



## A Warm Welcome to Brasserie Leonis

We are delighted to welcome you.

Janine brings passion and creativity to the kitchen and is especially known for her imaginative dessert creations. Our menu features a carefully curated selection of dishes prepared with fresh, seasonal ingredients from the Montafon region, refined with a subtle French touch.

Fabienne, our restaurant manager and head sommelier, will be delighted to guide you to the perfect wine pairing.

Annette & Tim are our dedicated hosts, known for placing guest wellbeing at the heart of everything they do.

We look forward to welcoming you to our little oasis of comfort and creating an unforgettable culinary experience.

### Kitchen Hours

Wednesday | Thursday | Friday from 6.00 pm to 9.00 pm  
Saturday | Sunday from 12.00 pm to 9.00 pm

If you have allergies or food intolerances, please ask our service team for our allergen information.  
All prices are in euros and include statutory VAT.

# Recommendations from our Sommelier Fabienne Hammer

## Apéritif

### Leonis Blend

Macallan 12 Double Cask | The Botanist Gin | Ginger Beer  
15.00

### Leonis Spritz

Prosecco | Rose petal syrup | Soda  
9.80

### Muntabrew

Craft Beer from Bartholomäberg  
0.33l 6.00

## Wine Recommendation

### Löss Grüner Veltliner

Schloss Gobelsburg, Langenlois, Kamptal, Niederösterreich  
0.125l 8.00

## Non-Alcoholic Beverages

### Zero Aperitivo Spritz

Undone No. 5 Not Italien Aperio | Sauvignon Blanc Sparkling  
8.20

### La Maison Tea Royal

Ehrenhausen, Südsteiermark  
Herbal Garden | Sparkling Tea  
0.1l 9.50

## A Reflection of Our Cuisine – Menu

Rhubarb | Goat's cheese | Pink pepper

14.00

Gravlax of Arctic char | Wild garlic | Yuzu

16.00

Velvety white asparagus cappuccino | Basil

10.00

Slow-braised cauliflower | Black garlic | Baby gem lettuce

Starter 19.00

Main 24.00

Sous-vide corn-fed chicken breast | Celery | Peas | Lovage

34.00

Chocolate 62 % | Sea buckthorn | Honey

16.00

Six-course menu  
including amuse-bouche and petit fours

115.00

## STEAKS FROM THE JAPANESE CHARCOAL GRILL “YAKINIKU”

All steak dishes include one side dish and one sauce per person

### Duroc pork chop

SIMON BURTSCHER - NÜZIDERS

38.00

### Austrian beef fillet

BUTCHERY SALZGEBER- MONTAFON

200 g 42.00

300 g 48.00

### Hereford T-Bone Steak

FROM IRELAND

for one person 500 g 48.00

for two people 1200 g 100.00

## SIDE DISHES & SAUCES

|                          |      |                        |      |
|--------------------------|------|------------------------|------|
| Mixed leaf salad         | 9.50 | Chimmichurri           | 6.00 |
| Steakhouse fries         | 6.00 | Argentinian herb sauce |      |
| Mashed potatoes          | 6.00 | Pepper sauce           | 6.00 |
| Sautéed spinach          | 6.00 | Sauce Bénaise          | 6.00 |
| Pimientos de Padrón      | 6.00 |                        |      |
| Mediterranean vegetables | 7.00 |                        |      |

## LEONIS BRASSERIE CLASSICS

Onion essence

Bacon dumpling

9.50

Beef Tartar

Farmer's toast | Whipped butter | spring onions | hijack

This dish is prepared for you at the table

22.00

Wiener Schnitzel (veal)

Parsley potatoes | Cranberries

35.00

Fried beef mignons (filet tips)

Potato cushion | Baby broccoli | Bone marrow

39.00

## Sweet Finale

Raspberry | Tarragon | Lime

12.00

Chocolate 62% | Sea buckthorn | Honey

16.00

White asparagus | Basil | Strawberry

14.00

## Homemade Ice Cream & Sorbet

Vanilla

Chocolate

Honey

Lemon

Mango

Banana

Raspberry

4.00