

Cold starters

Eggplant

mushroom / onion / sesame

€ 19,50

Chawanmushi

scallop / Jerusalem artichoke / lobster

€ 29,80

Pork belly

potato / herb / Kate & Kon Gold Selection caviar / lemon

€ 31,20



VERWALL
STUBE

Warm Starters

Dim Sum

veal / tongue / Beurre Rouge / asparagus

€ 24,40

Asparagus flan

smoked fish / wild garlic / blossom

€ 25,70

Truffle tagliolini

butter / foam / pesto

€ 21,10

We serve you additional fresh truffle upon request.
Daily price per gram varies



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Soups

Tom Kha Gung

prawn / Nori / edamame / sesame

€ 16,90

roasted potato

pearl onion / semolina / strudel dough

€ 15,70

Consommé of chicken

rye / mushroom / vegetable / egg

€ 15,10



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From the sea

Pike perch

potato / sweet pepper / artichoke // olive / tomato / truffle € 42,70

Local salmon trout

Tramezzini / cauliflower / eel / radish / herb € 39,40

From the land

Barbary duck

carrot / romanesco / tangerine € 45,60

Suckling pig crown

Aligot / buffalo mozzarella / king oyster / pistachio / lemon / rosemary € 48,30



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Classics from the Austrian kitchen

Gratinated 'Kaiser' escargots

ciabatta / garlic butter or Café de Paris

€ 24,90

Braised veal cheeks

celery / vegetable / red wine

€ 42,10

"Verwallstuben Gröstl"

local potato / beef fillet / egg / bacon / onion / cabbage

€ 43,70



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'eh & je' now and then

Sashimi of Hamachi

spring roll / sprouts / Wasabi / ginger / Wakame / Ponzu € 34,60

Our Bouillabaisse

garlic bread / Sauce Rouille € 48,20

Whole roasted dover sole

potato / leaf spinach / lemon / caper € 59,80



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Sweets

Yoghurt

sea buckthorn / oat / white chocolate

€ 14,30

Original Bean's chocolate

white chocolate / black currant / sour cream / hazelnut

€ 16,90

Lemon

almond / sake / Koshihikari rice / Kaffir lime

€ 16,60



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Grand Finale

Tosi gorgonzola

brioche / tomato / vanilla / saffron / almond

€ 17,50

Austrian cream cheese dumplings

strawberry / crumble

one piece

€ 11,40

two pieces

€ 15,60

Homemade sorbet

Wodka

€ 11,80

Champagne

€ 19,80



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Kid's menu

Beef consommé

with sliced herb pancakes

€ 9,40

Tagliolini

tomato or beef bolognese

€ 15,50

Crispy pollock or fillet of chicken

pumpkin seeds / parsley potato / herb mayonnaise

€ 15,20

'Gröstl'

potato / spinach / egg

€ 18,20

Chocolate

vanilla / almond / yoghurt

€ 13,20



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Dear friends of the Verwallstube,

Our head Chef Matthias Weinhuber is looking forward to cooking for you today, along with his team.

As a Tyrolean, it is very important to him to cook great, regional good with love in a sustainable way.

To perfectly compliment your food menu choice today, our Sommelière Sabrina & Patrick along with the rest of her Service team would be happy to advise you. It is also very important to us to offer high quality, Austrian wines so you can get a real taste of Austrian cuisine.

Enjoy your lunch!

Stefan & Manfred Fahrner together with the team of the Verwallstube

Allergen labelling according to Codex-recommendation

A...Gluten including grain

B...Crustacean:

C...Egg:

D...Fish:

E...Peanut:

F...Soy:

G...Milk or lactose:

H...Pulse:

L...Cellery:

M...Mustard

N...Sesame

O...Sulphite:

P...Lupins

R...Molluscs:

They are named when the designated substances or products are contained as an ingredient in the final product.

The labeling of the 14 main allergens is carried out according to the legal regulations (EU food information regulation 1169/2011). There are also other substances that can cause food allergies or intolerances.

Despite careful preparation of our dishes, besides the marked ingredients can be traces of other substances, which are used in the production process in the kitchen.



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