

Welcome to restaurant “Aurelio’s”

Menu



We set great value on highest quality.



Beef, veal and porc	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 Fruchtextpress, 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

“Bavarian Prawn”

Beans, caviar

€ 24.00

“Burrata & Tomato”

Basil, naan bread

€ 19.00

Soups

“Beef or Vegetable-Consommé”

Butter dumplings

€ 9.50

“Tom Kha Gai”

Chicken, coconut, coriander

€ 12.00

Burger

“Aurelio’s Wagyu Special”

180g Wagyu Beef from Vorarlberg,
bacon, cheddar cheese, fried egg

€ 32.00

“Pulled Pork Burger”

Coleslaw, BBQ sauce, steak fries

€ 26.00

“Beet Root Burger”

Coleslaw, horseradish mayo, corn semolina chips

€ 24.00

“Oysters from Sylt”

Served with pumpernickel and lime
per piece € 8.50

“Table Buffet”

3 courses served “Family style” for 4 people
upon advance order
per person € 115.00

Aurelio’s Classics

“Filet Steak from the Charcoal Grill”

(25 min. preparation time)
Potato cream, vegetables
€ 39.00

“Creamy Veal Goulash”

Herb spaetzle
€ 28.00

“Lamb Ragout”

Polenta dumplings, flower sprouts
€ 32.00

“Wiener Schnitzel”

Parsley potatoes, lingonberry
€ 29.00

“Salmon Trout from Zug Fishpond”

Jerusalem artichoke, crosne, salt lemon
€ 36.00

“Ricotta-Ravioli”

Perigord truffle, champagne foam
€ 28.00

Desserts

“Topfenschmarrn”

Blueberries

(25 Min. preparation time)

€ 16.00

“Aurelio Cake”

Chocolate mousse

€ 9.50

“Mon Chou Cake”

Cream cheese, butter cookies, blueberries

€ 8.50

“Apple or Curd Strudel”

€ 5.50

“Cakes & Pies”

of the day and upon request

€ 5.00

Portion whipped cream: € 1.50

Vanilla sauce or ice cream: € 3.00