

## IN ADVANCE.

<b>Lettuce tips marinated in pumpkin seed oil</b>	9
with cherry tomatoes, seeds and roasted rye bread	
with air dried beef ham from Martin Willam's grey cattle	14
with Metzler's caramelized goat cheese	14
<b>Cured tartar cube from Martin Willam's grey cattle</b>	14
with sweet sour vinegar vegetables, truffle emulsion and black bread chip	
<b>Marinated salmon trout fillet from the fish farm Link in Heimertingen</b>	14
with horseradish foam and pickled radish	

## KICK-OFF.

<b>Frothy Muscat pumpkin soup</b>	8
with roasted pumpkin seeds and oil from Styria	
<b>Strong beef soup with root vegetables and corn semolina dumplings</b>	7

## HERE WE GO.

<b>Crunchy strudel with potatoes and autumn mushrooms from family Lenz</b>	19
braised Hokkaido pumpkin, marinated wild herbs salad and local sour cream	
<b>Poached cheese dumpling made from organic bread rolls and regional cheese</b>	19
with creamy mushrooms from Pilz-Lenz and celery foam	
<b>Classic goulash from Martin Willam's grey cattle</b>	19
with tossed butter vegetables, sour cream and Walser "Knoepfle" pasta	
<b>Gently cooked pieces of Mittelberg beef served in stock</b>	20
with potatoes, root vegetables and freshly grated horseradish	
<b>Roasted chicken breast from Karu family in Bregenz</b>	20
on tomato barley and pumpkin duet	
<b>Creamy pot roast from domestic calf</b>	20
with egg noodles from Martinshof and glazed market vegetables	
<b>Viennese Schnitzel fried in cask butter</b>	22
with cold stirred cranberries and lukewarm potato cucumber salad	
<b>Fillet of char from Heimertingen fried on the skin</b>	26
with Veltliner sauce, truffled root spinach and nut butter potatoes	
<b>Pink roasted saddle of deer from Walsertal</b>	32
with plum gel, Madeira cream sauce, potato fritters and Brussels sprouts	

## SWEET PEAK.

<b>Plum sorbet, almond crumbles, chocolate foam and spirit</b>	8
<b>Milles Feuilles with Lake Constance apple, vanilla cream and walnut ice cream</b>	10
<b>Tasting platter with local cheese and apricot mustard</b>	12

# HONEST. AUTHENTIC. GENUINE.

In the Walser „front room“, the restaurant „Carnozet“ you can experience the regional cuisine of an Austrian Inn in the best sense of the words:  
Honest. Authentic. Genuine.

EACH NEW DAY BRINGS ANOTHER CARNOZET MENU.

as 3 course menu	39
as 4 course menu	49
as 5 course menu	59

You are welcome to insert a course from the à la carte menu into the menu at a surcharge of € 5.

## OUR LOCAL QUALITY SUPPLIERS

<b>Martin Willam</b>	<b>Metzler family</b>	<b>Christoph Rüt</b>	<b>Bettina Lenz</b>	<b>Fishery Link</b>	<b>Karu family</b>
local beef	Bregenz goat cheese	sausages & local game	Vinegar, oil & mushrooms	Trout & char	Bregenz Chicken

All prices in Euro including service and VAT.  
Our staff will inform you about allergens and additives.