



GASTHOF AU

A WARM WELCOME TO THE GASTHOF AU

Dear guests

As one of the oldest restaurants in Liechtenstein, the Au has always been a meeting place for young and old. It is still known as a Country Inn, frequented by everyone, including families.

The Au maintains its traditional style and brings the charm from past times back to life. New technology is gently intergrated and goes hand in hand with the peaceful and comfortable atmosphere of the establishment. Experience the warm atmosphere with the old traditional timber decoration.

Let yourself be spoiled by our Team in relaxing surroundings and enjoy our culinary delights with a glass of fine wine.

We look forward to greeting you in the Gasthof Au and hope that you enjoy your meal and time with us.

Sincerely,

Your Gasthof Au-Team

Starters

Leaf salads

with pumpkin seeds, radish and cress

small CHF 7.50 / large CHF 9.80

Mixed salad

small CHF 9.50 / large CHF 12.50

Dressing of your choice:

French Italian Seed oil dressing

Cheese and sausage salad

with lettuce and shallots on house dressing

CHF 14.50

Garnished cheese and sausage salad

with mixed lettuce and shallots on house dressing

CHF 19.50

Tatar from the angus beef

with toast, butter, cornichons and bread chip

small CHF 24.50 / large CHF 32.50

Styrian fried chicken salad

with chicken, scarlet runner beans, potato and leaf salad with seed oil dressing

CHF 25.50

Salad plate

sliced chickenbreast and salads

CHF 24.50

Soups

Fresh soup of the day

CHF 12.50

Beef broth of prime boiled beef

with semolina dumplings or homemade sliced pancakes,
vegetables and chives

CHF 9.50

Pasta & Vegetarian

Minced swiss premium beef with macaroni

with homemade apple puree, roasted onions and black pepper

CHF 19.50

Vegetables in yellow Thai curry sauce

served with basmati rice, black sesame seeds, mint yogurt, chili

CHF 23.50

Tortelloni filled with ricotta & spinach

with tomato ragout, grated mountain cheese and chive oil

CHF 24.50



Kids

Small Viennese Schnitzel

with french fries (pork)

CHF 12.50

Crispy fish

with tartar sauce & potatoes

CHF 13.50

Chicken breast in cream sauce

with potato croquettes and carrots

CHF 14.50

Pasta with tomato sauce

with grated hard cheese

CHF 12.50



Classics

Viennese Schnitzel

Baked in butter, served with homemade cranberry jam

pork CHF 24.50

veal CHF 41.50

Cordon Bleu

Filled with cooked ham and gruyere cheese
baked in butter, served with homemade cranberry jam

pork CHF 33.00

veal CHF 49.50

Side dish of your choice:

French freis Parsley potato steamed Basmati rice

Crispy Zander Fish Bites

with homemade tartar sauce & parsley potatoes

CHF 29.00

Braised swiss beef shoulder in a strong redwine sauce

With mashed potatoes, carrot-celery vegetables and crème fraiche

CHF 39.50

Prime boiled beef of Swiss veal

served in 2 courses

soup with sliced pancakes,

crispy fried grated potatoes, creamy spinach
and horseradish

CHF 44.50



Freshly roasted «Zwiebelrostbraten» (swiss roast beef with crispy onions)

Served with potato noodles and Romanesco with breadcrumb butter

CHF 41.50

Steak specialities

Argentinian Black Angus Beef
tender, juicy meat with high marbling

Beef fillet – Tenderloin

Ladies cut	150 g	CHF 37.50
Fillet steak	200 g	CHF 44.50
Gentlemen's cut	300 g	CHF 59.50

Entrecôte

Entrecôte	200 g	CHF 37.50
Gentlemen's cut	300 g	CHF 49.50

Sides and sauces of your choice

Black pepper french fries, crispy „Rösti“,
steamed rice or seasonal vegetables

CHF 5.50 per side dish

Pepper cream sauce, whipped herb butter or red wine gravy
included in the price

Degrees of doneness

We serve our steaks
rare, medium rare, medium or medium well



GASTHOF AU

Wine Menu



Sparkling wine

Adank's BRUT AOC – méthode traditionnelle

0.75 l CHF 89.00

Champagne

Billecart-Salmon Brut Réserve AOC

0.75 l CHF 115.00

Egly-Ouriet Brut Tradition Grand Cru

0.75 l CHF 140.00

Veuve Fourny & Fils Brut Nature Blanc de Blancs 1er Cru AC

0.75 l CHF 105.00

Moët & Chandon Impérial Brut

0.75 l CHF 90.00

Dom Pérignon Cuvée Brut (Jg 2010)

