Valavier.Menu

Culinary – means mindfulness from the purchase to the plate.
„Good food" has always been the focus of our success story.
From the small „Jägerheim" to today's 4-star S Valavier active resort.
Cosy rooms. Memories of our YESTERDAY.
Enliven and animate our TODAY. And secure our TOMORROW.
We have always been a house that offers its guests a duet of modernity and tradition.
Sustainable nutrition. Sustainable shopping. Sustainable enjoyment.
Nevertheless, use all possibilities of the modern kitchen.
New. Inspiring. Down-to-earth. REAL.
The brain wants freedom of choice. An idea that goes down well.
And that is why we are constantly and consistently developing them further.
Because conscience eats with you.
This is not possible without personal responsibility. Especially when it comes to food culture.
Continuity and consistency. Arm in arm with the new. Shopping in the region is worth it. Even at home.
Here with us at the Valavier Active Resort.

We wish you enjoyable minutes of genuine craftsmanship!
Family Meyer and the Valavier Team

A place to belong

High quality food. Produced regionally with love.
Processed with craftsmanship. Inspired by the whole world.
Connected with our tradition.
Gifts of the homeland. Giving the homeland. From wild to mild.
For you. For enjoyment. Out of conviction.

David Meyer Schedlerhof in Brand. Yoghurt. Cow milk. Cow cheese.
Familie Michael Kegele Bürserberg. Goat cheese. Goat cheese products. Goat sausages.
Tobias Hartmann Feldkirch. Fresh eggs from free range chicken. Potatoes. Pork meat. Hay.
Familie Keiler Hühner Gut Höchst. Chicken from species-appropriate farming.
Metzgerei Remo Salzgeber. Meat and sausage specialties from Vorarlberg.
Meat from Austria and from near Germany
Honey from our beekeeper partnership. With Daniel Berger (Bludenz).
Near our Kneipp facility.
Game meat and game products from own hunting in Brand.
Beef from Berghof Müller in Brand.
Veal from Florian Kegele from Brand.
Duroc pork from Simon Burtscher from Nüziders.
Alp-butter from Raggal.
Mountain cheese from Bregenzerwald.
Bread from the bakery Begle from Bludenz.

List of allergenic ingredients
A: gluten
B: crustaceans
C: eggs
D: fish
E: peanuts
F: soybeans
G: milk
H: nuts
L: celery
M: mustard
N: sesame seeds
O: sulphur dioxide and sulphites
P: lupin



From.Our.Own.Hunting

STARTERS

Red Deer Tartare A, D, G, H, L, M
hand-cut venison tartare | celery cream
salt-baked celery | marinated wild mushrooms
lightly spiced cranberries | rye crispbread
| € 21,90

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Venison Carpaccio A, G, H
thinly sliced venison | rocket | pesto
parmesan | pine nuts
| € 20,90

JAGDBETRIEB
BRAND 1



MAIN.COURSES

Game ragout A, C, G, H, L, O
red cabbage | nut spaetzle | cranberry cream
| € 32,90

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Pink-Roasted Saddle of Venison F, G, O
braised quince | black salsify purée
caramelized brussels sprouts
venison jus with dark chocolate
| € 39,90

DELICATE.SMALL.TO START.

Artichoke Tartare [C, H]
almond cream | olive oil | balsamic vinegar
egg yolk | almond crumble | parmesan brittle
| € 15,90

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Prawn Cocktail [B, C, D, G]
North Sea prawns | avocado | crème fraîche
lobster mayonnaise | chickweed | toast
| € 17,90

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Bouillabaisse [A, B, C, D, R]
mussels | prawns | pike-perch fillet
focaccia | sauce rouille
| € 14,90

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Chicken Broth [A, C, I]
traditional meat spaetzle | vegetables | herbs
| € 9,90

Essen ist ein Bedürfnis,
Genießen eine Kunst

IN.THE.MIDDLE

Braised Iberico Pork Cheeks [G]
cauliflower cream | beetroot
parsnips | maitake mushrooms | jus
| € 28,90

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Arctic Char [D, G]
pumpkin purée | butternut pumpkin
nameko mushrooms | pioppini mushrooms
beurre blanc | herb oil
| € 29,90

