7 years	€	12,00
Ron Zacapa 23 years	€	16,00
Diplomatico	€	16,00
Appleton Estate 12 years	€	16,00

MARC AND GRAPPA 4 CL

Marc de Bourgogne, de Champagne	€	12,00
Grappa Angelo Gaja	€	16,00
Grappa Sassicaia, Ornellaia	€	16,00
Grappa Jacopo Poli Torcolato	€	16,00
Grappa Jacopo Poli Morbido	€	16,00

CALVADOS AND ARMAGNAC 4 CL

Calvados Pere Magloire	€	10,00
Calvados Michel Huard, Hors d'Age	€	16,00
Armagnac Goudoulin 1980	€	22,00

TEQUILA 4 CL

Olmecca Silver, Gold	€	9,00
Padre Azul Blanci	€	16,00

COGNAC-BRANDY 4 CL

Martell XO, Remy XO	€	12,00
Hine VSOP, Remy VSOP	€	16,00
Milenario Solera	€€	9,00
Cardenal Menduza, Solera Grand Reserva	€	12,00

WHISKY / WHISKEY 4 CL

Vorarlberger Whisky

Michele Single Malt	€	16,00
Distillery Michelehof, Hard		
SCA Single Malt	€	16,00
Distillery Keckeis, Rankweil		

SCOTCH BLENDED

Ballantines Finest	€	9,00
Famous Old Grouse	€	9,00
Johnny Walker Red Label	€	9,00
J & B rare	€	9,00
Johnny Walker Black Label 12 Years	€	12,00
Ballantines 12 Years	€	12,00
Dimple 12 Years	€	12,00
Chivas Regal 12 Years	€	12,00

SCOTCH SINGLE MALT

Glenkinchie 10 years Lowlands	€	12,00
Talisker Isle of Skye	€	12,00
Glenmorangie 10 years Highland	€	12,00
Old Pulteney 12 years Highland	€	14,00
Highland Park 12 years Highland	€	14,00
Oban 14 years Highland	€	16,00
Dalwhinnie 15 years Highland	€	16,00
Cardhu 12 years Highland	€	18,00
Macallan Speyside	€	14,00
Cragganmore 12 years Speyside	€	14,00
Lagavulin 16 years Isle of Islay	€	18,00
Laphroaig 25 Years Isle of Islay	€	27,00

IRISH WHISKEY

Connemara Single Malt	€	12,00
Bushmills 10 years	€	12,00

BOURBON WHISKEY

Four Roses	€	9,00
Jim Beam	€	12,00
Wild Turkey	€	12,00
Maker's Mark	€	14,00
Woodford Reserve	€	16,00

TENNESSEE WHISKEY

Jack Daniel's	€	9,00
Jack Daniel's Single Barrel	€	14,00

CANADIAN WHISKEY

Canadian Club	€	9,00
Seagram's Crown Royal	€	12,00

ALLERGENS / LITERAL CODE

A Gluten

Wheat, spelt, rye, barley, oats, kamut – all products made with it (flour and pastry products).

B Crustacean

Crab, lobster, prawn, langouste.

C Egg

Meals prepared with eggs (pie, cake, creams, patties, mayo, sauce, etc.).

D Fish

Secret fish sources may be Asian sauces, Steak- or Worcester sauce.

E Peanuts

Chocolate, spread, many sweets, cookies, peanut butter, dishes prepared with peanut oil.

F Soy

Tofu, soy sauce, soy milk, pastries, margarine, chocolate.

G Lactose

Milk protein may be found in cake and/or pie, baking mix, breadcrumbs, ice cream, mashed potatoes, ketchup, mustard, mayo as well as instant meals and sauces.

H Edible nuts

Almond, hazelnut, walnuts, cashew nuts, peca nuts, para nuts, pistachio and macadamia nuts.

ALLERGENS / LITERAL CODE

L Celery

Soup, sauce and spice mixes.

M Mustard

Curry, soup, sauce, stew, gherkin and mayo.

N Sesame

Bread, hummus, spread, bread sticks, crackers, chips or pretzels.

O Sulfite

Sulfur dioxide is a natural gas, sulfite the salt of sulfuric acid – these are used in the food industry, to prevent yeast, bacteria and brown side effects. Dried fruits with nuts and their shell, dry tomatoes, dried fish as well as wine...

P Lupine

Lupines are known as garden flowers (flour, tofu or coffee replacement).

R Mollusk

Mollusks are snails, all kinds of mussels, squid as well as sea urchins.