



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

Onion Tart | Apple | Iceberg Lettuce | Belper Knolle Cheese
14.00

Flambéed Trout | Fennel | Mustard Seeds | Orange Ceviche
16.00

Mushroom Essence | Chanterelles | Thyme
10.50

Creamy Risotto | Garden Herbs | Pickled Blueberries
26.00

Pan-Fried Monkfish | Chinese Cabbage | Plum
36.00

Brown Butter | Apricot | Wood Sorrel
14.00

Six-Course Menu
120.00

Each dish is available individually à la carte.

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

Loin of Venison
FROM TYROL
200 g 42.00

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 Béarnaise	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

Meadowsweet | Lime | White Chocolate
10.00

Brown Butter | Apricot | Wood Sorrel
14.00

Homemade Ice Cream & Sorbet

Vanilla
Chocolate
Honey

Lemon
Mango
Banana
Raspberry

4.00