



*eating is a mere necessity,
...enjoying is an art.*

~ La Rochefoucauld



DOGANA

40 Jahre Gastfreundschaft

Beverages

Aperitif

CAMPARI CYNAR MARTINI (BIANCO/ROSSO) WITH SPARKLING WATER OR ORANGE JUICE	4 CL	4,20 4,90
DOGANA SPARKLING WINE 'CUVEE BRILLIANT'	0,1 L	4,50
APERITIVO ,ROSATO DUO' ITALIAN LIQUOR- MADE FROM ORANGES AND HIBISCUS, TOPPED UP WITH TONIC WATER		6,80
HUGO PROSECCO, SPARKLING WATER, ELDERFLOWER SYRUP MINT LEAVES, SLICES OF LIME, ICE CUBES		6,20
APEROL 'VENEZIANO' PROSECCO, SPARKLING WATER, 4 CL APEROL, SLICE OF ORANGE, ICE CUBES		6,20

non-alcoholic Aperitif

CRODINO SAN BITTER NON-ALCOHOLIC ITALIAN APERITIF MADE FROM DIFFERENT HERBS FILLED UP WITH SPARKLING WATER		4,50
,WONDERLEAF' NON-ALCOHOLIC ALTERNATIVE TO A CLASSIC GIN AND TONIC	4 CL WITH TONIC WATER	7,00

Lemonades

ICE TEA PEACH COLA COLA MIX CLASSIC LEMONADE	0,25 L 0,5 L	2,90 3,90
MINERAL WATER STILL SPARKLING	BTL. 0,33 L 0,75 L	3,10 5,90
LIMO VO ÜS (REGIONAL BRAND) COLA SUGARFREE HERBAL LEMONADE ORANGE LEMONADE	BTL. 0,33 L	3,40
CARPE DIEM (FERMENTED AND SPARKLING TEA DRINK) KOMBUCHA CLASSIC MATCHA	BTL. 0,25 L	4,10
TOMAS HENRY TONIC WATER BITTER LEMON GINGER ALE	BTL. 0,2 L	3,40
RED BULL	BTL. 0,2 L	4,30

Fruit Juice

APPLE- ORANGE- BLACK CURRANT JUICE STRAIGHT OR FILLED UP WITH TAP- OR SPARKLING WATER	0,25 L 0,5 L	2,90 3,90
TOMATO JUICE	BTL. 0,2 L	3,40

Beer

FRASTANZER ,BIO' – CERTIFIED ORGANIC LAGER FRASTANZER ,KELLER' – NON FILTRATED	0,3 L 0,5 L	3,30 4,30
FRASTANZER ,DUNKLES' - DARK BEER	0,3 L 0,5 L	3,40 4,40
SCHNEIDER WEISSE ,TAP 1' – WHEAT BEER	0,3 L 0,5 L	3,50 4,50
FRASTANZER ,FREIBIER' SCHNEIDER WEISSE ,TAP 3' NON-ALCOHOLIC LAGER OR WHEAT BEER	BTL. 0,5 L	4,30

Cider

BLAK STOC ~ STYRIA, AUSTRIA DELICIOUS MEDIUM-DRY CIDER WITH HOPS AROMA	BTL. 0,33 L	4,80
---	-------------	------

Wine by the Glass

White

GRÜNER VELTLINER ~ EDLINGER 2018 – FURTH-GÖTTWEIG, KREMSTAL, AUSTRIA	1/8 L	3,80
DOGANA CUVÉE, LINA' ~ TSCHIDA 2018 – APETLON, NEUSIEDLERSEE, AUSTRIA		4,20
PINOT GRIS 'GAMLITZBERG' ~ STRAUSS 2017 – GAMLITZ, SÜDSTEIERMARK, AUSTRIA		5,80
IL FRATI, LUGANA' ~ DA DEI FRATI 2018 – LOMBARDEI, ITALY		4,90

