IN THE GLAS CLASSIC

FUXLemon Gin Spritz

Ink Gin · lemon · syrup · soda

EUR 12,90

THE VEGETABLE GARDEN AIC Y

Winter vegetables · leaf salad · FUXBread

EUR 10 14

Hopfenherz

Stieglgut Wildshut

EUR 5,90

FALSIFICATION OF THE TARTARS AICIG

Beef Tartar · onions · mountain chives · FUXBread

EUR 24|28

FUX KOMBUCHA

Homemade kombucha · soda

EUR 4,60

THE CIVILIZATION OF SOUP AICIG

Beef broth · meat ravioli · FUXBread

EUR 10

F(L)ÜXAronia Lemonade

Stieglgut Wildshut

EUR 4,70

FIELD MARSHAL RADETZKY AICIG

Wiener Schnitzel of veal · potatoes · cranberries

FUR 33

THE REQUEST OF THE EMPRESS AICIG V

Traditionel "Kaiserschmarrn" · stewed plums

EUR 21

HOMEMADE ICE CREAM CIG Y

Vanilla · chocolate · black walnut ·

milk caramel· strawberry each EUR 4

Cherry · apricot

each EUR 4

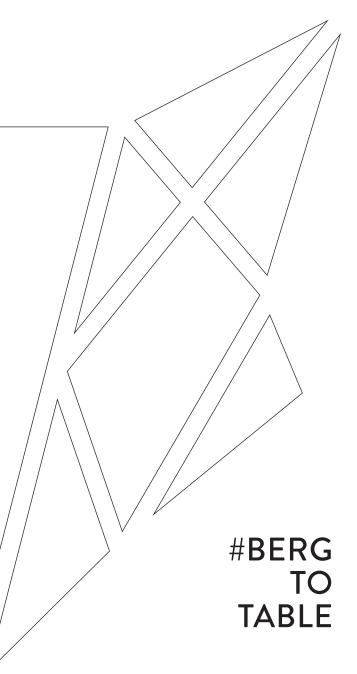


SOUL TOUCHING FOOD

Being curious does not demand reinventing the world from scratch, but rather constantly discovering it anew. At Fuxbau, we always try to find new approaches to old and established ways. Not only do we put our trust into what nature provides us, but also in our excellent suppliers, whom we have developed strong relationships with.

All of this is the essence of what "Berg to table" means. An attitude that shows not only in our classic dishes but also in our monthly changing menu which we offer with accompanying wines. This is how we, at Fuxbau try to stay exciting and curious, all the while not forgetting our roots.

And, since true art lies in individuality, we are happy to cater to your individual needs, and also offer our dishes in vegetarian variations V.



MENU NO. 68

THE CRUCIFEROUS CIFIGIM V Cauliflower · haseInut · raisins · capers EUR 24

THE FISH POND IN ZUG A|C|D|G|L
Trout · celery · apple · spelt coffee
FUR 26

THE OLD RIVERINE ANIMAL A|B|C|F|G|Crayfish · leek · pear · green sauce · EUR 34

> "INNER VALUES" A|C|F|G|M Veal offal · morels · carrot · beans EUR 30

THE SPRING MESSENGER AICIG \checkmark Cannelloni \cdot goat cheese \cdot spinach \cdot strawbeery \cdot green pepper EUR 29|34

THE SALMONID CIDIFIGIM
Char "Stroganoff" · potato · chives
Char · Cevice· sweet pepper · potato
EUR 47

or

THE METZLER IN EGG A|C|F|G V Goat "Crépinette" · savoy cabbage · jerusalem artichoke Braised goat · savoy cabbage · baccon EUR 49

THE SPICY VORARLBERGER A|C|G

✓ Moutain cheese · French toast · apricot · tarragon EUR 20

THE "WÄLDER SCHOCKI" A|C|G V″ "Sig" · polenta · pumpkin seed · cherry FUR 24

THREE COURSES EUR 86 with beverage pairing (1 glass per course) +EUR 53

FOUR COURSES EUR 95 with beverage pairing (1 glass per course) +EUR 63

FIVE COURSES EUR 115 with beverage pairing (1 glass per course) +EUR 78

LAST MENU ORDER Dinner 8 p.m.