

vegetarian & pasta

truffle egg/ VK	46
black truffle spinach celery chives	
Broccoli & Tropea onion/ VK	36
smoked almond salted kumquat chervil	
Lamb sugo	38
taglierini pecorino cheese rosemary	
Pasta from the cheese wheel	32
durum wheat pasta mountain cheese	
Stuffed gnocchi with goat's cheese	38
mushrooms aronia berries currant sage	

fish

N25 caviar – Baerri	30g	90
wheat brioche organic egg sour cream chives parsley	50g	150
	125g	375
pikeperch/ VK		48
saffron kohlrabi samphire fennel, green		
whole pan-fried trout ‘Müllerin Art’		48
potatoes parsley young spinach garlic and almond butter		

meat

Cult-beef Burger	36
bacon jam onion mountain cheese romaine lettuce chips	
Wiener Schnitzel	44
clarified butter organic egg wheat breadcrumbs parsley potatoes	
Bregenzer Landhendl/ VK	42
paprika sour cream buckwheat chives	
Braised beef	44
brown butter potatoes braised vegetables parsley	
Innards ragout from the Hansler Kalb	36
bread dumplings gherkin chervil	

meals for 2 persons

waiting time of at least 40 minutes in some cases | or by advance booking!

Dover sole	135
potato and brown butter purée caramelised fennel caper butter chives	
T-Bone steak	190
truffled potato wild broccoli béarnaise sauce shallot jus	
Kaiserschmarrn	34
wheat flour organic egg stewed plums apple puree	

dessert

pear/ VK almond tonka bean chervil	21
apple strudel wheat strudel dough hazelnut whipped cream	10
Sacher Torte whipped cream	10
daily selection of cakes and tarts from our patisserie	10 15

A warm welcome to Burg Vital Resort

Enjoy a few carefree hours with us accompanied by excellent
Culinary artistry and outstanding wines. With the two culinary lines
Our kitchen team interprets 'vitalCOOKING' and 'Simply enjoy'
Local and international cuisine with a new twist.

We serve the dishes on this menu from 12 p.m. to 3 p.m.

As a member of the 1st Club de la Sommellerie and the Vorarlberg Sommelier Association
we take particular care in the cultivation of our wines. We would be happy to advise you
on corresponding wines from the wine list as well as the award-winning and
well-stocked wine cellar.

starters

Romaine lettuce hearts and lamb's lettuce/ VK	26
duck ham pickled vegetables roasted walnuts rock chives	
fresh goat's cheese from Metzler	24
celery mandarin hazelnut celery, green	
marinated salmon trout/ VK	26
beetroot buckwheat sorrel	
beef tartare	38
sourdough bread butter egg yolk chives Belper Knolle cheese camelina oil	

soup

creamy parsnip soup/ VK	19
truffle milk leek Afilla cress	
Tom Kha Goong	28
prawn Shimeji mushroom carrot broccoli coriander	
beef consommé	18
garnish according to daily offer	