Red

BLAUER ZWEIFELT ~ SCHEIBLHOFER 2018 – ANDAU, NEUSIEDLERSEE, AUSTRIA	1/8 L	3,80
DOGANA CUVÉE, GUSTL' ~ TSCHIDA 2018 – APETLON, NEUSIEDLERSEE, AUSTRIA		4,80
CABERNET SAUVIGNON, EX-QUI-SIT' ~ BAYER 2015 – NECKENMARKT, MITTELBURGENLAND, AUSTRIA		5,80
PRIMITIVO, PAPALE' ~ VARVAGLIONE 2015 – APULIEN, ITALY		6,80

FEEL FREE TO ASK FOR OUR FULL WINE LIST
TO CHOOSE FROM NEARLY 100 BOTTLES FROM AUSTRIA AND
THE SIGNIFICANT WINE REGIONS OF THE WORLD.

Appetizer

Soups

BEEF BOUILLON WITH SLICES OF PANCAKES OR LIVER DUMPLINGS	5,50
TOMATO SOUP WHIPPED CREAM • CROUTONS	5,90

Starters

HALF A DOZEN SNAILS FROM LOCAL FARMING • GARLIC BUTTER TOASTED SLICE OF BREAD	12,80
BEEFSTEAK TARTAR 150 GRAMS • ONION RINGS • CAPERS TOASTED SLICE OF BREAD • BUTTER	17,80
CARPACCIO OF SMOKED TUNA BABY LEAF SALAD • LEMON JUICE • OLIVE OIL TOASTED SLICE OF BREAD • BUTTER	15,80
ROASTBEEF 'TONNATO' TUNA SAUCE • HERBS • CAPERS	15,80
ASSORTED SALAD CHOOSE BETWEEN FRENCH, ITALIAN OR VEGAN APRICOT-CHILI DRESSING	6,50

ALLERGY INFORMATION:

OUR SERVICE TEAM HELPS YOU GLADLY
IF YOU HAVE CONCERNS WITH ALLERGIC INGREDIENTS.

Restaurant Menu

FROM 11:30 TO 13:45 AND 18:00 TO 21:45 O'CLOCK

Summer

BEEF CARPACCIO 15,80
GRATED PARMESAN • OLIVE OIL • BALSAMIC VINEGAR
TOASTED SLICE OF BREAD • BUTTER

∞ ∞ ∞

FRENCH ONION SOUP 6,90
CROUTONS • CHEESE

∞ ∞ ∞

RAGOUT OF ROASTED CHANTERELLE 22,80
HOMEMADE BREAD DUMPLINGS

∞ ∞ ∞

STRAWBERRY-PEPPER..... 8,20
SOUR CREAM • COINTREAU • VANILLA ICE CREAM

EACH DISH SEPERATE OR AS
FOUR-COURSE SUMMER-MENU 52,00

Chef's Special

ROASTED LIVER ,TYROLIAN STYLE‘ 21,70
DICED BACON AND APPLE • SHALLOTS
MASHED POTATOES WITH ROSEMARY

VEAL LIGHTS 18,90
HOMEMADE BREAD DUMPLINGS

Lake and Sea

FILET OF LOCAL TROUT..... 22,80
ROASTED VEGETABLES AND POTATOES • FRESH HERBS

BLACK TIGER PRAWNS 35,80
FROM SUSTAINABLE FARMING
VEGETABLES • TAGLIATELLE • GARLIC OIL • FRESH HERBS • CREAM

without Meat

LENTILS-VEGETABLEMASALA 14,90
RICE • LUPIN-YOGHURT • LEMON WEDGE • CORIANDER



THAI AND COCONUT CURRY..... 16,80
VEGETABLES • GREEN RICE • CORIANDER



BARLEY ,RISOTTO STYLE‘ 14,90
SAUTEED VEGETABLES • PARMESAN

FAMILY GALLAUN AND TEAM WISH YOU A PLEASANT STAY
AND ENJOY YOUR MEAL:

