



ARLBERG HOSPIZ
ST. CHRISTOPH

TIROLER WIRTSHAUS

FINE DINING OF REGIONAL CUISINE

19:00 PM - 21:30 PM TUESDAY CLOSED

**TIROLER
WIRTSCHAUS**

STARTERS

Pickled hering from „Bodensee Renke“

Cucumber | Russet | Yoghurt

18,00

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Marinated goose liver terrine

Portwine | Pumpkin | Brioche cream

24,00

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Mousse of goat cheese

Regional selection of wild herbs | Quince | Kernel oil

14,00

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Tatar and tongue of the Alm ox

Mountain lentils | Imperial caviar | Chervil

29,00

**TIROLER
WIRTSCHAUS**

SOUPS

Smoked celery stock

Lardo | Vacharin | Watercress

12,00

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Consomme from the duck

Ravioli | Black chanterelle | Kalamansi

12,00

ENTREES

Scallop

Tarragon | Celery | Mandarin

24,00

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Sweetbread

Bone marrow | Cauliflower | Black truffle

24,00

MAIN DISHES

Homemade "Schlutzkrapfen" (Ravioli)

Quark | Spinach | Potato

24,00



Monkfish

Saffron brew | Gremolata | Pepper (Sauce rouille)

38,00



Golden trout for TWO in herbal salt from Zug

Beurre blanc | Wild broccoli | Layered potato cake

36,00

per person



Boiled beef from the kettle

Fresh horseradish | Root vegetable | Potatoes

26,00



Saddle of venison under the juniper crust

Beech mushrooms | Cranberries | Poppy dumplings

38,00



„dry aged“ Entrecote from Vorarlberger free range cattle

Sauce Bernaise | Potato gratin | Young vegetables

40,00

per person

**TIROLER
WIRTSCHAUS**

DESSERTS

Truffle

Valrhona chocolate | Caramel | Blackberry

14,00



"Kaiserschmarren"

Plum purée | Raisins | Whipped cream

16,00



Crêpes Suzette

Grand Manier | Oranges | Tonka bean

16,00

DEGUSTATION MENU

Pickled hering from „Bodensee Renke“

Cucumber | Russet | Yoghurt

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Marinated goose liver terrine

Portwine | Pumpkin | Brioche cream

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Smoked celery stock

Lardo | Vacharin | Watercress

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Saddle of venison under the juniper crust

Beech mushrooms | Cranberries | Poppy dumplings

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Truffle

Valrhona chocolate | Caramel

98,00