

## **„Ilga`s“ Specialities**

Euro

### **Fondue Bourguignonne** (fried in oil)

200g fillet of beef | veal fillet | turkey fillet

49

### **Fondue Chinoise** (boiled in soup)

200g fillet of beef | veal fillet | turkey fillet

Fondue soup with Sherry LO

49

### **Fondue Chinoise** with prawns (boiled in soup)

200g „Eden prawns“ BLO

49

### **Tatarenhut** (Metallhut- Grill), ansonsten wie Fondue

200g fillet of beef | veal fillet | turkey fillet L

50

We serve all our Fondues with: french fries or rice | small mixed salad | different sauces CDFGM,

Side dishes are replenished on request!

Extra charge : 100g fillet of beef

16

100g veal fillet or shrimps

14

100g turkey fillet

11

**Cheese Fondue** | mixes salad | mixed pickles | fruits | cranberries |  
pieces of bread AGMO

36

With our Meat- and Cheese Fondues, we serve 1 Bodensee  
Obstler!

**Chocolate Fondue** | fresh fruits | cake pieces ACGHO

22

**Raclette** traditional from a big cheese loaf | baked potatoes | mixed  
pickles | various sour and hot sauces | bacon | ham | small mixed  
salad, 1 Obstler GM

37

Raclette: You eat as much as you can!

***We serve our Specialities from 18:00 on, for 2 or more person.  
Please book in advance! Tel. 31210***

## Soups

Euro

<b>Clear soup</b>   organic liver dumplings <small>ACL</small>	7
<b>Clear soup</b>   pancake stripes <small>ACGL</small>	7
<b>Goulash soup</b> <small>ALO</small>	8
<b>Tomato-cream soup</b>   whipped cream   croutons <small>ACEGHL</small>	8

## Salads and starters

<b>Small salad</b>   oil-vinegar or French dressing <small>CGLMO</small>	6
<b>Mixed seasonal salad</b>   oil-vinegar dressing <small>LMO</small> (vegan) or French dressing <small>CGLMO</small>	10
<b>Chefsalat</b>   green salad   quail egg   croutons   caramelized goat cheese   pomegranate seeds   yoghurt dressing <small>ACGLMO</small>	15
<b>Wedelsalat</b>   green salad   chicken breast stripes   tomatoes   balsamic dressing <small>ACGLMO</small>	15
<b>“Gourmet salad”</b>   grilled king prawns   lettuce   rocket   parmesan <small>BCM</small>	21
<b>„Bio“ smoked sausages</b>   horse-radish   bread <small>A</small>	9
<b>Ham and cheese toast</b> with salad garnish <small>AGL</small>	11
without salad <small>AGL</small>	8
with french fries <small>AGL</small>	11
<b>“Arlberger bacon plate”</b>   mountain cheese   horseradish   bread <small>ACG</small>	17

## **Main Courses**

Euro

### **Wiener Schnitzel (pork)**

French fries | cranberries AC

22

### **Ilga-organic-Burger**

Lecher organic beef | bacon | cheddar | french fries |  
barbecue sauce LGC

19

### **„Rösti“**

Fried egg | leaf spinach | salad CM

15

### **“Rösti”**

Bacon | mozzarella | salad CM

16

### **“Rösti”**

Smoked salmon | mozzarella | salad CDM

20

### **Baked potato**

Sour cream | small mixed salad GM

11

### **Fried chicken**

Potatoe- field- salad AM

24

### **Big portion french fries**

8

**Fillet steak (Lecher Bio beef) | herb butter | baked potato with  
sour cream GM**

39

### **Spaghetti**

Bolognese- pesto or tomato sauce ACGL

15

### **„Arlberger cheese spätzle“**

Fried onions | salad ACGM

18

## Children`s menu

Euro

Small „ <b>Wiener Schnitzel</b> “ (pork)   french fries AC	9
<b>Chicken sticks</b>   french fries AC	9
<b>Spaghetti</b>   bolognese or tomato sauce AC	9
<b>French fries</b>	6
<b>Grilled sausages</b>   french fries	9
<b>Children`s set menu</b>   children`s main course   0,2 l lemonade or 0,4 l lemonade spritzer   ice cream ACGO	13
<b>Children`s set menu</b>   french fries   0,2 l lemonade or 0,4 l lemonade spritzer   ice cream ACGO	10
<b>Children`s ice lolly</b> CG	2
<b>1 scoop of ice cream</b> CG	2

