

Aperitif from the Vorarlberg drink smith

Alpsinth 33 herbal spirit with Russian Wild Berry € 6,50

Alpine Rosé

Alcohol free quality sparkling wine € 6,50

Alpsider (cider)

Austrian cider with either alpine herbs or alpine berry 2,5 % vol € 5,50

furore Eros – Austrian Frizzante “Methode Champenoise”
with lake constance-vineyard peach liqueur € 5,50

Gebhardsberg Culinarium

Goat mozzarella from family Metzler in Egg | tomatoes
basil-olive pesto | furore tomato dip

Cold bowl from water & honeydew melon | shrimp in potato straw

Chanterelles in herb cream | alpine cheese dumplings

Saltimbocca from Veal | calvados jus
potato gratin | broccoli

Joghurt-Lime Tartelette
berries | Cassis sorbet

Menu price five courses € 59,00

Menu price four courses € 49,00 per person
Menu price three courses € 42,00 per person

Wine accompaniment

five course menu € 28,00 (5 wines) per person
four course menu € 22,00 (4 wines) per person
three course menu € 15,00 (3 wines) per person

Make a gift for an enjoyable evening with one of our vouchers. Ask your waitress/waiter for further details.

From the alpine kitchen

The Recollection on your own strengths, Appreciation for Regional products and product-Refiners, quality instead of quantity, the love for Alternativ cooking tradition and the curiosity to modern Interpretations.

Goat mozzarella from family Metzler in Egg tomatoes basil-olive pesto furore tomato dip	€ 13,50
Lettuce variation fried chanterelles diced bacon balsamic dressing as Main dish	€ 13,90 € 19,90
Snails from Snail farming Daniel Kronlechner, Klaus Garlic butter / Gratinated with 2018er high alpine cheese / Baguette from culinary delights region As Starter 6 pieces As Main dish 12 pieces	€ 13,50 € 19,90
Cold bowl from water & honeydew melon shrimp in potato straw	€ 6,90
Clear chanterelles soup	€ 6,90

Chanterelles in hearb cream Alpine cheese dumpling	€ 18,90
Saltimbocca from Veal calvados jus potato gratin broccoli	€ 32,90

Elderberry Panna Cotta strawberry mirror marinated strawberries	€ 9,80

Light dishes and starters

Beef bouillon | sliced herb pancakes or liver spaetzle € 5,50

Mixed leaf salad | French dressing € 6,20

Alpine Caesar salad Starter € 9,50

salad variation | flakes from Bregenzerwälder mountain cheese
roasted bread crumbles | egg from Martinshof | caesar dressing

Cheeses from culinary delights region Main course € 14,50

Alpine Sushi

in a coat of grated fried potato | marinated root vegetables
pow pow chili dip sauce

€ 14,80

Fish & vegetarian dishes

Lake constance white fish € 23,50

Ragout from young leek & cherry tomatoes | tagliatelle small € 21,50

Lake Constance fish variety

roasted potato-vegetables | sour cream-garlic dip € 25,80

Original Greber's cheese spaetzle*

with old mountain cheese

fried onions | traditional apple sauce | mixed salad € 17,40

Cheeses from culinary delights region



Vegan pot

polenta-spelt loaf's | Ratatouille vegetable | fried chanterelles € 17,50

*Info: "spaetzle" is a traditional dish and is usually served in place of rice or potatoes.
Spaetzle are miniature flour dumplings and contain egg.

Traditional dishes from the castle kitchen

Veal escalope – "Wiener Schnitzel" € 23,80

pan fried in butter | parsley potatoes | cranberry preserve small € 21,80

Premium roast beef € 23,80

fried onions | green beans with bacon | roast potatoes small € 21,80

Gebhardsberg pot (pork, chicken and beef filet) € 23,50

pepper cognac sauce | spaetzle | vegetables small € 21,50

Local beef steak 220g € 33,50

rosemary jus | Basmati rice | broccoli 300g € 38,80

Chateau Briand 500 g (for minimum 2 people)
fresh vegetables, roast potatoes, basmati rice
creamy pepper sauce, burgundy jus and herb butter p.P. € 34,90

“Burgherren” pike for 2 people 500 g beef and pork filet
flambé at the table with Alpsinth 55 herbal spirit
vegetables, roast potatoes, basmati rice,
creamy pepper sauce, burgundy jus and herb butter p.P. € 29,50

Dessert

Apple strudel or quark strudel € 4,40
whipped cream or vanilla ice cream or vanilla sauce € 5,80

Yoghurt-Lime Tartelette
berries | cassis sorbet € 9,80



Self-made Alpsinth sorbet
with Alpsider «herbal » poured over on the table € 6,80



Sorbet-duet from passion fruit and guava-carrot
fresh fruits € 8,30

Ice specialities made from hayfield milk (silage free) from the “Bregenzerwald”

Viennese iced coffee € 7,80
stirred | whipped cream

Coupe “Dietburga” € 8,50
vanilla ice cream | hot raspberries | whipped cream

Coupe Danmark € 7,80
vanilla ice cream | chocolate sauce | whipped cream

Mixed ice cream, 3 varieties of your choice: € 5,10
chocolate | vanilla | strawberry | coconut | lemon with whipped cream € 6,60

Cheese from culinary delights region

Bregenzerwälder cheese platter five kinds of cheese € 13,50
“Alpenbaron” red culture, “Ursalz” cheese (rustic salty cheese)
hayfield cheese, Alpine cheese, “Blauhudler” blue cheese
furore dip sauces | walnuts | bread | butter

Bregenzerwälder cheese platter three kinds of cheese € 11,50
“Alpenbaron” red culture, “Ursalz” cheese (rustic salty cheese)
Alpine cheese, furore dip sauces | walnuts bread butter