

Gourmet Restaurant “Aurelio’s”

Menu



We set great value on highest quality.



Beef, veal and porc	From local producers via Handl Tyrol and Walser, Meiningen and from Flötzerhof, Wolfurt
Chicken, venison, duck	Flötzerhof, Wolfurt
Milk and dairy products	Exclusively from Vorarlberg via Vorarlberg Milch, Feldkirch and from Eichelehof, Lustenau as well as from Haus Walserstolz, Sonntag
Free range eggs	Exclusively from Vorarlberg via Martinshof, Buch
Potatos, lettuce, vegetables	From Austria and Lake Constance Region via Fruchtexpress, Frastanz and Hartmann Bruno, Ludesch and Pilz Lenz, Lauterach as well as from Vetterhof, Lustenau
Walserstolz	From Großwalsertal Haus Walserstolz, Sonntag
Fresh water fish	Mittermayr Andreas, Lech
Styrian Pumpkin Seed Oil	Bernd Resch, Leutschach

“Natural Art Cuisine”

by Christian Rescher & Markus Niederwanger

Gourmet Menu

“Apero & Cover”



“Carrot Salad”

Tapioca, calamansi, caviar



“Lech Fish Pond”

Salmon trout, cucumber, elder



“Flötzerhof”

Rabbit, stone pine, sour cream



“Vetterhof Randig”

Sugar beet, snail liver



“Bavarian Prawn”

Beans



“Peach & Goose Liver”



“Methlagl Pigeon”

Celery, walnut, Perigord truffle



“Local Goat Cream Cheese”

Quince, rowan berry



“Spagatkrapfen”

Farmer’s cream, lingonberry, sea buckthorn



“Forest & Meadow”

Porcini, spruce tops, woodruff



“Sweet Final”

Menu Price:

5 Courses: € 135,00
10 Courses: € 180,00