RESTAURANT
QUELLENHOF

Hello everyone and welcome

Hot and cold dishes served from 11.30 am to 1.30 pm and 5.30 pm to 9 pm

Quellenhof - Menu

Clear church festival soup
Beef stock with
delicacies, sherry

Carrot and ginger cream soup
Pine nuts

Gazpacho 'Quelle'
Herb oil, sour cream
(Cold tomato and cucumber soup)

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Swiss salad
Mixed leaf salad with Appenzeller cheese, bacon, eggs,
herb dressing
or
Vitello Tonatto
thinly sliced veal with tuna sauce
or
Atlantic (Alpine) salmon, home-cured
Mixed leaf salad, cranberry and horseradish foam,
toast and butter

Cocktail prawns
Iceberg lettuce, marinated melon,
lime and grapefruit vinaigrette **or**
Summer salad
Mixed leaf salad with watermelon, feta cheese, cashew nuts, mint,
lime and grapefruit vinaigrette
or
The Four Tenors
Home-cured (Alpine) salmon, cocktail prawns, vitello tonnato, 'classic' beef tartare

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Meat dish of the day (subject to availability)

or

Fish dish of the day (subject to availability)

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Dessert – Surprise or Swiss cheese platter

2-course menu 74.-- 3-course menu 85.-- 4-course menu 96.--

Grüner Veltliner 'Alte Reben' G. Markowitsch 2024
Pale green-yellow in colour, with delicate notes of apple and citrus, very lively, subtle, refreshing acidity; a great accompaniment to food and a wine for any occasion.
75 cl bottle 66.--, by the decilitre 9.70

Quellenhof Cuvée, Markus IRO Winery, Gols, Burgenland 2024
Zweigelt, Merlot.
Dark garnet red with violet highlights. Aromas of sweet Amarena cherries; fruity and full-bodied on the palate, with wonderfully soft, well-integrated tannins.
A superb wine created in collaboration between Hannes Mandl and Markus IRO.
75 cl bottle 69.--, by the glass 9.90 per dl

Prices in CHF including 8.1% VAT.