

Aperitif

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

Alpsider (cider)

Austrian Cider with alpine herbs or alpine berry 2,5 % vol € 4,50

Eros - Austrian frizzante "Methode Champenoise"
with peach liqueur € 5,50

Gebhardsberg menu

Venison carpaccio
with furore high alpine cheese and basil pesto

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Lake Constance bouillabaisse with strips of smoked salmon

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Mushroom herbal stew with leek
and blue veining cheese dumplings

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Regional veal steak
Chimichurri, steamed vegetables, roasted potatoes and chive sauce

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White chocolate and coffee mousse on Baileys garnish

Menu price five courses € 59,00
Menu price four courses € 49,00
Menu price three courses € 42,00

Wine accompaniment

Enjoy a glass of recommended wine:

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

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

From the soup pot

Beef bouillon sliced herb pancakes or liver spaetzle	€ 5,50
Lake Constance bouillabaisse with strips of smoked salmon	€ 7,80
“Bregenzerwälder” cheese soup with fried onions	€ 6,50

Light dishes and starters

Mixed leaf salad with Italian dressing	€ 5,50
Mixed salad with roasted bread croutons and French dressing or with fuore high alpine cheese	€ 6,20 € 8,50
Scampi roasted in garlic herb butter with olives, tomatoes and baguette	main course € 26,50 starter € 18,90
Venison carpaccio with fuore high alpine cheese and basil pesto	€ 16,80

Fish & vegetarian dishes

Roasted char filet in sesame butter with mediterranean vegetables and parsley potatoes	€ 22,50 small € 20,50
Lake Constance fish variety with roasted potato-vegetables and sour cream dip	€ 23,80
Original Greber´s cheese spaetzle Cheeses from culinary delights region with fried onions, mixed salad and traditional apple sauce	€ 15,40
Mushroom herbal stew with leek and blue veining cheese dumplings	€ 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" roasted in butter with parsley potatoes and cranberries	€ 21,80 small € 19,80
Premium roast beef with fried onions, green beans with bacon and roasted potatoes	€ 23,80 small € 21,80
Gebhardsberg pot (pork, chicken and beef filet) with pepper cognac sauce, spaetzle and vegetables	€ 23,50 small € 21,50
Local beef steak with pepper crust with romanesco and Basmati rice	220 g € 33,50 300 g € 38,80
Regional veal steak with Chimichurri, steamed vegetables, roasted potatoes and chive sauce	€ 31,40
Deer ragout in herbal cream with glazed grapes and nuts, slices of cheese bread dumplings	€ 19,80

Traditional platter service

Chateau Briand 500 g (for minimum 2 people) fresh vegetable, roast potatoes, Basmati rice creamy pepper sauce, Burgundy jus and herbal 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 herbal butter	p.P. € 29,50



Dessert

Apple strudel or quark strudel	€ 4,40
with whipped cream, vanilla ice cream or vanilla sauce	€ 5,80
White chocolate and coffee mousse on Baileys garnish	€ 8,40
Homemade Alpsinth sorbet with Alpsider (cider)	€ 6,80
Baked apple rings with raffaello ice	€ 8,50
Coconut nougat parfait with banana cream	€ 8,40

Ice specialities - made from hayfield milk (silage free) from the "Bregenzerwald"

Viennese ice coffee	€ 7,80
stirred with whipped cream	
Castle coupe "Dietburga"	€ 7,80
vanilla ice cream with hot raspberries and whipped cream	
Coupe Danmark	€ 7,80
vanilla ice cream with chocolate sauce and whipped cream	
Mixed ice cream	
chocolate, vanilla and strawberry ice with whipped cream	€ 6,00

Cheese

Bregenzerwalder cheese platter five kinds of cheese	€ 12,50
"Alpenbaron" red culture, "Ursalz" cheese (rustic salty cheese) hayfield cheese, Alpine cheese, "Blauhudler" blue mold cheese furore dip sauces, walnuts, bread and butter	
Bregenzerwalder cheese platter three kinds of cheese	€ 11,50
"Alpenbaron" red culture, "Ursalz" cheese (rustic salty cheese) Alpine cheese, furore dip sauces, walnuts, bread and butter	