SILKE, CHRISTIAN, HELEN, LARA, ISA, JACQUELINE



Gourmet

CALF'S HEAD 13,90
BREADED AND FRIED • LAMB'S LETTUCE
POTATO- AND SOUR CREAM DRESSING

∞ ∞ ∞

SPLEEN-SANDWICHES IN BEEF BOUILLON ... 6,90
SLICED VEGETABLES

∞ ∞ ∞

SADDLE OF VEAL 31,80
HERBAL CRUST • ROASTED CHANTERELLE
TAGLIATELLE • MADEIRA GRAVY

∞ ∞ ∞

RAGOUT OF APPLES AND WALNUTS 7,80
CARAMELIZED • VANILLA ICE CREAM • WHIPPED CREAM

EACH DISH SEPERATE OR AS

FOUR-COURSE GOURMET-MENU 59,00

Traditionals

FILETS OF CORN-FED CHICKEN 20,80
THAI COCONUT CURRY • STEAMED VEGETABLES
GREEN RICE • CORIANDER

TRADITIONAL ,WIENER SCHNITZEL' 22,80
BREADED AND FRIED ESCALOPE OF VEAL • BUTTERED RICE
GRILLED SLICE OF APPLE • CRANBERRY JELLY

PORK ,CORDON BLEU' 17,80
BREADED AND FRIED ESCALOPE OF PORK
STUFFED WITH HAM AND MOUNTAIN CHEESE • MIXED SALAD

FILETS OF PORK 21,60
RAGOUT OF SAUTEED MUSHROOMS • VEGETABLES
BUTTERED ,SPÄTZLE' (AUSTRIAN EGG NOODLES)

,BLACK & WHITE' 29,50
SMALL FILETS OF BEEF AND PORK • GREEN BEANS WITH BEACON
FRENCH FRIES • PEPPER SAUCE • GARLIC HERB BUTTER

Steak

FILETSTEAK 33,70
200 GRAMS • GARLIC HERB BUTTER
MIXED SALAD

RIB-EYE-STEAK 33,70
300 GRAMS • LEAF SALADS
GREEN CHILLI-PEPPER DIP WITH HERBS • TOMATO SALSA

PEPPERSTEAK 35,80
200 GRAMS • SAUTEED VEGETABLES
POTATO CROQUETTES • COGNAC PEPPER SAUCE

RESPONSIBLE FOR THE FRESH PREPARATION OF YOUR DISHES:

CHEF GERALD UNTERREINER WITH
JESPER, NESRIN, LISA, STEFAN, AHMED, DESTINY, ALI

Desserts

VARIETY OF SMALL DESSERTS 11,80
YOU WILL BE SURPRISED!

MOUSSE AU TOBLERONE 8,50
FRESH FRUITS • WHIPPED CREAM

HAZELNUT AND CHOCOLATE SOUFFLE 8,40
WARM CHOCOLATE SAUCE • VANILLA ICE CREAM
AMARENA CHERRIES • WHIPPED CREAM

CHEESE PLATTER 15,80
VARIATION OF DIFFERENT REGIONAL HIGH ALPINE CHEESES
FIG CHUTNEY • WALNUTS • BREAD AND BUTTER

Ice Cream

,ICE CREAM DUET‘ 3,90
TWO SCOOPS OF YOUR CHOICE:
VANILLA • STRAWBERRY • CHOCOLATE • WALNUT • CARAMEL
LEMON SORBET • CASSIS SORBET

,BALSAMICO-VANILLA‘ 4,80
VANILLA ICE CREAM • AMARETTI
DASH OF 12-YEAR-OLD BALSAMIC VINEGAR FROM MODENA

FRUIT SORBET 6,40
TWO DIFFERENT SCOOPS OF SORBET • PROSECCO • FRUIT SKEWER

Special Coffees

,HOT & COLD‘ 5,80
COFFEE WITH TWO SCOOPS OF VANILLA ICE CREAM
WHIPPED CREAM • AMARETTI

ICED COFFEE 6,90
VANILLA ICE CREAM • COFFEE ESSENCE • WHIPPED CREAM

IRISH COFFEE 8,90
IRISH WHISKEY • STRONG COFFEE • BROWN SUGAR • WHIPPED CREAM



Hot Beverages

ESPRESSO		2,70
DOUBLE ESPRESSO		4,60
COFFEE / LONG BLACK		3,10
CAPPUCCINO		3,60
TEA SELECTION	EACH CUP	3,10
EARL GREY (BLACK TEA)		
SENCHA SUPREME (GREEN TEA)		
CLASSIC HERBS (HERBAL TEA)		
TOFFEE ROOIBUSH		
FANCY CHAMOMILLE		
MILDE MINZE (PEPPERMINT)		
FRUIT BERRY OR PERSIAN APPLE		