## Sweets

<b>Homemade „Apple- or Cream-Cheese-Strudel“</b>   whipped cream ACGO	7
with vanilla sauce or vanilla ice cream	9
<b>Homemade chocolate cake</b>   whipped cream ACGH	7
with vanilla sauce or vanilla ice cream ACGHO	9
<b>Apricot pancakes</b>   vanilla ice cream AGL	11
<b>Chocolate pancakes</b>   vanilla ice cream AGLE	11

## **Soft Drinks**

Euro

0,2 l Cola, Fanta, Sprite, Spezi, Almdudler, Apple juice	2,90
0,4 l Cola, Fanta, Sprite etc.	5,80
0,2 l Orange juice „Fair Trade“ + Bio	4,00
0,2 l Apple juice with Soda or water	2,50
0,4 l Apple juice with Soda or water	5,00
Vöslauer Mineral still or sparkling water, bottle 0,33 l	3,80
Vöslauer Mineral sparkling water, bottle 1 l	8,50
Vöslauer Mineral still water, bottle 0,75 l	7,50
Tonic Water, Bitter Lemon, bottle 0,2 l	4,00
Red Bull, can 0,25 l	5,00
Pago juice: Apricot, Mango, Black Currant, 0,2 l	5,00
Pago juice: with water or soda, 0,4 l	5,50

## **Hot drinks**

Espresso	3,60
Cup of coffee, Coffee Haag	4,00
Latte Macchiato, Cappuccino	4,70
Glas tea from Ronnefeldt: English Breakfast, Earl Grey, Green Dragon, Refreshing Mint, Fruity Camomile, Sweet Berries, Wellness-Rooibos, Herbs	4,60
Ginger-Lemon tea	4,20
Hot Lemon	4,20
Hot chocolate	without whipped cream 5,00
	with whipped cream 5,20
„Lumumba“ – hot chocolate	with rum 7,00
	with rum and whipped cream 7,20
Glühwein red	6,00
Jagatee	6,00

