



*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 OF ORANGES AND HIBISCUS, TOPPED UP WITH TONIC WATER, MINT LEAVES, ICE CUBES		6,80
HUGO SPARKLING WINE, SPARKLING WATER, ELDERFLOWER SYRUP MINT LEAVES, SLICES OF LIME, ICE CUBES		6,20
APEROL 'VENEZIANO' SPARKLING WINE, SPARKLING WATER, 4 CL APEROL, SLICE OF ORANGE, ICE CUBES		6,20
'MIRTILLO LEMON' LOCAL LIQUOR MADE OF BLUEBERRIES AND JUNIPER TOPPED UP WITH BITTER LEMON AND SPARKLING WATER SLICES OF LEMON AND ORANGE, ICE CUBE		5,20

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

MINERAL WATER STILL SPARKLING	BTL. 0,33 L 0,75 L	3,10 5,90
TAP WATER WITH ELDERFLOWERBLOSSUM SYRUP OR LEMON JUICE	0,25 L 0,5 L	2,00 3,00
SPARKLING WATER WITH ELDERFLOWERBLOSSUM SYRUP OR LEMON JUICE	0,25 L 0,5 L	2,90 3,90
LIMO VO ÜS (REGIONAL BRAND) COLA SUGARFREE HERBAL LEMONADE ORANGE LEMONADE	BTL. 0,33 L	3,40
ICE TEA PEACH COLA COLA MIX CLASSIC LEMONADE	0,25 L 0,5 L	2,90 3,90
CARPE DIEM (FERMENTED AND SPARKLING TEA DRINK) KOMBUCHA CLASSIC	BTL. 0,25 L	4,10
THOMAS 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- MANGO 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

Beverages

Beer

FRASTANZER ,BIO‘ – CERTIFIED ORGANIC LAGER	0,3 L	3,30
FRASTANZER ,KELLER’ – NON FILTRATED	0,5 L	4,30
FRASTANZER ,DUNKLES‘ - DARK BEER	0,3 L	3,40
	0,5 L	4,40
SCHNEIDER WEISSE ,TAP 1‘ – WHEAT BEER	0,3 L	3,50
	0,5 L	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
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Wine

WE ARE PROUD TO OFFER NUMEROUS WINES BY THE GLASS.

FEEL FREE TO ASK OUR SERVICE STAFF ABOUT
OUR CURRENT SELECTION AND RECOMMENDATIONS.

WE MAY ALSO SUGGEST OUR FULL WINE LIST.
CHOOSE FROM NEARLY 100 BOTTLES FROM AUSTRIA AND
THE SIGNIFICANT WINE REGIONS OF THE WORLD.

Appetizers

Soups

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

Starters

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

ALLERGY INFORMATION:

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

Restaurant Menu

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

Wholesome

DRY CURED HAM OF VENISON (STAG) 13,80
BABYLEAF AND PRUNE SALAD • WALNUTS

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CHESTNUT CAPPUCCHINO 6,90
CINNAMON

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SALMONSTEAK 29,80
PUMPKIN RISOTTO MADE WITH BLACK RICE FROM PIEDMONT
CREAM • FRESH HERBS

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TAPIOCA PUDDING 8,50
MANGO RAGOUT • COCONUT SHAVINGS



EACH DISH SEPARATE OR AS
FOUR-COURSE WHOLESOME-MENU 58,00

Chef's Special

FILETS OF VENISON (DEER) 32,80
ESSENCE OF CASSIS, FIGS AND PORT
CAULIFLOWER MASH • POTATO OLIVE ROULADE

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-VEGETABLE MASALA 14,90
RICE • LUPIN-YOGHURT • LEMON WEDGE • CORIANDER



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



ORGANIC PUMPKIN RISOTTO 19,80
MADE WITH BLACK RICE FROM PIEDMONT • CORIANDER • HERBS

FAMILY GALLAUN AND THE DOGANA STAFF WISH YOU
A PLEASANT STAY AND A CULINARY EXPERIENCE:

RUDOLF, SILKE, CHRISTIAN, HELEN, LARA, ISA, JACQUELINE, MUHAMMED



Gourmet

SMOKED SALMON 15,80
CARPACCIO OF FIGS • ROCKET SALAD
OLIVE OIL • LIME JUICE • HONEY

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MUSCAT PUMPKIN SOUP 6,90
LITTLE DUMPLING MADE OF PUMPKIN SEED OIL AND GOAT'S CHEESE

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ROASTED VENISON NOISETTES 34,80
HIBISCUS FLOWERS GRAVY
RED CABBAGE WITH APPLES • RIEBEL (AUSTRIAN POLENTA)

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CARAMELIZED BANANA WITH RUM 7,80
VANILLA ICE CREAM

EACH DISH SEPARATE OR AS

FOUR-COURSE GOURMET-MENU 64,00

Steaks

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

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

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

Traditionals

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

TRADITIONAL ,WIENER SCHNITZEL' 23,80
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)

RESPONSIBLE FOR THE FRESH PREPARATION OF YOUR DISHES:

CHEF GERALD UNTERREINER WITH

JESPER, NESRIN, LISA, STEFAN, DESTINY, ALI, DOMINIQUE

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

,AFFOGATO‘ 4,80
ESPRESSO • VANILLA ICE 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 ROOIBOS		
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 dairy products	Vorarlberg Milch, Feldkirch
eggs	Geflügelhof Daniel und Angelika Bell, Feldkirch
vegetables, fruits	Biohof Ruth Grabher, Nofels Fruchtexpress, Frastanz
trout	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

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