



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

**Zucchini:** 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	3,90
A light lager beer 0,3l	

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

**„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 „Töpfle“**  
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

## **Viennese 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 applesauce

10,90

## **French Fries**

with mayonnaise und ketchup

6,90

# Bier

<b>Egger Special draft beer</b>	0,3l	3,80
A traditional beer from the region	0,5l	5,20
<b>Kellerbier Brewery Egg</b>	0,3l	3,90
<b>Jokl Brewery Egg</b>	0,3l	3,90
A light lager beer		
<b>Wheat beer   Brewery Franziskaner</b>	0,5l	5,30
<b>Hefeweizen dark   Brewery Franziskaner</b>	0,5l	5,30
<b>Wheat beer non-alcoholic   Franziskaner</b>	0,5l	5,30
<b>Non-alcoholic beer Brewery Clausthaler</b>	0,3l	3,80

# White wine by the glass ¼ l

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

## 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-Blafränkisch-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

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

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

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