

# Welcome in Gasthaus zum Kreuz!

We welcome you to our traditional family-owned restaurant.

Even Ernest Hemingway, winner of the Nobel Prize for Literature, spent time here, and we are particularly pleased that you are also staying with us.

Enjoy our regional cuisine and our fondue specialties, which we always prepare freshly and with lots of love for you.

Everyone in the kitchen and service will do their best to spoil you.

We wish you a cozy time in our house.



For the use of products from Vorarlberg and the surrounding culinary regions, we have been awarded and certified by AMA Marketing GesmbH with the AMA "Vorarlberg" seal of approval.

With this award, we support Vorarlberg's added value, offer you valuable products and secure regional jobs.

For your taste buds and to shorten the waiting time we recommend:

## Aperitif

Campari Soda or Orange	6,50
Sherry medium or dry	5,20
Cynar	6,50
Pernod	6,50
Martini bianco or rosso	5,20
Prosecco	5,20
Hugo	
Prosecco, white elderflower syrup, lime, mint	6,50
Aperol Spritz	
Prosecco, aperol, soda, orange	6,50
Deja-Vu Spritz	
A sophisticated aperitif with the taste of grapefruit Far Eastern spices, prosecco, tonic water	6,90
Apple- Pear- Elderberry juice	
The alcohol-free alternative from our organic farmer	4,10

## Soups

### **Clear broth of beef**

with traditional homemade noodles	5,90
with small liver dumplings	6,90

## Starters

### **Burrata** with tomato and arugula

The creamy fresh Mozzarella, olive oil, balsamico vinegar, basil pesto	9,80
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### **Carpaccio** from beef filet

Raspberry and truffle dressing, arugula, parmesan cheese	14,50
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### **Truffle Fries**

with fresh garden herbs and parmesan cheese	10,90
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## Salad

### **Mixed Salad**

With french dressing	7,90
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### **Side Order of Salad**

Smaller than the mixed salad with french dressing	5,90
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### **Colourful Tomato Salad**

Tomato variation, olive oil, balsamico vinegar, fresh basil	8,90
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### **Savoury Pick Salad**

Various leaf salads, Dijon mustard dressing, chopped egg, fried Montafon bacon	8,90
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# Main Dishes

## classics from the region and beyond

**Viennese Schnitzel** from tender Austrian pork loin  
Served with french fries or salad platter or parsley potatoes 18,90

**Montafon Cheese Spaetzle**  
Our home made traditional cheese spaetzle,  
Fried onions, green salad 17,90

**Kreuz „Töpfle“**  
Sliced meat with cognac cream sauce,  
spaetzle, carrots 18,90

**Grill Platter** beef, pork, turkey, bacon  
French fries, herb butter and homemade barbecue sauce 23,90

**Filet Steak.** 230g  
Homemade fried grated potatoes, mediterranean vegetables  
chimichurri, herb butter 35,90

**Summer Salad Bowl** Vegan  
Fresh salads, couscous, fruit, tahini dressing, hummus, cashew nuts  
With warm falafel balls (vegan) 16,90  
With roasted turkey strips 18,90

**Rainbow Trout** from local waters  
Roasted and stuffed with fresh garden herbs,  
parsley potatoes and green salad 23,90

**Baked Potato** with grilled vegetables  
herb sour cream and salad bouquet 15,90

# F o n d u e

Tastes great and is fun !

All our meat and cheese fondues, as well as the hot stone grill we serve from 2 persons.

per person

## **Fondue „Bourguignonne“** 29,90

The most famous type of meat fondue in oil  
Cubes of filet of beef, 6 different homemade sauces,  
freshly baked white bread, homemade spice mixes  
and baked potato with sour cream

*Wine recommendation: Heideboden*

## **Fondue „Chinoise“** 29,90

Sliced filet of beef and turkey, Sherry broth  
6 different homemade sauces, freshly baked white bread,  
homemade spice mixes and baked potato with sour cream

*Wine recommendation: Legends or Carnuntum Cuvée*

## **Fondue „À la Maison“** 28,90

Filet of beef, pork and turkey, sausages in oil  
6 different homemade sauces, freshly baked white bread,  
homemade spice mixes and baked potato with sour cream

*Wine recommendation: Rioja Crianza*

## **Fondue „Bacchus“**

32,90

Sliced filet of beef in red wine with herbs

6 different homemade sauces, freshly baked white bread, homemade spice mixes and baked potato with sour cream

Special treat for all wine lovers.

*Wine recommendation: Zweigelt Prädium Scheiblhofer*

## **Hot Stone Grill**

32,90

Filet of beef, pork and poultry, vegetables and fruit to grill

6 different homemade sauces, freshly baked white bread, homemade spice mixes and baked potato with sour cream

herb butter

*Wine recommendation: Big John, Cuveé*

## **Fish Fondue „Neptun“ to order at least 1 day in advance!**

35,90

A variety of freshwater and saltwater fish, as well as sea food, fish broth, fresh vegetables and rice

6 different homemade sauces, freshly baked white bread, homemade spice mixes and baked potato with sour cream

*Wine recommendation: Sauvignon blanc*

### **Please note!**

We are happy to serve you additional portions of meat on request.

