

APPETIZERS

“Classic” beef tartare
with quail egg and crispy crispbread
€ 23,00



Marinated asparagus
with spring herbs, parmesan potato frittata
and sour cream
€ 18,00



Marinated salmon
with ceviche stock, Sriracha cream,
Guacamole and corn chips
€ 19,00



Market fresh salad
mixed or leaf salad
french or italian marinated
€ 8,50

Soups

Vietnamese Pho
with beef fillet, vegetables and ginger
€ 10,50



Velouté from asparagus
with San Daniel ham,
asparagus flan and baby peas
€ 9,50



FALSTAFF

Restaurant im Casino Bregenz

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

Cuisino Ges.m.b.H., Casino Restaurant FALSTAFF

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FALSTAFF

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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.”