



★★★★★ S

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

Chicken, lamb and duck

Flötzerhof, Wolfurt

Game meat

Wildmetzgerei Spieler, Lustenau

Milk and dairy products

From Vorarlberg via Vorarlberg Milch, Feldkirch

Farmer's butter

Lechtaler Naturkäserei Sojer

Potatoes, lettuce and vegetables

From Austria and Lake Constance region via Fruchtextpress, Frastanz and Pilz Lenz, Lauterach

Walserstolz cheese

From Großwalsertal Haus Walserstolz, Sonntag

Fresh water fish

Fishpond Lech, Zug



## **Bread**

---

Lech bread  
farmer's butter | spread  
€ 8.00

## **Starters**

---

### **Beef Tartar of Vorarlberger beef**

parsley | herb salad | topinambur

Starter:	€ 27.00
Main course:	€ 36.00
with Perigord truffle, per gram	€ 8.00

### **Pickled char from Zug**

organic egg | red onions | garden cress | beech wood smoke  
€ 24.00

### **Seasonal salad**

homemade Caesar dressing or French dressing leaf salad   vegetables   mountain cheese	
vegetarian	€ 16.50
with deep fried chicken	€ 29.50
with fried trout from Zug	€ 28.50

## **Soups**

---

### **Vegetable consommé**

semolina dumpling | chives  
€ 14.00

### **Beef consommé**

milt toast or cheese dumplings | bone marrow | chives  
€ 16.00



## **Main courses**

---

### **Grilled beef fillet**

(25 minutes waiting time)

celery | wild garlic-ravioli | asparagus | Perigord truffle

€ 54.00

### **Wiener Schnitzel of local veal**

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

€ 39.00

### **Classic Viennese prime boiled beef**

classic side dishes | apple horseradish | chive sauce

€ 37.00

### **Cheese stuffed game sausage from the butcher Spieler**

red cabbage | roasted potato | mustard ragout

€ 29,00

### **Vorarlberger wagyu-beef burger**

lettuce | caramelized onion-bacon-jam | cocktail sauce

fried egg | tomato | pickles

€ 31.00

### **Filet of local trout**

Beurre Blanc | fried wild broccoli | mashed potatoes

€ 34.00

### **Wild garlic-risotto from Acquerello rice**

braised yellow beetroot | artichoke | peas

€ 26.00



## **Desserts**

---

### **Lemon tarte à la Fred**

short pastry | lemon cream | pistachio | meringue | gold

€ 19.00

### **Janine's „Ferrero Rocher“**

nougat | Guanaja 70% | hazelnut

€ 16.50

### **“Spring”**

strawberries | basil | green asparagus

€ 18,00

### **Aurelio cake**

chocolate mousse | coconut

€ 12.50

### **Cake and strudel**

Daily cake

Apple strudel

Curd strudel

€ 9.50

Vanilla sauce or ice cream: € 4.00

Whipped cream: € 2.00

**Homemade ice cream and sorbet on request**