Digestif

Dessert wines

ROTGIPFLER, SELECTION' ~ ALPHART 2011 – TRAIKIRCHEN, THERMENREGION, AUSTRIA SWEET VINTAGE WINE OF SELECTED GRAPES	1/16 L	4,90
MERLOT, FORTICUS' ~ GRAF HARDEGG 2007 – SEEFELD-KADOLZ, WEINVIERTEL, AUSTRIA SWEET VINTAGE RED WINE - COMPARABLE TO PORT		5,60

Schnapps

WILLI AMANN ~ WEILER, AUSTRIA RED WILLIAMS PEAR APRICOT WILD CHERRY	2 CL EACH	5,50
GRAPE MARC RESERVE		5,80
SUBIRA (PEAR) QUINCE APPLE RESERVE		6,80
ROWAN BERRY RASPBERRY OLD PLUM RESERVE		7,80
GEBHARD HÄMMERLE ~ LUSTENAU, AUSTRIA ELDERFLOWER GRAFENSTEINER (APPLE)		8,40
PRIVATE RESERVE, VINTAGE 2008		10,80

Selected international Spirits

BERTA GRAPPA ~ PIEMONTE, ITALY TRE SOLI TRE	2 CL EACH	11,80
NONINO GRAPPA ~ FRIULI, ITALY MOSCATO MERLOT CHARDONNAY RESERVE		5,80
HENESSY ~ CHARENTE, FRANCE COGNAC, V.S.O.P.	4 CL EACH	7,20
MILENARIO ~ JEREZ, SPAIN BRANDY, SOLERA GRAN RESERVA, 12 YEARS		7,80
RON ZACAPA ~ GUATEMALA RUM, 23 YEARS		10,80
DIPLOMATICO ~ VENEZUELA RUM, 12 YEARS		9,80
KILBEGGAN SINGLE GRAIN ~ COOLEY, IRELAND SINGLE GRAIN WHISKEY		9,60
CAOL ILA ~ ISLAY, SCOTLAND ISLAY SINGLE MALT WHISKY, 12 YEARS		10,80
OBAN ~ HIGHLAND, SCOTLAND SINGLE MALT WHISKY, 14 YEARS		8,80

Gin & Tonic Selection

BOMBAY SAPPHIRE ~ GREAT BRITAIN	4 CL WITH TONIC WATER	8,30
HENDRICK'S ~ SCOTLAND		11,30
MÜLLER'S FELDKIRCH GIN ~ AUSTRIA		11,30
MONKEY 47 ~ GERMANY		12,30

after-dinner Liquor

BRAULIO AMARO ~ ITALY	2 CL EACH	3,80
BAYLIES AMARETTO		3,30

ALL PRICES INCLUDE AUSTRIAN VALUE-ADDED TAX –
ANY SORT OF TIP IS NOT INCLUDED.



Partners and Suppliers

Beef and pork	Metzgerei Schöch, Feldkirch Karnerta, Feldkirch – AGM Lauterach
Milk and its products	Vorarlberg Milch, Feldkirch
Eggs	Geflügelhof Daniel und Angelika Bell, Feldkirch
vegetables, fruits	Biohof Ruth Grabher, Nofels Fruchtexpress, Frastanz
Trouts	Forellenzucht Güfel, Meinigen
Mountain cheese	Vorarlberg Milch, Feldkirch
Goat's and sheep's cheese	Ingo Metzler, Egg
Beer	Brauerei Frastanzer
Coffee blends	Stoll Kaffee AG, Zürich
Tea blends	Althaus Tee, Bremen
Pumpkin seed oil	Estyria Naturprodukte, St. Ruprecht/Raab
Snails	Ländleschnecke Weinbergschnecken-zucht, Klaus



#DoganaFeldkirch

WWW.DOGANA.COM