



FALSTAFF

Restaurant im Casino Bregenz

APPETIZERS

“Classic” beef tartare

with quail egg and crispy crispbread

€ 23,00



Marinated asparagus

with spring herbs, parmesan potato frittata
and sour cream

€ 18,00



Marinated salmon

with ceviche stock, Sriracha cream,
Guacamole and corn chips

€ 19,00



Market fresh salad mixed or leaf salad

french or italian marinated

€ 8,50

Soups

Vietnamese Pho

with beef fillet, vegetables and ginger

€ 10,50



Velouté from asparagus

with San Daniel ham,
asparagus flan and baby peas

€ 9,50

Cuisino Ges.m.b.H., Casino Restaurant FALSTAFF

Platz der Wiener Symphoniker 3, A-6900 Bregenz

Tel.: +43 5574 45127-12500, falstaff@casinos.at, www.falstaffbregenz.at



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Main Course

Pink roasted duck breast

with ginger-vanilla jus, purple haze carrot,
mascarpone tart and almonds

€ 38,00



Fillet of pike-perch with tom kha gai sauce,
smoked cauliflower and prawns

€ 39,00



Wild garlic dumplings with Belper tubers,
fried asparagus, pickled pear and walnut

€ 24,00

FALSTAFF Classics

“Wiener Schnitzel” of milk-fed veal

with parsley potatoes and cranberries

€ 34,00



Filet of beef

with Béarnaise sauce, grilled vegetables
and potato wedges

180g € 39,00

250g € 47,00



Surf & Turf with Béarnaise sauce, grilled
vegetables and potato wedges

180g € 43,00

250g € 50,00

Pre Dessert to taste

Vanilla crème brûlée

with mint foam, pineapple and coconut

€ 6,00

Dessert

Dessert of milk chocolate and caramel

With sour cream strawberry ice cream and hazelnut

€ 14,50



Sorbet variation

with marinated berries

€ 14,00



Stirred iced coffe

€ 9,10

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FALSTAFF MENU

Appetizer

Baked black tiger shrimp

with papaya, Chinese-cabbage and kimchi mayonnaise

€ 22,00



Intermediate Course

Tranche of turbot

in truffled olive stock, artichokes and char caviar

€ 28,00



Beuschel from Bildsteiner beef,

with thyme dumplings, fried onions and chives

€ 24,00



Main Course

Fillet of rabbit

with morel, green almonds and kohlrabi

€ 36,00



Dessert

Lime mousse with mint granite,

vanilla cream, cucumber and raspberries

€ 14,50

4-Course Menu for € 88,00

5-Course Menu for € 95,00

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