

Our vision is a sustainable gastronomy which is anchored in the region but operated with foresight.

From Summer 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

A SELECTION
OF OUR
PRODUCERS

Cheese, butter, cheese

Hedi Berchtold
Schwarzenberg

Veal, eggs

Josef Bechter
Lingenau

Poultry, pork

Bernd Hörfarter
Wolfurt

Fish

Nino Mayer
Frastanz

Vegetables

Vetterhof
Lustenau

Fruits

Frucht-
Express
Frastanz

THE AFICIONADOS



**PRETTY
HÖTELS**
Genuss Austria



TUESDAY AND WEDNESDAY

DISHES

Tuesday & Wednesday from 6 to 8.30 PM

Homemade ham • butter • sourdough bread	7
Local cheese aged for 12 months • chutney	12
Tomato ceviche • cilantro oil • chia seeds	12
Barley • sour cream • chives	9
+ add on: bacon	+2
Salsiccia • fried onions • mashed potatoes	14
Mushroom risotto • hazelnuts • rocket • parmesan	15
Cheese-Sandwich • pickles • jalapeno mayo	10
Cheesecake • fruits • crumble	8
Cookie • chocolate • nuts	6
— with a scoop of ice cream	+2

Aperitif

Glass Schödl Pet Nat	8,20
Glass Champagne, Conversation Brut, Blanc de Blancs, J.L. Vergnon	13,00
Homemade ice tea	5,80
Vreimuth Tonic	11,30
Grape Nojito non alcoholic	7,90
Bregenzerwald Negroni	11,50

Wine by the glass

2020 Grüner Veltliner, Donauschotter – Clemens Strobl, Wagram	39 / 6,50
2020 JZ.velue Riesling 2.0 – Johannes Zillinger, Weinviertel	33 / 5,50
2018 Chardonnay – Domaine des Terres de Velle, Bourgogne	49 / 8,20
2020 Rosé, Blaufränkisch – Strehn, Mittelburgenland	33 / 5,50
2017 Freye Liebe Rot (gekühlt & unfiltriert) – Heinrich, Neusiedlersee	59 / 9,80
2018 Zweigelt, Kieselstein – Claus Preisinger, Neusiedlersee	33 / 5,50
2018 Kékfrankos, BALF – Weninger Pincszet, Ungarn	31 / 5,20
2018 Rayos Uva, Rioja DOCa – Olivier Rivière, Rioja	29 / 4,80