RESTAURANT
GARFRENGA
NENZING

OUR MOTTO:
FROM THE REGION. FOR THE REGION. FOR YOU.

Venison and Deer – Austria (partly from our own hunting grounds)
Pork – Austria
Fish – Rainer Stroppa, Neurauter Frisch, Grissemann
Mountain Cheese and Spätzlekäs – Nenzinger Himmel & Schlins Dairies
Other cheese varieties – Vorarlberg Milch
Fruit and Vegetables – Fruchtexpress Frastanz
Schnapps – Schallert Nenzing, Summer, Freihof
Exclusive House Wines – Direder, Zehetbauer, Heinrich, Gross
Classic House Wines – Bauer and Kölbl
Beers and Vo Üs Lemonades – Frastanzer Brewery

THE SECRET INGREDIENT IS ALWAYS LOVE.
LOVE FOR THE REGION & LOVE FOR PEOPLE.

Your Hosts
Gertie, Josef & Michelle Morik

with the kitchen crew:
Our head chefs Georg Löser & Heinz Farmer
with sous-chef Nicole Sturn
supported by Wolfgang, Sašo, Balazs, Emma, Maria & Ella

service team:
Alexandra, Dado, Elias, Anna, Zoltan,
Sabrina & Sven

TO START– AN APERITIF...

... TIME TO RELAX – TIME TO ENJOY

House aperitif - a fine splash of elderflower or strawberry purée, topped with sparkling wine	€ 6,90
Glass of sparkling wine – prosecco or cava, as per daily recommendation	€ 7,00
Martini bianco with ice and lemon	€ 5,90
Walcher's Vermouth Rosso with ice and organe	€ 6,70
Belsazar Vermouth topped with Aqua Monaco Tonic (also available alcohol-free with Undone)	€ 8,50
Hugo with a splash of Veltliner	€ 7,90
Aperol spritz with white wine or sparkling wine	€ 7,90
House recommendation: campari soda with a splash of lemon	€ 6,70
Campari with soda or orange	€ 6,50
Cynar with ice	€ 5,50
Sherry cuesta fino	€ 5,60
Ruby port fonseca	€ 5,70
Pernod with ice or water	€ 5,50

WARMING SOUPS...

... DELIGHTFUL DURING THE WINTER SEASON

Broth with liverspätzle		€ 6,90
Broth with herb crêpe strips		€ 6,90
GOULASH SOUP house-style, served with bread		€ 8,90
CREAM OF PUMPKIN SOUP with pumpkin seed oil and roasted seeds		€ 8,90

SALADS AND STARTERS...

... HEALTHY AND FRESHLY PREPARED

COLORFUL SALAD VARIATION with balsamic vinaigrette * * alternatively with homemade french dressing		€ 8,50
BEEF TATAR with onion rings, capers, and fried quail egg served with butter and toast corners	*160 g* *80 g*	€ 21,50 € 16,90
FRESH GOAT CHEESE IN BACON WRAP on mixed leaf salad with potato dressing		€ 16,50
BURRATA with colorful cherry tomatoes, pesto, and pine nuts		€ 17,70
SMOKED SALMON TATARE with avocado, wasabi, and pumpernickel		€ 16,90

VEGETARIAN & FISH...

... for lovers of vegetarian and fish cuisine

KÄSKNÖPFLE IN THE PAN

with roasted onions, mixed leaf salad, and potato salad
truly "gsibergerisch"... € 18,90

VEGAN GREEN OAT BURGER

patty made from oats and green vegetables
in a burger bun with leaf salad, tomato, and red onions
refined with white bbq sauce
... choice of mixed leaf salad or french fries € 22,90

MILD VEGETABLE COCONUT CURRY – VEGAN

with coconut milk and colorful vegetables
served with basmati rice € 18,90

... optionally with black tiger prawns *per prawn* € 2,90

CREAMY CHANTERELLE GOULASH WITH PAPRIKA

with bread dumpling and fresh herbs €19,50

BAKED POTATO WITH GREEN SALAD AND YOUR CHOICE OF ...

... Mediterranean vegetables and herb sour cream € 18,90

... smoked salmon and herb sour cream € 22,90

DUET OF SALMON AND LOCAL RAMSCHWAG CHAR

with mixed vegetables, buttered potatoes
and lemongrass sauce € 33,70

Our head chef is happy to recommend vegan, gluten- and lactose-free dishes.

MAIN COURSE DELIGHTS...

... OUR HEAD CHEF'S RECOMMENDATION OF THE MONTH

BEEF FILET STEAK 200G
with steakhouse rustica fries and mixed vegetables
in creamy pepper sauce € 43,90
as **lady steak** 150g € 37,90

"THE ALPENCAMPING" BURGER – WOLFI'S STYLE
juicy beef patty (180g), grilled bacon, fried egg, tomato, onions,
vorarlberg mountain cheese, burger sauce, sourdough bun
... choice of fries or salad € 22,90

CHICKEN COCONUT CURRY
with coconut milk and colorful vegetables
served with basmati rice € 23,50

VENISON RAGOUT
with buttered spätzle, broccoli, and red cabbage € 28,90

ONION ROAST BEEF
served with roast potatoes and bacon green beans
with hearty gravy € 29,50

PINK-ROASTED VEAL FILLET
with seasonal vegetables and linguine
in a creamy chanterelle sauce € 39,50

OUR CLASSICS...

