

Welcome to restaurant “Aurelio’s”

Menu



AMA-Lizenznummer 101 034

Beef, veal and pork	Meat from local farming from Richard Fischer, Handl Tyrol as well as Walser, Meiningen and from Flötzerhof, Wolfurt
Chicken, venison and duck	Flötzerhof, Wolfurt
Milk and dairy products	Exclusively from Vorarlberg via Vorarlberg Milch, Feldkirch and Eichelehof, Lustenau and Haus Walserstolz, Sonntag
Free range eggs	Exclusively from Vorarlberg via Martinshof, Buch
Potatoes, lettuce and vegetables	From Austria and Lake Constance region via Fruchtexpress, Frastanz, Hartmann Bruno, Ludesch, Pilz Lenz, Lauterach and Vetterhof, Lustenau
Walserstolz cheese	From Großwalsertal Haus Walserstolz, Sonntag
Fresh water fish	Mittermayr Andreas, Lech
Styrian pumpkin seed oil	Bernd Resch, Leutschach

Starters

“Aurelio’s Wagyu Beef Tartar”

Spinach salad, nut vinaigrette, toast

Starter: € 26.00

Main course: € 34.00

„Vetterhof-Salad“

Salmon Trout, horseradish, mustard

€ 19,00

„Alpine naan bread“

Bacon of the Duroc Pork

Spring onions, rocket, sour cream

€ 17,00

Local chanterelle, tomato, cress, sour cream

€ 15,00

Soup

“Beef or Vegetable-Consommé”

Insert of the day

€ 9,50

Burger

„BBQ Pulled Pork Burger“

Coleslaw, Fries
€ 26,00

„Falafel-Burger“

Avocado, mint yogurt, Riebel-Chips
€ 24,00

Aurelio's Classics

„Dry Aged Rump steak“

Fried mushrooms, salad,
€ 34,00

„Wiener Schnitzel“

Parsley potato, cranberries
€ 29,00

„Arctic char“

Tomato-fennel-compote, alpine wild garlic
€ 29,00

„Tagliolini“

Capers leaves, pepper, pea pods, olive herbs,
€ 22,00

Desserts

„Blackberry-cam“

spruce-honey ice cream
€ 15,00

„Aurelio Torte“

Chocolate mousse gateau
€ 9,50

„Cake & Strudel“

of the day
€ 5,00

Portion whipped cream: € 1,50
Vanilla sauce or ice cream: € 3,00