0.75 l CHF 235.00



White wine

Liechtenstein & Switzerland

Villa Vrena Gewürztraminer – Wingert Hintergass Vaduz	5 dL	CHF 32.00
HP's Cuvée – Hanspeter Nigg	7.5 dL	CHF 69.50
Chardonnay Passion – Weingut Donatsch	7.5 dL	CHF 85.00
Fläscher Riesling Sylvaner – Weingut Daniel & Monika Marugg	7.5 dL	CHF 57.00
Fläscher Sauvignon Blanc – Weingut Hansruedi Adank	7.5 dL	CHF 72.20

Austria

Sauvignon Blanc Ried Grassnitzberg Erste STK Lage – Weingut Tement	7.5 dL	CHF 73.50
Grüner Veltliner Hasel Kamptal DAC – Weingut Allram 	7.5 dL	CHF 57.50
Riesling Ried Schütt Smaragd – Weingut Emmerich Knoll	7.5 dL	CHF 91.50
Grüner Veltliner Weinviertel DAC – Hofkellerei	7.5 dL	CHF 57.00



Germany

Grüner Veltliner Rotes Tor Federspiel – Weingut F. Hirzberger	7.5 dL	CHF 68.90
Riesling Tonschiefer trocken – Weingut Dönnhof	7.5 dL	CHF 63.50
Riesling Kirchspiel Grosses Gewächs trocken – Weingut Wittmann	7.5 dL	CHF 89.00

France

Sancerre AC – Domaine Vacheron SOLD OUT	7.5 dL	CHF 74.00
Chablis Vaillons 1er cru AC Domaine Pattes Loup – Thomas Pico	7.5 dL	CHF 96.00
Meursault-Poruzots 1er cru AC – Domaine Antoine Jobard SOLD OUT	7.5 dL	CHF 139.00

Italy

Roero Arneis DOCG – Matteo Correggia SOLD OUT	7.5 dL	CHF 59.50
Chardonnay Cardellino DOC – Elena Walch	7.5 dL	CHF 62.50



Red wine



Liechtenstein & Switzerland

Ried Herawingert Pinot Noir – Hofkellerei	7.5 dl	CHF 84.00
Pinot Noir Passion – Weingut Donatsch	7.5 dl	CHF 89.00
	3.75 dl	CHF 45.00
Fläscher Pinot Noir Barrique – Weingut Hansruedi Adank	7.5 dl	CHF 74.50

Austria

Zweigelt Goldberg – Werner Achs	7.5 dl	CHF 58.50
Haideboden – Weingut Umathum	7.5 dl	CHF 68.50

France & Spain

Château Poujeaux cru bourgeois, Moulis AC	7.5 dl	CHF 79.50
Châteauneuf-du-Pape – Julien Barrot AC Domaine La Barroche	7.5 dl	CHF 82.00
Bourgogne Pinot Noir AC – Domaine Jean Grivot	7.5 dl	CHF 83.00
Gago Toro DO – Telmo Rodriguez	7.5 dl	CHF 63.00
Viña Tondonia Tinto Reserva DOC – R. López de Heredia	7.5 dl	CHF 79.50

Italy

Lagrein DOC – Elena Walch	7.5 dL	CHF 58.00
Chianti Classico DOCG – San Giusto a Rentennano	7.5 dL	CHF 62.50
Ornella DOC – Rocca di Frassinello	7.5 dL	CHF 63.50
Brunello di Montalcino DOCG – Poggio Antico SOLD OUT	7.5 dL	CHF 99.50
Bolgheri Rosso DOC – Le Macciole	7.5 dL	CHF 67.50
Il Pino di Biserno – Tenuta di Biserno SOLD OUT	7.5 dL	CHF 85.00
Nebbiolo d'Alba Valmaggiore DOC – Luciano Sandrone	7.5 dL	CHF 75.50
Barbaresco DOCG – Bruno Rocca	7.5 dL	CHF 84.00
Barbera d'Alba Cascina Nuova DOC – Mauro Veglio	7.5 dL	CHF 72.00
Barolo Le Vigne DOCG – Luciano Sandrone	7.5 dL	CHF 138.00



Please speak to a staff member for allergen information of our dishes.
Thank you!

DECLARATION

Bread: Liechtenstein and Switzerland

Origin of our meat, unless otherwise stated:

Pork: Switzerland

Veal: Switzerland

Beef: Australia, Argentina, Uruguay

Chicken: Thailand

Ham: Switzerland

Eggs: Barn eggs

Crispy Fish Bites: Germany

Shrimp: India

Beef and Chicken can be raised with hormones as growth promoters and/or can be produced with antibiotics and/or other antimicrobial growth promoters.

Service included, prices in CHF incl. 8.1 % VAT. Visa, Eurocard, Maestro, EC Direkt und Lunch Cheques.