

IN THE GLAS

FUXLemon Gin Spritz
Ink Gin · lemon · syrup · soda EUR 12,90

Hopfenherz
Stieglgut Wildshut EUR 5,90

FUX KOMBUCHA
Homemade kombucha · soda EUR 4,60

F(L)ÜXAronia Lemonade
Stieglgut Wildshut EUR 4,70

CLASSIC

THE VEGETABLE GARDEN ^{A|C} ✓
Winter vegetables · leaf salad · FUXBread EUR 10|14

FALSIFICATION OF THE TARTARS ^{A|C|G}
Beef Tartar · onions · mountain chives · FUXBread EUR 24|28

THE CIVILIZATION OF SOUP ^{A|C|G}
Beef broth · meat ravioli · FUXBread EUR 10

FIELD MARSHAL RADETSKY ^{A|C|G}
Wiener Schnitzel of veal · potatoes · cranberries EUR 33

THE REQUEST OF THE EMPRESS ^{A|C|G} ✓
Traditionel "Kaiserschmarrn" · stewed plums EUR 21

HOMEMADE ICE CREAM ^{C|G} ✓
Vanilla · chocolate · black walnut ·
„sig“ · strawberry each EUR 4

HOMEMADE SORBET ✓
Cherry · apricot each EUR 4

SOUL TOUCHING FOOD

Being curious does not demand reinventing the world from scratch, but rather constantly discovering it anew. At Fuxbau, we always try to find new approaches to old and established ways. Not only do we put our trust into what nature provides us, but also in our excellent suppliers, whom we have developed strong relationships with.

All of this is the essence of what "Berg to table" means. An attitude that shows not only in our classic dishes but also in our monthly changing menu which we offer with accompanying wines. This is how we, at Fuxbau try to stay exciting and curious, all the while not forgetting our roots.

And, since true art lies in individuality, we are happy to cater to your individual needs, and also offer our dishes in vegetarian variations ✓.



#BERG
TO
TABLE

MENU NO. 68

THE CRUCIFEROUS A|C|G|M ✓
Cauliflower · hazelnut · raisins · capers

THE FISH POND IN ZUG A|C|D|G
trout · cellery · appel · spelt coffee

THE OLD RIVER ANIMAL A|B|C|D|G
Crayfish · leek · pear · green sauce

„INNER VALUES“ A|C|F|G|M
Veal offal · morels · carott · beans

THE SPRING MESSENGER A|C|G ✓
Canelloni · goat cheese · spinach · strawberry · green pepper

THE SALMONID A|C|D|G
Char „Stroganoff“ · potatos · chives
Char · cevice · sweet pepper · potatos

or

THE METZELER IN EGG A|C|F|G ✓
Goat „Crepinette“ · savoy cabbage · jerusalem artichoke
Braised goat · savoy cabbage · baccon

THE SPICY VORARLBERGER A|C|G ✓
Moutain cheese · „French Toast“ · apricot · tarragon

THE „WÄLDER SCHOCKI“ A|C|G ✓
„Sig“ · polenta · pumpkin seed · cherry

THREE COURSES EUR 86 (ap. 2h.)
with beverage pairing (1 glass per course) +EUR 53

FOUR COURSES EUR 95 (ap. 2,5.)
with beverage pairing (1 glass per course) +EUR 63

LAST MENU ORDER
Lunch 1 p.m.