

WELCOME TO
 RESTAURANT AURELIO'S

Your Menu



WIR LEGEN WERT AUF
 HÖCHSTE QUALITÄT.



HIER BEZIEHEN WIR
 UNSERE LEBENSMITTEL

Beef, veal and pork	From local Austrian farms supplied via Handl Tyrol, Walser - Meiningen, Flötzerhof - Wolfurt, XO Beef
Game meat	Wildmetzgerei Spieler - Lustenau
Milk and dairy products	Tirol Milch, Zuger Sennstube, KäseCaspar - Bregenz
Farmer's butter	Zuger Sennstube
Potatoes, salad and vegetables	From Austria and the Lake Constance region, supplied via Fruchtextpress - Frastanz; Pilz Lenz - Lauterach
Fresh- and saltwater fish	Fisch Peer - Innsbruck
Bread	Organic bakery Joseph Brot - Waldviertel; Backstube Lech

Our trained staff is happy to inform you about about allergenic ingredients.

Starters & Salads

Beef Tatar of XO beef

brown butter foam pickled red onions cured egg yolk toast	
starter	€ 34.00
main course	€ 43.00
with Périgord truffle, per gram	€ 11,00

Salmon trout

pumpkin radish miso dill	
	€ 28.00

Leek mosaic

mushrooms cherry tomatoes	
	€ 24.00

Seasonal salads

homemade Caesar, balsamic or yuzu dressing	
with cream cheese from Zug, pickled gooseberries	€ 16.50
with fried Flötzerhof chicken breast, avocado	€ 29.50
with fried trout, almond	€ 29.50

Soups

Beef or vegetable consommé

garnish of the day root vegetables lovage oil	
	€ 14.50

Black salsify soup

hay espuma	
	€ 16.00



Main Courses

Grilled Vorarlberg beef fillet from the Green Egg (25 minutes preparation)

celery | brussels sprouts | jus

€ 53.00

Wiener Schnitzel of Vorarlberg veal

parsley potatoes | lingonberries | lemon

€ 45.00

XO Beef Burger

lettuce | tomatoes | pickled spicy chilli peppers | onion-bacon jam

cheddar | chipotle sauce | steakhouse fries

€ 39.00

Fried char

fregola sarda | fermented garlic | peas | dill

€ 42.00

Bouillabaisse of freshwater fish

Sauce Rouille | crayfish | escabeche vegetables | saffron

€ 44.00

Game ragout

potato dumpling | red cabbage | chestnuts | lingonberries

€ 43.00

Asparagus

Sauce Hollandaise | parsley potatoes | herb salad | tahiti vanilla

€ 36.00

Extras

Steakhouse fries or sweet potato fries € 13.50

"Aurelio's Feinspitz"

Steakhouse fries | crème fraîche-caviar dip € 31.00

Side salad € 12.00

Desserts

Topfenschmarrn for 2 persons (25 minutes preparation)

sour cream ice | stewed plums

€ 39.00

Aurelio cake

chocolate mousse | coconut

€ 16.50

Blood orange

sesame | saffron

€ 24.00

Cheese platter from KäseCaspar

5 varieties of cheese from Vorarlberg

chutneys | homemade pear bread

€ 23.00

Affogato

vanilla ice cream | espresso

€ 9.00

Cake of the day

€ 12.00

Homemade ice & sorbet

€ 5.00 per scoop