



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.

Beef: from Austria

Pork: from the butcher Salzgeber, Tschagguns, Austria

Turkey: from the butcher Salzgeber, Tschagguns, Austria

Bacon: from the butcher Salzgeber, Tschagguns, Austria

Milk and dairy products: from Vorarlberg Milch, Austria

Mountain cheese: Bregenzerwald, Vorarlberg, Austria

„Sura Kees“ local cheese: Alpe Tilisuna and alpine dairy

Schnifis, Austria

Other cheeses: Käserei Moosbrugger, Vorarlberg, Austria

Onions, Potatoes, Cucumbers: from Lower Austria

Zucchinis: seasonal from Austria

Apples and carrots: from Austria

Leaf lettuce: seasonal from Austria

Herbs: seasonal from our herb garden

Free range eggs: from Upper Austria from the Leitner family

Fruit juices: from Vorarlberg, Austria (Pfanner, Rauch & Dietrich)

Beer: Brewery Egg, Bregenzerwald, Austria

Wine: Most of our wines come from Austrian winemakers

Our team will be happy to advise you on the origin of our used products!

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
Prosecco Elderflower Prosecco with white elderflower syrup	5,90
Aperol Spritz Prosecco, aperol, soda, orange	6,90
Deja-Vu Spritz A sophisticated aperitif with the taste of grapefruit Far Eastern spices, prosecco, tonic water	6,90
Jokl Brewery Egg A light lager beer 0,3l	3,90

Non-alcoholic alternatives:

Mellini Non-alcoholic sparkling wine with Wachau apricot nectar	5,90
Apple- Pear- Elderberry juice The alcohol-free alternative from our organic farmer	4,10

Suppen

Clear broth of beef

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

Starters

Savoury lamb's lettuce

Fresh Austrian lamb's lettuce Dijon mustard dressing, chopped egg, fried Montafon bacon	9,50
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Burrata with tomato and arugula

The creamy fresh Mozzarella, olive oil, balsamico vinegar, basil pesto	10,90
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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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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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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.

For all the meat fondues we serve 230g of meat per portion.

Per person

Fondue „Bourguignonne“ 31,90

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: Red wine Cuvée „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: Red wine Cuvée „The Legends“

Fondue „À la Maison“ 29,90

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 „Raiza“

Fondue „Bacchus“

33,90

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 Ried Prädium „The Zweigelt“

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: Red wine Cuvée Reserve „Big John“

Fischfondue 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“ Ried Kranachberg

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

Käsefondue

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

	Per Person
Cheese Fondue „Neuenburger“	22,90
The classic swiss cheese fondue with cherry brandy <i>Wine recommendation: Grüner Veltliner Classic</i>	
Cheese Fondue „Herb Garden“	22,90
With different fresh herbs <i>Wine recommendation: „Sauvignon Blanc“ Wildwuchs</i>	
Cheese Fondue „Grandma's Style“	23,90
With bacon and onions <i>Wine recommendation: White wine Cuvée „Grüner Veltliner & Friends“</i>	
Maxi's Cheese Fondue	21,90
Cheese Fondue without any alcohol made with applejuice	
Cheese Fondue „Mushroom and Ham“	23,90
With fresh mushrooms and ham <i>Wine recommendation: Chardonnay</i>	
„Chili“ Cheese Fondue	22,90
With chilli and spicy seasoning <i>Wine recommendation: Gelber Muskateller</i>	

„Bergbauern“ Cheese Fondue 23,90

With a portion of goat's cheese and red wine
This fondue is eaten with dark bread and olives
Wine recommendation: „Rosé“ vom Zweigelt

Cheese Fondue „Äpler“ 22,90

With "Sura Kees" the unique cheese from the Montafon
Wine recommendation: „Wiener Gemischter Satz“ DAC

Onion Cheese Fondue 22,90

With onion rings and garlic cloves
Wine recommendation: „Riesling Piri“ Kremstal DAC

Italian Cheese Fondue 23,90

With Italian gorgonzola and fresh chives
Wine recommendation: „Rotgipfler“ Ried Rodauner

Cheese Fondue „Montafon“ 23,90

With yellow boletus mushrooms
Wine recommendation: Chardonnay

Cheese Fondue „Bregenzerwald“ 23,90

Made exclusively with cheese from the Bregenzerwald
Strong and flavourful
Wine recommendation „Grüner Veltliner“ Ried Spiegel

Our Recommendation

Fruit platter 5,50

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

A Portion of Vorarlberger „Mostbröckle“ 9,90

Air-dried beef, finely sliced,
traditionally produced like the famous Bündnerfleisch

Klassiker aus der Region

und darüber hinaus

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

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

Beef filet steak 230 g
Homemade potato gratin, mediterranean vegetables
chimichurri, herb butter 35,90

Montafoner cheese spaetzle
Our homemade traditional cheese spaetzle,
Fried onions, green salad 17,90

Vegan steak
Juicy, tender soya steak, full of real umami flavour,
potato rösti, vegan herb butter, chimichurri 35,90

Kinderkarte

Wiennese Schnitzel

with french fries
and ketchup

10,90

Funny grilled sausage

with french fries and small salad

9,90

Spätzle

Austrian type of homemade noodles with gravy

6,90

Small Kaiserschmarren

with appelsauce

10,90

French Fries

with mayonnaise und ketchup

6,90

Bier

Egger Special draft beer	0,3l	3,80
A traditional beer from the region	0,5l	5,20
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
Hefeweizen dark Brewery Franziskaner	0,5l	5,30
Wheat beer non-alcoholic Franziskaner	0,5l	5,30
Non-alcoholic beer Brewery Clausthaler	0,3l	3,80

White wine by the glass ¼ l

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

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

7,50

Carnuntum Cuvée Trio Winery Grassl, Austria

Cuvée Zweigelt-Blaufränkisch-St. Laurent

Three types of grape unites in harmony

fruity bukett, smooth, dry

8,30

Merlot Winery Porta Leoni, Veneto Italia

Red Fruits, tastefull

7,90

Spritzer

3,90

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

Non-alcoholic Drinks

Mineral water Römerquelle	0,3l	3,20
sparkling or still	0,7l	5,80
Montafon mountain spring water		
sparkling or still	1,0l	4,90
Lemonade	0,2l	2,90
Coke Fanta Sprite Spezi	0,4l	5,10
Different kinds of juices		
apple orange black currant mango	0,2l	3,90
Wachau apricot nectar	0,2l	4,30
Juice spritzer	0,2l	2,90
	0,4l	5,10
Almdudler	0,33l	3,90
Coke zero	0,33l	3,90
Schweppes		
Bitter Lemon Tonic Water	0,2l	3,60
Ice Tea Lemon	0,4l	5,10

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