Each additional portion of 220 g will be charged at € 18.00

# Cheese Fondue

We serve all our cheese fondues with freshly baked white bread and mixed pickles.

	per person
<b>Cheese Fondue „Neuenburger“</b>	21,90
The classic swiss cheese fondue with cherry brandy <i>Wine recommendation: Grüner Veltliner</i>	
<b>Cheese Fondue „Herb Garden“</b>	21,90
With different fresh herbs <i>Wine recommendation: Sauvignon blanc</i>	
<b>Cheese Fondue „Grandma’s Style“</b>	22,90
With bacon and onions <i>Wine recommendation: Veltliner and friends</i>	
<b>Maxi’s Cheese Fondue</b>	20,90
Cheese Fondue without any alcohol Made with applejuice	

## Fondue in the guest garden

Please understand that we do not serve our fondues in the garden!

**Cheese Fondue „Äpler“** 21,90

With "Sura Kees" the unique cheese from the Montafon

*Wine recommendation: Wiener Gemischter Satz*

**Onion Cheese Fondue** 21,90

With onion rings and garlic cloves

*Wine recommendation: Riesling or Pinot Grigio*

**Cheese Fondue „Montafon“** 22,90

With yellow boletus mushrooms.

*Wine recommendation: Chardonnay*

**Cheese Fondue „Bregenzerwald“** 22,90

Made exclusively with cheese from the Bregenzerwald.

Strong and flavourful

*Wine recommendation: Grüner Veltliner Reserve Grand Grü*

**Our Recommendation**

A platter of fruit will add to your enjoyment of the cheese fondue.

All cheese fondues can be ordered with a fruit platter.

1 fruit platter 5,50

**Dear Guest,**

Information about the ingredients in our foods which can cause allergies or intolerance, are available on request at our trained service team!



# Kids menu

## **Viennese Schnitzel**

with french fries  
and ketchup

10,90

## **Funny grilled sausage**

with french fries and small salad

8,90

## **Spätzle**

Austrian type of homemade noodles with gravy

5,90

## **Small Kaiserschmarren**

with applesauce

10,90

## **French Fries**

with mayonnaise und ketchup

6,90

# Beer

Egger Special draft beer	0,3l	3,70
A traditional beer from the region	0,5l	4,90
Kellerbier Brewery Egg	0,3l	3,90
Jokl Brewery Egg	0,3l	3,90
A light lager beer		
Wheat beer Brewery Franziskaner	0,5l	5,30
Wheat beer dark   Brewery Franziskaner	0,5l	5,30
Wheat beer non-alcoholic   Franziskaner	0,5l	5,30
Non-alcoholic beer Brewery Clausthaler	0,3l	3,70

# White wine by the glass ¼ l

Grüner Veltliner Winery Forstreiter, Austria		
Dry, fruity and refreshing		6,80
Pinot Grigio Winery Custoza, Venezia, Italia		
Fruity, flowery and tasty		7,80
Chardonnay Winery Müller, Austria		
Elegant, dry and tasty		7,80
Rosé Winery Forstreiter, Austria		
Dry, fruity, refreshing		7,80
<i>Spritzer</i>		3,90

## Red wine by the glass

¼ l

**Blauer Zweigelt** Winery Forstreiter, Austria  
Typical varietal cherry flavour, soft tannins, easy to drink  
A classic Austrian wine 7,40

**Carnuntum Cuvée Trio** Winery Grassl, Austria  
Cuvée Zweigelt-Blaufränkisch-St. Laurent  
Three types of grape unites in harmony  
fruity bukett, smooth, dry 8,20

**Merlot** Winery Porta Leoni, Veneto Italia  
Red Fruits, tastefull 7,80

*Spritzer* 3,90

**Please also note  
our bottled wine list!**

# Non-alcoholic Drinks

Mineral water	0,3l	3,20
sparkling or still	0,7l	5,80
Montafon mountain spring water		
sparkling or still	1,0l	4,90
Lemonade (Coke, Fanta, Sprite, Spezi)	0,2l	2,90
	0,4l	4,90
Different kinds of juices		
Apple, orange, black currant, mango	0,2l	3,90
Juice spritzer	0,2l	2,90
	0,4l	4,90
Almdudler	0,33l	3,90
Coke zero	0,33l	3,90
Schweppes (Bitter Lemon, Tonic Water, Ginger Beer)	0,2l	3,50
Ice Tea Lemon	0,4l	4,90
Homemade Lemonade		
Lime, ginger and mint from our herb garden	0,5 l	5,10

# Hot Drinks

Hot chocolate with cream		4,20
Glühwein or Jägertee	1/4l	5,80

We have a special coffee and tea menu  
which we will be happy to show you!

# Coffee

Cup of coffee

3,40

Espresso

3,20

Espresso Macchiato

With milk foam

3,50

Cappuccino

With milk foam or whipped cream

3,90

Affogato

Espresso with vanilla ice cream

4,80

Coffee Amaretto

Amaretto, whipped cream, chocolate sprinkles

6,90

# Tea

A selection of the most popular teas in organic quality

Black tea, herbal tea, fruit tea,  
peppermint tea, camomile tea, green tea

3,30

# Desserts

## **Mousse au chocolat**

based on a recipe from our chef

4,90

## **Cream cheese tartlet**

American cheesecake style, fresh berries, mint

6,90

## **Small Kaiserschmarren**

Apple sauce

10,90

## **Chocolate fondue**

A dream of liquid chocolate  
and fresh fruit

10,90

## **Lemon sorbet**

Vodka

5,90

## **Mixed Ice Cream**

Vanilla, chocolate, strawberry

5,70

With whipped cream 6,50

Please also note the dessert  
on our menu of the day!