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Wiener schnitzel [A, C, G, L, O]
fried in clarified butter
parsley potatoes **or** french fries
seasonal vegetables | lingonberries | lemon
veal | € 28,90
pork | € 25,90

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Cheese Spaetzle [A, C, G, M, O]
alpine cheese | crispy onions
melted onions | green salad
| € 22,90

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Cauliflower risotto [G, L, H, O]
Black garlic gel | goat cheese foam
Roasted hazelnuts | flamed Roscoff onion
| € 19,90

SIDE.DISHES

French Fries [C, M, O]
mayonnaise | ketchup
€ 6,50

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Grandma's Side Salad [A, C, G, O]
leaf salad | cherry tomatoes
cucumber | pickled onions
house dressing | croutons
€ 7,90

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Autumn Vegetables [G, L]
cauliflower cream
roasted jerusalem artichoke
glazed carrots
braised pearl onions
€ 6,90

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New Potatoes [G]
herb dip
€ 6,90

KIDS‘ CHOICE

Pork schnitzel A, C, G
French fries | vegetables
| € 16,90

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Spaghetti A, G
tomato sauce **or** bolognese
| € 11,90

***

Buttered spaetzle A, C, G
cream sauce
| € 9,90

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Fish fingers A, C, G, D
mashed potatoes | carrots
| € 13,90

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Tortellini A, C, G
ricotta | spinach | tomato sauce
| € 11,90

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French fries C, M, O
| € 7,90

AT.THE.END

Apple & Chestnut Dessert A, C, G, H
cinnamon sablé | apple & raisin compote
white chocolate & chestnut ganache
apple syrup gel | apple & chestnut ice cream
| € 16,90

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Kaiserschmarrn A, C, G
fluffy shredded pancake
your choice of plum compote,
apple purée **or** sour cherries
| € 17,90

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Iced coffee (shaken) A, C, G
vanilla ice cream
cappuccino ice cream | cold coffee
coffee liqueur | whipped cream
| € 10,00

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Iced coffee (classic) A, C, G
vanilla ice cream | cold coffee
coffee liqueur | whipped cream
| € 10,00

ICE.CREAM

Heiße Liebe A, C, G, H
vanilla ice cream | raspberry sauce | vanilla waffle
white chocolate ganache | raspberry crunch
| € 12,90

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Coupe denmark A, C, G, H
vanilla ice cream | chocolate sauce
white chocolate ganache
chocolate waffle | caramelized pecans
| € 12,90

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Banana split A, C, G, H
banana | vanilla ice cream
chocolate ice cream | whipped cream
chocolate sauce | almond flakes
| € 12,90

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Mixed ice cream A, C, G
3 scoops of your choice
with whipped cream
| € 10,00

CAKES.AND.STRUDELS

Sachertorte and **Linzertorte**		€ 4,80 per slice
Apple strudel, **quark strudel** und **apricot strudel**		€ 2,40 per slice
Cake of the day		€ 4,80 per slice

Toppings your choice of: **vanilla sauce** € 2,50 | **vanilla ice cream** 1 scoop € 2,50 | **whipped craem** € 2,00

COFFEE & TEE

Cup of coffee	| € 4,50
Milk coffee	| € 4,90
Espresso	| € 3,50
Double Espresso	| € 5,50
Cappuccino	| € 4,90
Latte Macchiato	| € 4,90
Espresso Macchiato	| € 4,00
Affogato Vanilla ice cream with espresso and whipped cream	| € 8,10
Hot chocolate	| € 5,90
Cup of tea	| € 4,90

Please ask our team members
about the Valavier tea selection.

