

## Aperitif from the Vorarlberg drink smith

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

**Schlumberger Festspielsekt "Rigoletto"** € 6,50

**Alpsider** (cider)

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

**furore Eros** – Austrian Frizzante "Methode Champenoise"  
with Bodensee-Weinberg peach liqueur € 5,50

## Gebhardsberg Culinarium

Alpine Sushi in a coat of grated fried potato  
marinated root vegetables / horseradish sauce

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Organic Hokkaido pumpkin soup / ginger

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Porcini mushroom-champagne risotto  
Shavings of furore 2017 high alpine cheese

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Venison steak in a nut crust  
apple e red cabbage / Alpine cheese e bacon dumplings

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Sig-chocolate mousse / blueberry glaze  
(a Bregenzerwald speciality)

Menu price five courses € 59,00

Menu price four courses € 49,00 per person

Menu price three courses € 42,00 per person

## Wine accompaniment

Enjoy a glass of recommended wine:

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 soup pot

<b>Beef bouillon</b> sliced herb pancakes or liver spaetzle	€ 5,50
<b>Organic Hokkaido pumpkin soup / ginger</b>	€ 5,80

## Light dishes and starters

<b>Organic mixed leaf salad</b> with Italian dressing	€ 5,50
<b>Mixed salad</b> with roasted bread croutons / French dressing or with furore high alpine cheese	€ 6,20 € 8,50
<b>Bregenzerwälder goat mozzarella</b> tomatoes, basil pesto / salad garnish	€ 12,50
<b>Venison carpaccio</b> furore high alpine cheese / basil pesto	€ 16,80
<b>Alpine Sushi</b> in a coat of grated fried potato / marinated root vegetables horseradish sauce	€ 14,80

## Fish & vegetarian dishes

<b>Roasted char filet in a sesame crust</b> Porcini mushroom-champagne risotto / Romanesco broccoli small	€ 22,50 € 20,50
<b>Lake Constance fish variety</b> roasted potato-vegetables / sour cream dip	€ 23,80
<b>Original Greber's cheese spaetzle</b> Cheeses from culinary delights region fried onions / mixed salad / traditional apple sauce	€ 15,40
<b>Porcini mushroom-champagne risotto</b> Shavings of furore 2017 high alpine cheese	€ 18,90

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

<b>Veal escalope – “Wiener Schnitzel”</b> pan fried in butter / parsley potatoes / cranberry preserve	small € 19,80 € 21,80
<b>Premium roast beef</b> fried onions / green beans with bacon / roast potatoes	small € 21,80 € 23,80
<b>Gebhardsberg pot</b> (pork, chicken and beef filet) pepper cognac sauce / spaetzle / vegetables	small € 21,50 € 23,50
<b>Local beef steak with pepper crust</b> romanesco / Basmati rice	220 g € 33,50 300 g € 38,80
<b>Venison steak in a nut crust</b> apple e red cabbage / Alpine cheese e bacon dumplings	€ 33,50

## Traditional platter service

<b>Chateau Briand</b> 500 g (for minimum 2 people) fresh vegetables, roast potatoes, Basmati rice creamy pepper sauce, Burgundy jus and herb butter	p.P. € 34,90
<b>“Burgherren” pike</b> 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

<b>Apple strudel or quark strudel</b>	€ 4,40
whipped cream or vanilla ice cream or vanilla sauce	€ 5,80
<b>Sig-chocolate mousse / blueberry glaze</b> (a Bregenzerwald speciality)	€ 8,80
<b>Homemade Alpsinth sorbet / Alpsider (cider)</b>	€ 6,80
<b>Styrian pumpkin seed oil parfait / sour cherry preserve</b>	€ 8,40

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

<b>Viennese iced coffee</b>	€ 7,80
stirred / whipped cream	
<b>Castle coupe "Dietburga"</b>	€ 7,80
vanilla ice cream / hot raspberries / whipped cream	
<b>Coupe Danmark</b>	€ 7,80
vanilla ice cream / chocolate sauce / whipped cream	
<b>Mixed ice cream</b>	
chocolate / vanilla / strawberry / whipped cream	€ 6,00

## Cheese

<b>Bregenzerwälder cheese platter five kinds of cheese</b>	€ 12,50
"Alpenbaron" red culture, "Ursalz" cheese (rustic salty cheese) hayfield cheese, Alpine cheese, "Blauhudler" blue cheese furore dip sauces / walnuts / bread / butter	
<b>Bregenzerwälder cheese platter three kinds of cheese</b>	€ 11,50
"Alpenbaron" red culture, "Ursalz" cheese (rustic salty cheese) Alpine cheese, furore dip sauces / walnuts / bread / butter	