

Our vision is a sustainable gastronomy which is anchored in the region but operated with foresight. From 2021 the sum of our efforts for joyful moments will be experienced as a *curated cuisine*. Look forward to thoughtful selected dishes and beverages you can trust.

# Bistro

*Eat well. Drink well.*

Peter Fetz & the Hirschen-Team

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A SELECTION  
OF OUR  
PRODUCERS

**Cheese, butter, cheese**

Hedi Berchtold  
Schwarzenberg

**Veal, eggs**

Josef Bechter  
Lingenau

**Poultry, pork**

Bernd Hörfarer  
Wolfurt

**Fish**

Nino Mayer  
Frastanz

**Vegetables**

Vetterhof  
Lustenau

**Fruits**

Frucht-  
Express  
Frastanz

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**THE AFICIONADOS**



PRETTY  
HÖTELS  
Since 2018



# MONDAY

## DISHES

*Monday from 6 to 8.30 PM*

Pickled salmon trout made by Hink Vienna • lemon • sourdough bread	10
Cheese from Schwarzenberg • chutney • bread	10
Green Salad • croutons • hazelnut	11
Potato goulash • sour cream • tabasco	13
+ add on: wiener sausage	+3
Salsiccia • fried onions • mashed potatoes	15
Fried chicken • chili mayo • lettuce	16
Mushroom risotto • rocket • parmesan	15
Cheese-Sandwich • pickles • jalapeno mayo	12
Cheesecake • fruits • crumble	8
Brownie • chocolate • nuts	8
— with a scoop of vanilla ice cream	+2

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### Aperitif

Glass Champagne, Conversation Brut, Blanc de Blancs, J. L. Vergnon	13,00
Homemade Ice Tea	5,80
Hirschen-Bitter, non alcoholic	8,50
Blood orange Spritz with Prosecco	11,00
Bregenzerwald Negroni	11,50

### Wine

2020 Grüner Veltliner, Donauschotter – Clemens Strobl, Wagram	39 / 6,50
2020 Riesling – Beurer, Württemberg	35 / 5,80
2020 Pinot Blanc, Heideboden – Nittnaus, Neusiedlersee	31 / 5,20
2017 Freye Liebe Rot (unfiltriert) – Heinrich, Neusiedlersee	59 / 9,80
2018 Blaufränkisch – Weninger, Mittelburgenland	31 / 5,20
2017 Gschpano (BF, ZW, ME) – Heinrich & Fam. Fetz, Neusiedlersee	39 / 6,50
2018 Rosso di Montalcino – Pinino, Toscana	38 / 6,40