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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

Farmer's butter

Lechtaler Naturkäserei Sojer

Potatoes, lettuce and vegetables

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

Fresh and salt water fish

Fishpond Lech - Zug; Fisch Peer - Innsbruck



Bread

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farmer's butter | spread

€ 9.00

Soups

Beef or vegetable consommé

sliced pancakes or liver dumpling | beef bone marrow | chives

€ 14.00

Cream soup of chanterelles

crème fraîche | lovage

€ 14.00

Starters

Beef Tartar of Vorarlberger beef

egg | mustard | toast

starter: € 34.00

main course: € 46.00

Ceviche of local salmon trout

potato cubes | buttermilk | parsley oil | wasabi-miso creme

€ 26,00

Samosa

soy yoghurt | burnt vegetables | lemon salsa

€ 19.00



Main courses

Grilled beef fillet from green egg

(25 minutes waiting time)

creamy polenta | porcini mushrooms | ratatouille ravioli

€ 54.00

Wiener Schnitzel of local veal

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

€ 39.00

"Sous vide" cheek of veal

roasted vegetable creme | wild cauliflower | champignons | lime

€ 42.00

Vorarlberg bio beef burger

salad | bacon | guacamole | pickles

fried egg | tomato | BBQ sauce | fries

€ 37.00

Char from Zug

salted lemon sauce | potato mille-feuille | wild broccoli | spinach

€ 42.00

Spaghetti with chanterelles

roasted chanterelles | cream sauce | parmesan

€ 24.00

Seasonal salad

homemade Caesar dressing or French dressing

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

vegetarian (starter) € 14.50

with deep fried chicken € 28.50

with fried trout from Zug € 28.50



Desserts

"Kriasi"

cherries from Lake Constance | cheesecake | verbena
€ 15.00

Aurelio cake

chocolate mousse | coconut
€ 14.50

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

Summery Sundaes

Peach & Raspberries

vanilla | pickled peaches | marinated raspberries
€ 12,50

Nutcracker

vanilla | walnut-hazelnut | caramelized nuts
€ 12,50

Melange

mixed iced coffee Viennese style | Tia Maria | coffee reduction
€ 12,50

Homemade Ice & Sorbet

Selection of sorbets

lemon | mandarin-orange | banana-passion fruit

Selection of ice cream

chocolate | vanilla | elderflower

€ 4.00 per scoop