



## APPETIZERS

<b>Edamame</b> 🍷 chili salt	4.50
<b>Taggiasca</b> 🍷 olives	4.50
<b>Resch spelt bread</b> butter, radish	5.50
<b>Dry-cured venison ham</b> Sura Kees (Montafon low-fat sour milk cheese)	6.50

All appetizers are served with toasted  
farmhouse bread.

## STARTERS

<b>Burrata</b> colorful mix of tomatoes, chives, lime	13.50
<b>Vitello tonnato</b> capers, arugula	14.50
<b>Vorarlberg beef tartare</b> coriander, lime, chili	20.50
<b>Tatar of stained whitefish</b> sour cream, fennel, radish	17.50
<b>Vintage sardines</b> served in the can	15,50

## BRASSERIE LEONIS

Wednesday through Sunday, from 12 pm to 10 pm. Hot meals are served from 12 pm to 2 pm and from 5 pm to 8.30 pm.

All prices in euro including value added tax (VAT) at the applicable rate.

For informations of allergies or other issues, please refer to our staff.



## BOWLS

Summer leaf salad 9.50  
toasted quinoa 

Styrian fried chicken 15.50  
lamb's lettuce, pumpkin seeds,  
pumpkin seed oil

## SOUPS

Jerusalem artichoke 8.50  
cream soup

Freshwater fish bouillabaisse 9.50

Recommended pairing:

Wine:  
2020 Gewürztraminer  
Les Treilles de Loup

Domaine Weinbach  
Kayersberg, Elsass  
Frankreich 4 oz. 12.50

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## SIGNATURE DISH

### STRAIGHT OFF THE GRILL

#### Austrian fillet mignon

French fries, three dips  
(Café de Paris, ponzu, sour  
cream with mountain herbs)

6.5 oz. 40.00

5.5 oz. 36.50

#### Recommended pairing:

#### Wine:

2017 Château Duplessy AOC  
Cabernet Sauvignon, Merlot,  
Cabernet Franc  
Côtes de Bordeaux  
Frankreich

4 oz. 10.00

25 oz. 59.00

#### Beer:

Hirter Morchl,  
a Carinthian dark beer

11 oz. 4.00

## ENTRÉES

**Braised calf cheek** 27.00  
root vegetables, mashed celery

**Oven-roasted corn-fed  
chicken breast** 23.50  
beans-chorizo cassoulet,  
baguette

**Pink braised lamb shank** 25.00  
Mediterranean vegetables,  
baked polenta

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## FISH

<b>Moules frites</b> Mussels from Brittany	24.50
<b>Grilled bass fillet</b> pickled cucumbers, chili breaded potato	23.50
<b>Catch of the day</b>	24.50

## VEGETARIAN DISHES

<b>Kaspressknödel</b> (flattened bread, cheese dumplings) spinach, millet popcorn	18.50
<b>Risotto of barley and malt</b> cauliflower, lemon, chervil	20.00

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## DESSERTS

Dessert of the day	10.50
Crème brûlée fresh strawberries, strawberry sorbet	12.50
Chilled wild berry soup almond curd tart, elderflower-lemon-sorbet	13.50
Chocolate vanilla parfait raspberry ragout, cream	13.50

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