

Dirndlstüberl Classics

Appetizers

Glyx Salad, lettuce, fermented young cabbage, carrots,
sunflower seeds, radishes, cress
€ 8,20

Wild herb salad, with goat cheese crostini,
pickled apricots, asparagus, chanterelles
€ 11,80

Beef Tartar „classic“ with Toast
120g € 19,80
180g € 34,20

Pickled Zug seatrout, cucumber, beetroot, horseradish
€ 16,80

Soups

Classic beef broth, with inlay of your choice
pancake strips, semolina or liver dumpling,
€ 7,20

Walser Cheese foam soup, croutons, chives
€ 8,20

Dear Guest!
Information about ingredients in our food, allergies or intolerances
can be obtained on request from our service staff .

All prices include the legal value added tax.

Main Course

Wiener Schnitzel from rural calf,
parsley potatoes, lettuce
€ 30,00

Duet from the organic chicken from Bregenzerwald,
braised leg, mushrooms, pearl onions, spaetzli, roasted breast, sage, prosciutto
€ 26,80

Chateaubriand from highland ox with pepper sauce, herb-flavored butter, potatoe rösti, green beans with bacon
For 2 persons € 72,00

Zuger trout, „Müllerin“ parsley potatoes, salad with yoghurt dressing,
€ 28,20

Omelet, with chanterelles, mixed salad
€ 12,80

Dessert

Yoghurt, Lecher mountain honey, strawberries, rhubarb
€ 10,00

Homemade apple strudel or cottage cheese strudel
€ 5,40

With vanilla sauce or whipped cream
€ 7,60

Kaiserschmarr'n, with stewed plums and apple sauce
As a Dessert € 12,20
As a main course € 16,20
(up to 30 minutes preparation time)

We also have a daily changing menu of homemade ice cream and sorbets.
per scoop € 2,40

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