## IN THE GLAS CLASSIC

FUXLemon Gin Spritz

Ink Gin · lemon · syrup · soda

EUR 12,90

THE VEGETABLE GARDEN AIC V

Winter vegetables · leaf salad · FUXBread

EUR 10|14

Hopfenherz

Stieglgut Wildshut

EUR 5,90

FALSIFICATION OF THE TARTARS A|C|G

Beef Tartar · onions · mountain chives · FUXBread EU

EUR 24|28

**FUX KOMBUCHA** 

 $Homemade\ kombucha\cdot soda$ 

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 A|C|G

Wiener Schnitzel of veal · potatoes · cranberries

EUR 33

THE REQUEST OF THE EMPRESS AICIG V

Traditionel "Kaiserschmarrn" · stewed plums

EUR 21

HOMEMADE ICE CREAM CIG V

 $Vanilla \cdot chocolate \cdot black \ walnut \cdot$ 

"sig"· strawberry

each EUR 4

HOMEMADE SORBET ✓

 $\mathsf{Cherry} \cdot \mathsf{apricot}$ 

FOOD

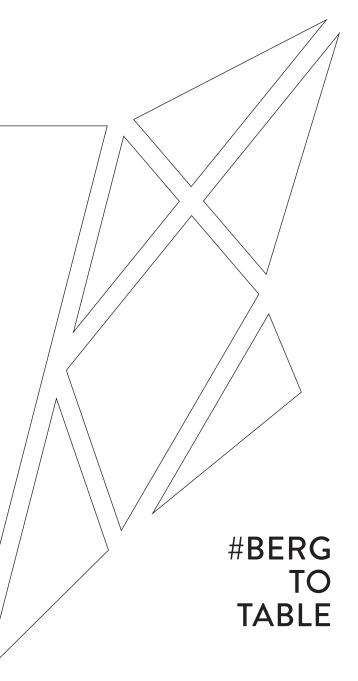
each EUR 4

## SOUL TOUCHING

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 A|C|G|M V Cauliflower · haseInut · raisins · capers

THE FISH POND IN ZUG A|C|D|G trout · cellery · appel · spelt coffee

THE OLD RIVER ANIMAL A|B|C|D|G Crayfish · leek · pear · green sauce

"INNER VALUES" A|C|F|G|M Veal offal · morels · carott · beans

THE SPRING MESSENGER A|C|G  $\lor$  Canelloni  $\cdot$  goat cheese  $\cdot$  spinach  $\cdot$  strawberry  $\cdot$  green pepper

THE SALMONID A|C|D|G Char "Stroganoff"  $\cdot$  potatos  $\cdot$  chives Char  $\cdot$  cevice  $\cdot$  sweet pepper  $\cdot$  potatos

or

THE METZELER IN EGG A|C|F|G  $\checkmark$  Goat "Crepinette"  $\cdot$  savoy cabbage  $\cdot$  jerusalem artichoke Braised goat  $\cdot$  savoy cabbage  $\cdot$  baccon

THE SPICY VORARLBERGER A|C|G  $\lor$  Moutain cheese  $\cdot$  "French Toast"  $\cdot$  apricot  $\cdot$  tarragon

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

THREE COURSES EUR 86 (ap. 2h.) with beverage pairing (1 glass per course) +EUR 53

FOUR COURSES EUR 95 (ap. 2,5.) with beverage pairing (1 glass per course) +EUR 63

LAST MENU ORDER Lunch 1 p.m.