... INDISPENSABLE FAVORITES

VIENNESE SCHNITZEL FRIED IN CLARIFIED BUTTER	
FROM PORK	€ 20,90
FROM REGIONAL VEAL	€ 28,90
... choice of french fries or parsley potatoes	
cranberries on request	€ 1,50
THE NENZING DISH	
tender pork medallions with egg spätzle, creamy mushroom sauce, and market vegetables	€ 26,50
also available as a smaller portion	€ 23,20
"DIE FUHRE MIST" – THE STYLISH WHEELBARROW	
a variety of grilled and fried meats served in a wheelbarrow with french fries, grill sauce, and herb butter	€ 24,70
OUR GRILL SPECIALTY – "THE HOUSE PLATTER"	
a selection of grilled and pan-fried meats with herb butter, sauces, egg spätzle, croquettes, french fries, and a bouquet of vegetables	
from 2 persons / per person	€ 29,50
*extra place setting just for kids	€ 3,90
ANY SIDE DISH CHANGE	€ 2,00

COFFEE AND CHOCOLATE SPECIALTIES

Garfrenga coffee – coffee liqueur with whipped cream and vanilla ice cream	€ 8,60
Affogato – espresso with vanilla ice cream	€ 6,20
Coffee / Verlängerter (long coffee)	€ 3,80
Latte macchiato	€ 4,90
Kaffee amaretto	€ 6,90
Espresso or Ristretto	€ 3,50
Milky coffee	€ 4,60
Cappuccino	€ 4,80
hot chocolate	€ 4,80
chocochino	€ 4,90
Tea – peppermint, fruit, herbal, green tea, assam, chamomile	€ 3,90

NON-ALCOHOLIC DRINKS

Montes mineral water still		0,33	€ 4,00
Montes mineral water sparkling	0,33 € 4,00	0,75	€ 7,40
Sparkling spring water from our own source	0,50 € 3,40	1,00	€ 5,30
Still spring water from our own source	0,50 € 3,10	0,70	€ 3,90
Vo Üs' cola, orange, cola mix or lemon soda	0,25 € 3,90	0,50	€ 4,90
Coca Cola Zero		0,33	€ 4,40
Iced tea	0,25 € 3,90	0,50	€ 5,00
Vo Üs organic herbal lemonade		0,33	€ 4,00
Vo Üs organic stone pine & lemon		0,33	€ 4,00
Apple, blackcurrant, orange or mango juice (pure)	0,25 € 3,90	0,50	€ 5,20
Apple, blackcurrant, orange or mango juice with soda	0,25 € 3,80	0,50	€ 5,10
Apple, blackcurrant, orange or mango juice with still water	0,25 € 3,80	0,50	€ 5,10
Soda with lemon or elderflower and lemon slice	0,25 € 3,30	0,50	€ 4,20
Fever tree indian tonic or mediterranean		0,20	€ 4,40
Bitter lemon, tonic water		0,20	€ 4,10

BEERS

Frastanzer Gold Spezial	0,20 € 3,40	0,30 € 4,40	0,50	€ 5,40
Frastanzer Kellerbier			0,50	€ 5,80
Radler sweet or sour		0,30 € 4,40	0,50	€ 5,40
Franziskaner original wheat beer		0,30 € 4,60	0,50	€ 5,90
Franziskaner alcohol-free			0,50	€ 5,80
Freibier alcohol-free			0,50	€ 5,40
Franziskaner wheat beer with cola or lemon soda			0,50	€ 5,80

WINES BY THE GLASS- MORE AVAILABLE ON RECOMMENDATION

Rosé by Kölbl	0,125 € 4,90	0,25 € 9,80	0,50	€ 19,60
Grüner Veltliner by Kölbl	0,125 € 4,90	0,25 € 9,80	0,50	€ 19,60
Zweigelt by Bauer	0,125 € 4,90	0,25 € 9,80	0,50	€ 19,60

RESTAURANT GARFRENGA NENZING

SO GLAD
YOU'RE SPENDING YOUR WELL-DESERVED FREE TIME WITH US.

TO END THE EVENING, WE RECOMMEND ONE (OR A FEW) DRINKS
IN OUR BAR & LOUNGE "NATURNAH" – A SPACE TO UNWIND.

WITH ALL OUR LOVE AND BEST WISHES FOR YOUR HEALTH.

ALLERGEN NOTICE:

Please note that all our dishes may contain traces of common allergens (gluten, lactose, nuts, etc.).
our staff will gladly advise you in consultation with our head chef!