



★★★★★ 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

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 and ViAn, Imst



## **Bread**

---

### **Lech bread**

farmer's butter | spread

€ 9.00

## **Soups**

---

### **Beef or vegetable consommé**

sliced pancakes or bacon dumpling | chives

€ 14.00

### **Asparagus soup**

parsley | quail egg

€ 18.00

## **Starters**

---

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

egg | mustard | toast

starter: € 34.00

main course: € 46.00

with perigord truffle, per gram € 9.00

### **Aurelio's Burrata**

tomato | basil

€ 22.00

### **Samosa**

soy yoghurt | burnt vegetables | lemon salsa

€ 19.00



★★★★★ S

## Main courses

---

### Grilled beef fillet from the green egg

(25 minutes waiting time)

oxtail ravioli | white asparagus | mashed potatoes

€ 54.00

with Périgord truffle, per gram € 9.00

### 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

### Cured tongue of lamb

root vegetables | horseradish | beurre blanc | "tirteln"

€ 38.00

### Vorarlberg bio-wagyu-beef burger

salad | bacon | guacamole | pickles

fried egg | tomato | bbq sauce | fries

€ 37.00

### Char from Zug

salted lemon sauce | potato mille-feuille

€ 42.00

### Beetroot risotto of aquarello rice

braised yellow beet | blue cheese

€ 28.00

### Seasonal salad

homemade Caesar dressing or French dressing

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

vegetarian (starter) € 14.50

with deep fried chicken € 29.50

with fried trout from Zug € 29.50



## **Desserts**

---

### **Malaga**

rice pudding | raisin

€ 17.00

### **Peru 75%**

yuzu | mandarin

€ 17.00

### **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**

---

### **Selection of sorbets**

forest berries | lemon

banana-passionfruit

### **Selection of ice cream**

poppy seed | chocolate

vanilla

€ 4.00 per scoop