## Red and white wine, by the glass

Euro

### Red:

1/8 l Mönchhofer Blauer Zweigelt, Landwein 12% 4,00

### **From the 0,75 l bottle:**

1/8 l Cabernet Sauvignon, Thaller 12,5% 6,00

1/8 l Artadi Tempranillo, Rioja, 14% 6,70

1/8 l Blaufränkisch Johanneshöhe, Prieler, 13% 6,50

### White:

1/8 l Sandgrube, gr. Veltliner, Landwein, 12% 4,00

### **From the 0,75 l bottle:**

1/8 l Chardonnay, Paul Achs, 12,5% 5,80

1/8 l Steinfeder, gr. Veltliner, Domäne Wachau, 11,5% 5,90

1/8 l Temento green, Sauv. Blanc/Welschriesling, 12% 6,10

„Gespritzter“ white or red, ¼ l 4,20

Glass „Aperol Spritzer“ with white wine 6,20

Glass „Aperol Spritzer“ with sparkling wine or prosecco 9,50

Campari Orange 8,00

## Beer

**Stiegl Gold,** 0,5 l 5,90 **Paulaner,** 0,5 l 6,10

draught 0,3 l 4,50 draught wheat 0,3 l 4,70

0,2 l 3,40 0,2 l 3,60

**Radler** 0,5 l 5,90

0,3 l 4,50 **Gösser** 0,33 l bottle 4,50

low alcohol

## Hard liquers

Obstler, Grappa, 2 cl 4,00

Apricot, Cherry, Rasperry, 2 cl 4,60

Vogelbeerbrand, Hazelnut, 2 cl 5,50

Williams with bear, Wodka Fig, „Besoffene Marille“, 2 cl 4,60

Weinbrand, 4 cl 4,70

Remy Martin VSOP, 2 cl 7,00

Ramazotti, Jägermeister, Gurktaler, Fernet Branca, 2 cl 4,50

### **Schnapps specialities from Attersee:**

Trausner`s Reserve: Plum, Traminerbrand, 2 cl 9,50

**Specialities from Bodensee Zauser:** Schlehe, Subira, 2 cl 9,50

**Pfanner „der Edle“:** Quince, Williams honey, Enzian, 2 cl 8,00

**White wine**

Euro

<b>Weißburgunder</b>	<b>Heidi Schröck</b> , Neusiedlersee, 2016/17, 12,5%	41,00
<b>Sauvignon Blanc</b>	<b>Hillinger</b> , Burgenland, Bio, 2018, 12%	43,00
<b>Gr. Veltliner-Steinfeder</b>	<b>Domäne Wachau</b> , 2017/18, 11,5%	34,00
<b>Gr. Veltliner-Federspiel</b>	<b>Domäne Wachau</b> , 2018/18, 12%	39,50
<b>Gr. Veltliner-Smaragd</b>	<b>Domäne Wachau</b> , 2017/18, 13,5%	46,00
<b>Grüner Veltliner</b>	<b>Kurt Angerer</b> , Kies, Kamptal, 2017, 12,5%	38,00
	<b>Magnum (1,5 l)</b>	77,00
<b>Grüner Veltliner</b>	<b>A. Bauer</b> , Niederösterreich, 2018, 13,5%	42,00
<b>Chardonnay Unplugged</b>	<b>Reeh</b> , Andau-Neusiedlersee, 2017,14%	44,50
	<b>Magnum (1,5 l)</b>	91,00
<b>Roter Veltliner</b>	<b>Josef Fritz</b> , Niederösterreich, 2017, 14%	55,00
<b>Vogeltanz,Sauv.Bl./Char.</b>	<b>Sabathi</b> , Südsteiermark, 2015, 13,5%	60,00
<b>Gelber Muskatteller</b>	<b>Mitzi, Gross</b> , Südsteiermark, 2018, 12%	40,00
<b>Riesling Goldtröpfchen</b>	<b>Nik Weiss</b> , Mosel, 2018, 9%	52,00
<b>Sauvignon Blanc</b>	<b>Andrius</b> , Südtirol, 2017, 14%	59,00
<b>Chablis</b>		
<b>&lt; Terroir de la Chapelle &gt;</b>	<b>Patrick Pouze</b> , Frankreich, 2017, 14%	59,00
<b>Rosè</b>	<b>Triennes</b> , Frankreich, 2017, 12,5%	39,50
<b>Cistercien Rosè</b>	<b>Schloss Gobelsburg</b> , 2016/17, 12%	38,00

(Vintages subject to availability)

**Red wine**

Euro

<b>Heideboden Cuvée</b>	<b>Keringer</b> , Mönchhof, Burgenland, 2016/2017, 14%	44,00
<b>Legends Cs/Ms</b>	<b>Scheiblhofer</b> , Burgenland, 2016/17, 14%	46,00
	<b>Magnum</b> (1,5 l)	94,00
	<b>Doppel Magnum</b> (3 l), 2015	192,00
<b>Merlot Unplugged</b>	<b>Reeh</b> , Andau-Neusiedlersee, 2017, 14,5%	59,00
<b>Zweigelt Unpulgged</b>	<b>Reeh</b> , Andau-Neusiedlersee, 2018, 14%	45,00
	<b>Magnum</b> (1,5 l)	93,50
<b>Zweigelt Schwarz Rot</b>	<b>Schwarz</b> , Burgenland, 2017, 13,5%	85,00
<b>St. Laurent</b>	<b>Grassl</b> , Niederösterreich, 2017, 12,5%	43,50
<b>Pinot Noir</b>	<b>Igler Hans</b> , Ried Fabian, 2017, 13%	50,00
<b>Chianti Riserva</b>	<b>Barone Ricasoli</b> , Rocca Guicciarda, Italien, 2014/16, 13,5%	52,00
<b>Chianti Cl. Riserva</b>	<b>Villa Mangiacane</b> , Italien, 2012, 14,5%	61,50
<b>Monpra L.R. Nb/Ba/Ca</b>	<b>Conterno Fantino</b> , Italien, 2014/2016, 14,5%	77,00
<b>Brunello di Montalcino</b>	<b>Collosorbo</b> , Italien, 2014/16, 14,5%	81,00
<b>Cinquanta Rosso</b>	<b>San Marzano</b> , Italien, 2012, 14,5%	61,00
<b>Cab. Sauv. Reserva</b>	<b>De Gras</b> , Chile, 2013/16, 13,5%	46,00

(Vintages subject to availability)



## **Before and after**

Euro

Pernod 2 cl	4,00
Amaretto 2 cl	4,00
Baileys 4 cl	7,00
Bacardi 4 cl	7,00
Martini bianco, rosso, extra dry 4 cl	6,00
Bourbon Four Roses 4 cl	7,00
Johnnie Walker Red Label 4 cl	8,00
Johnnie Walker Black Label 4 cl	12,00
Pfanner Whiskey 4 cl	9,00

## **Champagne**

Moet & Chandon	115,00
Roederer	115,00
Veuve Cliquot	115,00
Ruinart	110,00
Ruinart Rosè	130,00

## **Sparkling wine**

Glass sparkling wine 0,1 l	7,50
Glass Prosecco 0,1 l	7,50
Glass sparkling wine with Chassis 0,1 l	7,50
Glass sparkling wine with Orange juice 0,1 l	7,50
Glass sparkling wine with Aperol	9,50
Prosecco, Le Contesse, 0,75 l	40,00
Sekt, Le Contesse, dry, 0,75 l	40,00