REFRESHING

Brandnerwasser	sparkling 0.75 l | € 6,90
Römerquelle	sparkling 0.33 l | € 4,20 sparkling / still 0.7 l | € 7,50
Lemonade *Orange, Lemon, Cola, Spezi*	0.25 l | € 3,90 0.5 l | € 6,40
Iced Tea Peach	0.25 l | € 3,90 0.5 l | € 6,40
Juices *Apple, Black currant, Passionfruit, Mango, Orange, Cranberry, Pineapple, Apricot, Tomato*	
plain or with sparkling water	0.25 l | € 3,90 0.5 l | € 6,40
Coca-Cola *Classic / Zero*	0.33 l | € 4,90
Almdudler	0.33 l | € 4,90
Thomas Henry *Tonic Water, Bitter Lemon, Ginger Ale*	0.2 l | € 5,60

HOPPY & LOCAL

Frastanzer Gold on draught	0.2 l | € 3,90 0.3 l | € 4,90 0.5 l | € 5,90
Radler sweet or sour	0.3 l | € 4,90 0.5 l | € 5,90
Frastanzer Organic dark beer	0.3 l | € 5,40 0.5 l | € 6,40
Frastanzer Organic cellar beer	0.3 l | € 5,40 0.5 l | € 6,40
Rieder Wheat beer on draught	0.3 l | € 5,40 0.5 l | € 6,40
Frastanzer Hoppy Callista	0.3 l | € 5,40 0.5 l | € 6,40
Frastanzer Organic Pils	0.3 l | € 5,40
Frastanzer *alcohol free beer*	0.5 l | € 5,90
Rieder Hefeweizen *alcohol free wheat beer*	0.5 l | € 6,40

BY GLASS

WHITE & ROSÉ

Grüner Veltliner *Ried Geyer*
Winery Bannert, Weinviertel DAC
0.1 l | € 5,60
0.75 l | € 35,90

Riesling *Gedersdorf*
Winery Buchegger, Kremstal
0.1 l | € 6,40
0.75 l | € 39,90

Cuvée Tegel & Mergel
Chardonnay, Pinot Blanc, Grüner Veltliner
Organic Winery Pröglhöf,
Niederösterreich
0.1 l | € 5,60
0.75 l | € 35,90

Rosé vom Zweigelt
Winery Fritsch, Wagram
0.1 l | € 5,90
0.75 l | € 37,90

RED

Zweigelt
Winery Gesellmann, Burgenland
0.1 l | € 6,20
0.75 l | € 38,90

St. Laurent *Ried Kreuzberg*
Winery Bannert, Niederösterreich
0.1 l | € 6,20
0.75 l | € 38,90

Cuvée *Exquisite*
Winery Waldschütz, Wagram
0.1 l | € 6,40
0.75 l | € 40,90

SPARKLING

Valavier Sparkling wine
0.1 l | € 6,40
0.75 l | € 34,90

Prosecco DOC
Il Colle, Veneto
0.1 l | € 7,50
0.75 l | € 48,90

Pinot Rose Spumante
Tezze di Vazzola, Veneto
0.1 l | € 6,40
0.75 l | € 38,90

ALCOHOL FREE FOOD PAIRINGS

Hollamin spritz
alcohol-free gin, elderberry,
soda, lemon, grapefruit juice
€ 9,90

Apple rose sparkling wine
alcohol-free
0.1 l | € 6,40
0.2 l | € 8,50

Verjus
alcohol-free
0.1 l | € 6,40
0.2 l | € 8,50

House aperitif
alcohol-free
0.1 l | € 6,40
0.2 l | € 8,50

Valavier.Culinary.Timetable

Enjoyment around the **Valavier.year**
Rich **breakfast buffet** from 7.30 am to 10.30 am
Lunch à la carte from 11.30 am to 4.00 pm
Dinner à la carte from 6.00 pm to 8.30 pm

Every **Sunday** Valavier **brunch** from 10.00 am to 2.30 pm
Every **Tuesday** Valavier **tartar buffet** from 6.00 pm to 8.30 pm
Every **Wednesday** Valavier **fish buffet** from 6.00 pm to 8.30 pm
Every **Thursday** Valavier **dessert buffet** from 6.00 pm to 9.00 pm
Every **Friday** Valavier **austrian buffet** from 6.00 pm to 8.30 pm
Every **Saturday** Valavier **mediterranean buffet** from 6.00 pm to 8.30 pm

Ferry – Executive chef

Thanks to our chef Ferry you can experience modern moments of pleasure!

With a pinch of YESTERDAY, the flair of TODAY and a touch of TOMORROW, your visit to our restaurant will be a true taste experience!



Always.Up.To.Date

Valavier all year round.
Always up to date.
Never miss any offers.
Always feel like you're on vacation.
Why not follow us on our social media

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