

ZOMM tasting menu

Spring 2026

Marinated white Asparagus
Rose • Verbena • Macadamia

Lake Trout Crudo
Miso - Tahitian Vanilla • Tomato Bouillon
Furikake – house-made spice blend

Spring Tartlet
Warm Spring Vegetables • Wild Herbs
Sherry Sabayon

Rack of Lamb in a Bread Crust
Spinach • Spring Onion • Madras Curry • Labneh Yogurt

Whole Menton Lemon
Basil • Salted Almonds

Menu

Four course (without Tartlet) 88

Fife course 98

Add extra cheese course for 11 Euro

Wine pairing

4 Glasses 0,1 l 38

5 Glasses 0,1 l 47

Three.Courses 68

Surprise – honest, creative, and a little in love.
An invitation to uncover our culinary secrets.

Order menus per table.

Our Dishes

Starters

Marinated white Asparagus Rose • Verbena • Macadamia	17
Lake Trout Crudo Miso - Tahitian Vanilla • Tomato Bouillon • Furikake – house-made spice blend	19
Lamb Carpaccio BBQ • Spring Onion • Wild Herbs • Stompetoren Grand Cru Cheese • grilled Sourdough Bread	21

Mid Courses

Spring Tartlet Warm Spring Vegetables • Wild Herbs • Sherry Sabayon	18
ZOMM's House-Made Dumplings Spinach • Potato • Wild Garlic • Lemon Beurre Blanc • Belper Knolle Cheese	19 29
Bouillabaisse - Spring edition Alpine Prawns • Local Premium Fish • Seasonal Vegetables • Wild Garlic Oil • Sourdough Toast • Pau's Aioli	25 35

Main Courses

Grilled Sturgeon Fregola Sarda • Beetroot • BBQ Green Asparagus • Saffron Beurre Blanc	36
Rack of Lamb in a Bread Crust Spinach • Spring Onion • Madras Curry • Labneh Yogurt	39
Wiener Schnitzel of veal parsley potatoes • lingonberries • lemon	31

From the Open Fire

Entrecôte or rib-eye? Two cuts, two characters!

Entrecôte

Cut from the rib section of the beef loin, specifically the front part between the neck and sirloin.

A muscle that barely works – that’s why it’s so tender.

- 250 grams 50
- 350 grams 70

Rib - eye

Also from the front rib section, this cut includes the signature “eye” of fat that gives it its bold flavor.

- 250 grams 50
- 350 grams 70

Sides each 7,50

- Bart’s Favorite Potatoes, “BBQ Style”
- Crispy Potato Gratin
- Seasonal Vegetables with Character
- Mixed Spring Salad

Sauces each 4,40

- Red wine jus
- Pepper sauce

Our charcoal grill

Built by oven maker Elias Neuner based on ideas from Waal and Thomas – robust, precise, and the heart of our kitchen.

We use a variety of regional woods, each adding its own distinct character to the dishes.

The grill functions as a barbecue, smoker, and ember pit all in one.

Whether vegetables, fish, meat, or herbs – much of what we serve has met the flame.

This creates an honest, pared-down cuisine with natural depth and a delicate smoky aroma.

Our Sweet Side

Fruity Spring 13,50
Jerusalem artichoke, passion fruit & coffee

Whole Menton Lemon 13,50
Basil • Salted Almonds

Homemade ice cream (per scoop) 4,50

- Madagascar vanilla
- Original Beans simple dark chocolate
- Salted Almonds
- Butter caramel

Homemade sorbet (per scoop) 4,50

- Citrus
- Raspberry

Local Cheese Specialties

From Hofkäserei Scheiber (Silz/Tyrol) and
Sennerei Lingenau (Lingenau/Vorarlberg) with bread, mustard
& pickled goods from our cellar

• Three varieties 14,50

• Five varieties 19,50