



# LÖWEN HOTEL

*Montafon*

GOURMET RESTAURANT

LÖWEN STUBE

Our chef Thomas Carvalho de Sousa and his team will spoil you with regional delights from local products.

Savour this with good wine from our Löwen – wine cellar.

Enjoy your meal.

The local value added tax is already included in the prices.

## CHAPTER 1 – EARTH

New interpretation of classic

*Tongue and Sweetbread of veal with salad hearts and pickled white peach*

ACEFGHLNO

€ 18,50

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Tradition

*Dumpling of innards and semolina with velouté of thyme*

ACEFGHLNO

€ 17,50

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Alpine feeling

*Sorbet of glacier*

GO

€ 4,50

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Meekly

*Medium roasted haunch of lamb with crispy broccoli and black walnut*

ACEFGHLNO

€ 32,50

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Sweet nut

*Semi-frozen mousse of caramel with hazelnuts and raspberries*

A E F G H N O

€ 8,50

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Berry time

*Dessert of blueberry and chocolate*

A E F G H N O

€ 14,50

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Follow your nose

*Variation of cheese with bread of pear and homemade chutneys*

A G H N O

€ 15,50

7-Course Menu

€ 107,00

## CHAPTER 2 – WATER

### Portugal meets Austria

*Marinated trout with „Batatas a murro“ and caviar*

ABCDEFGHIJLNO

€ 12,50

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### Light intermezzo

*Norway lobster with essence of tomato and olive and watercress*

ABCDEFGHIJLNO

€ 13,50

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### Sweet and sour

*Sorbet of calamansi*

GO

€ 4,50

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### Local waters

*„Öztaler“-danube salmon with jerusalem artichoke and spruce*

ABCDEFGHIJLNO

€ 31,50

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Foam kiss  
*Roll of apricot and yogurt*  
A E F G H N O  
€ 8,50

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Freshly from the bush  
*Dessert of currant*  
A E D F G H N O  
€ 13,50

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Follow your nose  
*Variation of cheese with bread of pear and homemade chutneys*  
A G H N O  
€ 15,50

7-Course Menu  
€ 95,00

## CHAPTER 3 – WIND

### Lucky charm

*Cream of sour clover and mountain cheese ice cream*

A E G H I O

€ 12,50

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### „Krendel“

*Dumpling of potato and mint with essence of brown butter*

A C E G H L O

€ 8,50

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### Bittersweet

*Sorbet of cherry and bitter chocolate*

O

€ 4,50

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### Plants of pumpkin

*Tartlet of zucchini with goat cheese*

A C G H L

€ 18,50

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Fête Blanche

*Dessert of milk with elderflower and essence of roses*

A E D F G H N O

€ 14,50

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Follow your nose

*Variation of cheese with bread of pear and homemade chutneys*

A G H N O

€ 15,50

6-Course Menu

€ 70,00

