

# Eventful history. Artful dishes.

Welcome to the „Wälder Stube 1840“.  
Welcome to our Gourmet restaurant!

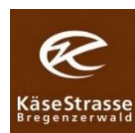
We invite you to lend your ear to our historic house. Maybe you can hear about one of all those stories it can tell? In every case you feel the omnipresent familiar spirit that is supported by our marvellous crew.

Since Erna Metzler has co-founded the „Bregenzerwälder Gourmet cuisine“ in the late 1980ies, the kitchen of the SCHIFF stands for „highest expectations“ (Gault Millau) Our young chef Benjamin Wolter and his team do their best to meet those requirements.

Restaurant manager and sommelier Simon Lässer and all our employees make sure that your visit in our „Wälder Stube“ becomes an unforgettable experience.

Enjoy relaxed, sociable and especially culinary impressive hours. It is a great pleasure having you with us this evening.

Your  
Family Metzler



AMA-Lizenznummer 100 279



# Wälder Stube 1840

GOURMETRESTAURANT IM SCHIFF

## **Swordfish**

Pickled | Crawfish | Cucumber | Horseradish

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## **Sweetbread**

Carrot | "Wälder Sig" | Bread | Blueberry

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## **Scallop**

"Algengerde" | Edamame Beans | Bacon

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## **Truffle**

Cheese | Cranberry | Lettuce

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## **Cocos-Coriander Sorbet**

Bergamot | Gin

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## **Omaha Beef**

Rose Prime Boiled Beef | Onion | Black Salsify | Boletus | Chestnut

OR

## **Lamb**

Saddle | Artichokes | Basil | Macadamia Nut | Pepper

OR

## **Atlantic-Turbot**

Ox Paste | Jerusalem Artichoke | Wild Broccoli | Quinoa

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## **Devil's Cake**

Chocolate | Quince | Oranges | Sour Cream Ice

## tradition meets modern

Choose

in three, five or seven courses  
regional and international

3 courses	EUR 69,00
5 courses	EUR 87,00
7 courses	EUR 105,00

including wines (3 glasses)	EUR 25,00
including wines (4 glasses)	EUR 35,00
including wines (5 glasses)	EUR 45,00

Our staff members of course inform you about allergenic contents.