

Mehdafu



*„Discover the variety of aromas
and the combinations of
flavors from our region
“Ländle” Bon Appetit
Monika, Karlheinz und
Jeremias Hehle*

Heartfelt greetings

„Mehdafu“ Would you like some more? Whenever it has to do with culinary delicacies, come and immerse yourself in our world of regional culinary delights. We are celebrating food and drinks as a festivity – as a festivity for soul and body.

We are cooking with our lifeblood, remaining with enthusiasm true to our culinary roots.

The best products and ingredients from our local farmers will find their way into our pots. Healthy venison and Mangalitza-pigs come from the the Eichenberger hunters or from our own enclosures. Fresh herbs and crisp vegetables come from our own hotel garden or from our neighbouring farms. Discover the variety of aromas and flavours. “And the heavenly cheese!”

– it matures patiently in the neighboring towns.

A “gourmet temple” of high-quality products that enable us to interpret our traditional cuisine creatively and at a top level.

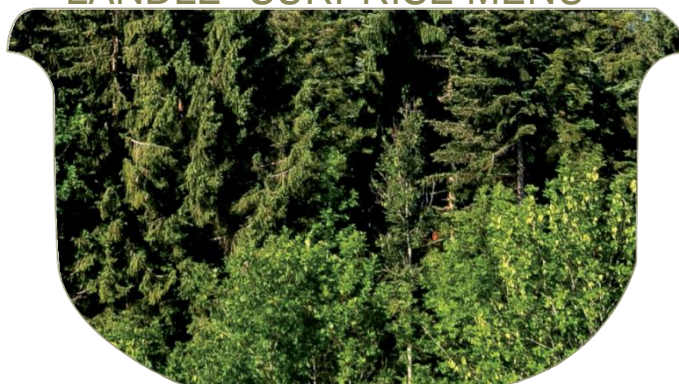
To complement your food, our cellars offer a great selection of excellent Austrian and international top wines aged in our wine-cellar. Including more than 15 of the best labels from the Lake Constance area.

The “Mehdafu” is the name of our full-bodied house cuvée produced from Bernecker Diolinoir and Blaufränkisch grapes. An exclusive wine created to celebrate the Schönblick’s 50th anniversary is the “Wohl bekomm’s”, which in turn provided our restaurant with its name.

Mehdafi



LÄNDLE- SURPRISE MENU



Fancy an adventure?

Let yourself be whisked away on a "tasty" and varied journey of pleasure through the Lake Constance region. Discover the new and the familiar in our small culinary encyclopedia– eg. Lamb from Eichenberg // Deer from the Pfänderstock // Fish from the Lake of Constance // Original-Riebelmais (semolina) // vegetables from our own hotel garden

5-Course-Menu (+Intermediate dish)	€ 93,00
6-Course-Menu (+cheese)	€ 104,00
7-Course-Menu (+ another creation with wine accompaniment up from € 28,80 (4 wines)	€ 116,00

Ländle – Surprise Menu

all dishes with matching vegetables and side dishes

Creation with fish from the Lake Constance region

Creamy soup for the season

Creation with poultry from Eichenberg as an intermediate dish

**Either veal or beef, venison or lamb,
our region
offers the manifold basics
for the main course**



Our creative dessert

or

Cheese wagon

**The best region of the
Vorarlberg cheese-selection**

Dairies – Hinteregg, Bantel, Lutzenreute

Wine recommendation

„Mehdafu“ Selektion Schönblick 2015

Winery Kasper Wetli, Berneck
Cuvée from Pinot Noir and Diolinoir
€ 54,60

Ländle-Menu with wine accompaniment

With an intermediate course (from 5 courses), the dishes are accompanied by four matching wines, with explanation by our staff.

Wine accompaniment 4 wines € 28,80



OUR PARTNERS

modifications may occur
from time to time

Beef and veal

Fesslerhof, Eichenberg
Butchery Schluge, Dornbirn

Local bacon varieties

Patrizia & Ottmar Gomm, Eichenberg
Fesslerfarm, Eichenberg
From your own Mangalica pig

Pork meat

Butchery Schluge, Dornbirn
Fesslerfarm, Eichenberg

Deer, Fallow deer

Fesslerfarm, Eichenberg (from our own hunt)
and from our own game reserve

Eggs, Pasta, Riebelmais

Martinsfarm, Buch (from free-range farming)
Richard Dietrich, Lauterach

Milk, dairy products

Vorarlberg Milch, Feldkirch

Eggs (Free-range farming)

Martinsfarm, Buch

Organic ducks, organic chicken

Innauer Farm, Eichenberg

Turkey

Klaus Flatz, Hard
Butchery Schluge, Dornbirn

Catfish

Wolfgang Loretz, Hörbranz

Potatoes, vegetables and fruit

from Austria and the Lake Constance region
sourced via Fruchtexpress, Frastanz
Josef Diermeier, Lindau

From the gourmet region

Styrian pumpkin seed oil
lack nuts, Schobel Hochgenuss, Höchst

Fine brandies

Franz Nachbaur, Röthis
Johann Zauser, Bregenz
Erwin Vogler, Eichenberg
Franz Bertel, Bildstein
Albert Büchele, Hard
Reinhard Nachbaur, Fraxern
Schobel Hochgenuss, Höchst

Cheese from the cheese trail

Alpine dairies Lutzenreute & Hinteregg, Eichenberg
Fine cheese dairy Bantel, Möggers
Farm dairy Gemeiner, Riefensberg
Dairy Sibratsgfäll
Rupp - Alma, Hörbranz
Edwin Berchtold, Schwarzenberg
Manufaktur Manuel Metzler, Egg
Alpe Üntschen, Schopperrau
Fabian Fetz, Eichenberg
Farm dairy Faisst, Krumbach

Products in the farmer's box

various local farmers and artists
and whey products from Manuel Metzler, Egg

ALLERGEN INFORMATION

Dear guests, if you suffer from allergies or intolerances, our trained staff will be happy to answer your questions and advise you. In accordance with the Allergen Information Regulation BGBL II 175/2014.

Cereals containing gluten	A	Soja	F	Sesame	N
Crustaceans	B	Milk and lactose	G	Sulphites	O
Egg	C	Nuts	H	Lupins	P
Fish	D	Celery	L	Molluscs	R
Peanut	E	Mustard	M		