



FALSTAFF

Restaurant im Casino Bregenz

APPETIZERS

Beef tartare “Tyrolean style”

with quail egg, bacon cream and hash browns

€ 23,00



Samosa with chickpeas,

yellow pepper chutney, pickled vegetables
and oriental yogurt

€ 18,00



Marinated trout

with its own caviar, buttermilk herb stock,
kohlrabi and chili baking peas

€ 19,00



Market fresh salad mixed or leaf salad

french or italian marinated

€ 8,50

Soups

Beef consommé

with morel semolina dumplings and root vegetables

€ 9,50



Soup of young peas

with white port wine, fried shrimp
and mint

€ 9,50



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Main Course

Braised veal cheek

with fried herb mushrooms,
potato-fried-onion puree and root vegetables

€ 38,00



Wild-caught sole with caper-tomato-butter,
vegetables in parchment paper and thyme crusts

€ 44,00



Wild garlic dumplings with Belper tubers,
fried asparagus, pickled pear and walnut

€ 24,00

FALSTAFF Classics

“Wiener Schnitzel” of milk-fed veal

with parsley potatoes and cranberries

€ 34,00



Filet of beef

with Béarnaise sauce, grilled vegetables
and potato wedges

180g € 39,00

250g € 47,00



Surf & Turf with Béarnaise sauce, grilled
vegetables and potato wedges

180g € 43,00

250g € 50,00

Pre Dessert to taste

Vanilla crème brûlée

with mint foam, pineapple and coconut

€ 6,00

Dessert

Dessert of milk chocolate and caramel

With sour cream strawberry ice cream and hazelnut

€ 14,50



Sorbet variation

with marinated berries

€ 14,00



Stirred iced coffe

€ 9,10



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FALSTAFF MENU

Appetizer

Baked black tiger shrimp

with papaya, Chinese-cabbage and kimchi mayonnaise

€ 22,00



Intermediate Course

Tranche of turbot

in truffled olive stock, artichokes and char caviar

€ 28,00



Beuschel from Bildsteiner beef,

with thyme dumplings, fried onions and chives

€ 24,00



Main Course

Fillet of rabbit

with morel, green almonds and kohlrabi

€ 36,00



Dessert

Lime mousse with mint granite,

vanilla cream, cucumber and raspberries

€ 14,50

4-Course Menu for € 88,00

5-Course Menu for € 95,00

„ Our staff will be happy to inform you about allergenic ingredients in our products.”