FALSTAFF
Restaurant im Casino Bregenz

Appetizers

Warm porcini mushroom tart
scamorza | pickled pumpkin | parsley cream
€ 19,00

♦ ♦ ♦

Lightly cooked salmon
ginger stock | avocado
silken tofu | shiitake
€ 19,00

♦ ♦ ♦

Beef tartare made from locally reared beef
Lustenau farmhouse mustard | quail´s egg
Toasted sourdough bread
€ 21,00

♦ ♦ ♦

Market fresh salad
mixed | leaf salad
French | italian marinated
€ 8,90

Soups

French onion soup
garlic baguette
€ 8,50

♦ ♦ ♦

Porcini mushroom soup
celery | apple tartare
€ 9,90

Place setting
bread | butter | spread
€ 3,90

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Main Course

Braised veal shoulder
crispy shallots | vegetables
Farmer's doughnuts | Madeira sauce
€ 32,90

♦ ♦ ♦

Tranche and dim-sum of turbot
yuzu beurre blanc | miso cauliflower purée
€ 42,00

♦ ♦ ♦

Maroni Bauzen
belper knolle | king oyster mushroom
spinach | Jerusalem artichoke
€ 26,00

FALSTAFF Classics

"Wiener Schnitzel" of veal
parsley potatoes | cranberries
€ 34,00

♦ ♦ ♦

Fillet of beef
béarnaise sauce | grilled vegetables
potato wedges
180g € 39,00 *250g € 47,00*

♦ ♦ ♦

Surf & Turf
béarnaise sauce | grilled vegetables
potato wedges
180g € 43,00 *250g € 50,00*

Pre Dessert to taste

Limoncello spritzer
yuzu sorbet | limoncello infusion | mint | prosecco
€ 8,90

Dessert

Farmer's yoghurt
preserved plum | hazelnut | vanilla
€ 12,90

♦ ♦ ♦

Valrhona chocolate variation
passion fruit | pineapple
€ 13,90

♦ ♦ ♦

Triple sorbet
fresh berries
€ 11,90

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“HOAMAT” MENU

Appetizer

Marinated lake constance trout
nutmeg squash | whey broth | homemade cream cheese

€ 24,00

♦ ♦ ♦

Soup

Beef consommé
semolina dumplings | poached beef tenderloin | beets

€ 9,50

♦ ♦ ♦

Intermediate Course

Lake constance char
potato vinaigrette | herb oil | romaine lettuce

€ 26,00

♦ ♦ ♦

Main Course

Ländle Saddle of venison with a pepper cuvée crust
curd cheese dumpling slice | red cabbage | oyster mushrooms | black salsify

€ 47,00

♦ ♦ ♦

Dessert

Powidl bags
hazelnut butter crumbs | plums | sig ice cream

€ 14,00

4-couse menu *without intermediate course for € 89,00
5-course menu for € 97,00

„Our staff will be happy to inform you about allergenic ingredients in our products.”