



Welcome to the Hirschen Schwarzenberg



Since 1755, the Hirschen in Schwarzenberg is a place for people, who love beautiful things, to which we don't only count the classical arts and crafts but also good gastronomy.

While eating and drinking we feel extraordinarily well.

These are the moments, when we are using all our senses to simply enjoy.

DINNER

CHEF'S CHOICE

In order to live up to our ideal of a respectful handling of precious goods, we work closely with local farmers, who provide small amounts of their products.

Therefore we count on your flexibility and would like to showcase the diversity of Vorarlberg's gastronomy.

Our CHEF'S CHOICE Menu contains ingredients, that change daily.

We will take care of special preferences or allergies.

Otherwise: be surprised by the diversity of our region.

CHEF'S CHOICE IN 4 COURSES - UNTIL 20.30

59,00

CHEF'S CHOICE IN 6 COURSES - UNTIL 20.00

79,00

Head chef: Jonathan Burger

Eat well. Drink well.

Peter Fetz & the Hirschen-Team

SOME OF OUR PRODUCERS

cheese, butter, dairy products

Käseladen Hedi Berchtold, Schwarzenberg

fish

Nino Mayern, Fraxern

bread

Drexel, Hohenems

fruits & vegetables

Vetterhof, Lustenau
Fruchtexpress Grabher, Frastanz

poultry, pork

Bernd Hörfarer, Wolfurt

eggs

Bechter, Lingenau

COVER

Variety is the spice of life.

Only Evenings and Sunday Lunch.

Amuse Bouche - standard

Baguette made with Swiss Wheat, served with Raw-Milk Butter from Schwarzenberg 2,50

Käsknöpfe-Amouse Bouche

Mini portion Käsknöpfe, served with a Pear Schnaps 8,50

À LA CARTE

Traditonal Austrian Cuisine

ENTRÉES

Cured Salmon trout | Cauliflower | Verjus | Sourdough 18,00

SOUPS

Local Cheese | „Vetterhof“ Tomato | Beans | Hemp 14,50

Beef Consommé | Marrow Dumpling | Chive 7,50

MAIN COURSES

Fish of the Day | Lime | Risoni | Zucchini 28,50

Spinach Dumplings | Cheese | Brown Butter | „Vetterhof“ Tomato
as a starter 24,50
19,50

„Käsknöpfe“ | Fried Onions | Green Salad 15,20

Wiener Schnitzel | Veal | Parsley Potatoes | Green Salad 23,50

Braised Leg of Hare | Potato Noodles | Pumpkin | Rosemary Jus 30,00

Beef Stroganoff | Rice | Grilled Mini Pepper | Mustard Tataré 34,00

DESSERTS

Plum Dumpling | Hazelnut Ice Cream 13,50
needs around 20 minutes cooking time

Guanaja 70% Chocolate | Cherry | Caramel 12,50

Homemade Sorbets with local Potato Vodka (Vetterhof) 7,90

Cheese Selection from Schwarzenberg 12,80

All Prices in Euro, Taxes included.

