Snacks — Classics, Homemade Ferments, Prosciutti and a few current Favorites. For sharing. Or not.

Sourdough Bread | 3

Sourdough Bread & Salted Butter | 5

Mini »Kässpätzle« • Pear Schnapps | 11

Shoyu Bresaola • 6 Weeks Dry Aged •
Highland Beef from Bregenzerwald | 12

Miso Pancetta • 8 Months Dry Aged •
Berkshire Pork from Wolfurt | 13

Preserves & Ferments from Field & Cellar | 9

Radicchio • Runner Bean •
Horseradish Mousse • 3-year Fermented Misofond | 17

Crispy Battered Fish • Beet² •
Amazake Dressing • Spicy Mayo | 17

Venison Tartare • Chioggia Beet •
Pickled Plum • Lardo • Long Pepper | 18

Inbetween

Pumpkin Cream Soup • Choux •
Pumpkin Seed Oil • Pickled Hokkaido | 12

Stuffed Mini Bell Peppers • Mushrooms •
Miso • Ajvar • Fermented Bell Pepper Fond | 22

Ravioli • Beef • Shiitake • Parsnip • Sauce Espagnole | 24

Mains

»Pizokel« • Beet • Flower Sprouts •
Pecorino from Schwarzenberg • Almond Sauce | 36

Confit Perch from Lake Constance • Fregola Sarda •
Cime di Rapa • Asparagus² • Ramson Oil | 37

Berkshire Pork² • Potato Mousseline •
Leek • XO Sauce • Madeira Jus | 38

For two
Braised Organic Lamb from Schwarzenberg •
Empanada • Chickpeas • Pumpkin³ • Yoghurt •
Chimichurri • Garam Masala Jus | 84

Dessert

Plum • Coffee • Brown Butter • Cinnamon | 17

Blood Orange • Grapefruit •
Dark Chocolate • Almond | 17

Sorbet • Subirer • Preserved Fruits | 15

Cheese Selection from Bregenzerwald •
Fruit Mustard • Butter • Bread | 16
+ Berkshire Pork Salami from Wolfurt | 4

Regulars would recommend one dish per block,
Except for the snacks. Please fill the table with those.
We gladly inform you about allergens.

Snacks — Classics, Homemade Ferments, Prosciutti and a few current Favorites. For sharing. Or not.

Sourdough Bread | 3

Sourdough Bread & Salted Butter | 5

Mini »Kässpätzle« • Pear Schnapps | 11

Shoyu Bresaola • 6 Weeks Dry Aged •
Highland Beef from Bregenzerwald | 12

Miso Pancetta • 8 Months Dry Aged •
Berkshire Pork from Wolfurt | 13

Preserves & Ferments from Field & Cellar | 9

Radicchio • Runner Bean •
Horseradish Mousse • 3-year Fermented Misofond | 17

Crispy Battered Fish • Beet² •
Amazake Dressing • Spicy Mayo | 17

Venison Tartare • Chioggia Beet •
Pickled Plum • Lardo • Long Pepper | 18

Inbetween

Pumpkin Cream Soup • Choux •
Pumpkin Seed Oil • Pickled Hokkaido | 12

Stuffed Mini Bell Peppers • Mushrooms •
Miso • Ajvar • Fermented Bell Pepper Fond | 22

Ravioli • Beef • Shiitake • Parsnip • Sauce Espagnole | 24

Mains

»Pizokel« • Beet • Flower Sprouts •
Pecorino from Schwarzenberg • Almond Sauce | 36

Confit Perch from Lake Constance • Fregola Sarda •
Cime di Rapa • Asparagus² • Ramson Oil | 37

Berkshire Pork² • Potato Mousseline •
Leek • XO Sauce • Madeira Jus | 38

For two
Braised Organic Lamb from Schwarzenberg •
Empanada • Chickpeas • Pumpkin³ • Yoghurt •
Chimichurri • Garam Masala Jus | 84

Dessert

Plum • Coffee • Brown Butter • Cinnamon | 17

Blood Orange • Grapefruit •
Dark Chocolate • Almond | 17

Sorbet • Subirer • Preserved Fruits | 15

Cheese Selection from Bregenzerwald •
Fruit Mustard • Butter • Bread | 16
+ Berkshire Pork Salami from Wolfurt | 4

Regulars would recommend one dish per block,
Except for the snacks. Please fill the table with those.
We gladly inform you about allergens.

Apéro

Champagne of the moment | 17
Winzersekt, Rosé,
Winery Thomas Schwarz | 10
»Bauer sucht Frau« | 13
Homemade Herbal Spritz | 8

Non-alcoholic

Riegele Indian Pale Ale | 8
Infinitea,
Chardonnay, Black Tea | 7
Berry Bitter | 11

RESTAURANT HIRSCHEN

FRI 06.11.2026

Chefs	Raphaela Burger
	Jonathan Burger
Sous Chef	Thomas Michler
Patrons	Pia Fetz
	Peter Fetz

Our suppliers

Bechter, Lingenau • Bergbauernhof Held, Schwarzenberg • Drexel Brothandwerk, Hohenems • Martin Geser, Egg • Grabher, Frastanz • Fischgenuss, Schwarzenberg • Flötzerhof, Wolfurt • Rainer Moosmann, Schwarzenberg • Pilz Lenz, Wolfurt • Vetterhof, Lustenau • Käsladen Vögel, Schwarzenberg • Vorarlberg Milch, Feldkirch

Apéro

Champagne of the moment | 17
Winzersekt, Rosé,
Winery Thomas Schwarz | 10
»Bauer sucht Frau« | 13
Homemade Herbal Spritz | 8

Non-alcoholic

Riegele Indian Pale Ale | 8
Infinitea,
Chardonnay, Black Tea | 7
Berry Bitter | 11

RESTAURANT HIRSCHEN

FRI 06.11.2026

Chefs Raphaela Burger
Jonathan Burger
Sous Chef Thomas Michler
Patrons Pia Fetz
Peter Fetz

Our suppliers

Bechter, Lingenau • Bergbauernhof Held, Schwarzenberg • Drexel Brothandwerk, Hohenems • Martin Geser, Egg • Grabher, Frastanz • Fischgenuss, Schwarzenberg • Flötzerhof, Wolfurt • Rainer Moosmann, Schwarzenberg • Pilz Lenz, Wolfurt • Vetterhof, Lustenau • Käsladen Vögel, Schwarzenberg • Vorarlberg Milch, Feldkirch