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WELCOME TO RESTAURANT AURELIO'S

Your menu



WIR LEGEN WERT AUF
HÖCHSTE QUALITÄT.



HIER BEZIEHEN WIR
UNSERE LEBENSMITTEL

Beef, veal and pork

Sourced from local farming from Handl Tyrol as well as Walser - Meiningen and from Flötzerhof - Wolfurt

Game meat

Wildmetzgerei Spieler - Lustenau

Milk and dairy products

From Vorarlberg via Vorarlberg Milch - Feldkirch and Tirol Milch as well as Zuger Sennstube

Farmer's butter

Lechtaler Naturkäserei Sojer; Zuger Sennstube

Potatoes, lettuce and vegetables

From Austria and Lake Constance region via Fruchtextpress – Frastanz, Pilz Lenz - Lauterach and Kofler - Landeck

Fresh and salt water fish

Fishpond Lech - Zug; Fisch Peer - Innsbruck

Our trained staff is happy to inform you about about allergenic ingredients.



Bread

Bread

farmer's butter | spread

€ 9.00

Soups

Beef or vegetable consommé

sliced pancakes or cheese dumpling | beef bone marrow | soup vegetables

€ 15.00

Celery cream soup

fried potato-spinach ravioli | cream | Burgundy truffle

€ 18.00

Starters

Beef Tartar of Vorarlberger beef

organic egg espuma | mustard | parsley | beech mushrooms | roasted shallots

starter: € 36.00

main course: € 49.00

with Burgundy truffle, per gram € 9.00

with white alba truffle, per gram € 16.00

Ceviche of local char

buttermilk | potato | pickled local chanterelles | chives | aioli

€ 28,00

Falafel Deluxe

sunflower seed-hummus | sesame sauce | green cilantro | old balsamic | chicory

€ 21.00



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Main courses

Grilled beef fillet from green egg

(25 minutes waiting time)

potato puree | oxtail ravioli | brussels sprouts | pearl onion

€ 54.00

with Périgord truffle, per gram € 9.00

with white alba truffle, per gram € 16.00

Wiener Schnitzel of local veal

potato-lamb's lettuce salad | pumpkin seed oil | lingonberries | lemon

€ 42.00

"Sous vide" cheek of veal

roasted vegetable creme | wild cauliflower | champignons | lime

€ 46.00

Vorarlberg bio beef burger

salad | bacon | guacamole | pickles

fried egg | tomato | BBQ sauce | fries

€ 38.00

with cheddar cheese € 39.00

Golden trout from Zug

beurre blanc | potato mille-feuille | spinach

€ 46.00

Homemade Spaghetti alla Chitarra

truffle cream sauce | 3-year-old parmesan

€ 28.00

Seasonal salad

homemade Caesar dressing or French dressing

leaf salad | vegetables | 7-year-old sbrinz cheese

vegetarian (starter) € 15.50

with deep fried chicken € 29.50

with fried trout from Zug € 29.50



Desserts

White chocolate

pumpkin seeds | mandarin
€ 18.00

Pear

pecan nut | caramel | ginger
€ 18.00

Aurelio cake

chocolate mousse | coconut
€ 14.50

Our service team is happy to inform you about the daily cake and strudel offer!

Homemade Ice & Sorbet

Please contact our service team for details about our
ice- and sorbet selection

€ 4.00 per scoop