ZOMM tasting menu

Summer 2026

ZOMM's Summer Salad
Herbs • Vegetables • Quinoa
Elderflower – Carrot Vinaigrette

Char Ceviche
Raspberry • Broad Beans • Madame Jeanette Chili

BBQ-Sonnenherz tomato
Barley Miso • Pistachio • Saffron

Glaserhof Chicken Cutlet
Spring Chicken • Potatocreme • Artichoke
Black Trumpet Mushroom • Chicken Jus Royal

Crispy Arlettes
Puff pastry • White Chocolate • Lingonberry • Shiso

Menu

Four course (without Tartlet)	88
Fife course	98
Add extra cheese course	11

Wine pairing

4 Glasses 0,1 l	38
5 Glasses 0,1 l	47

Suprise menu

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

Three course	68

Please order menus per table.

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Our Dishes

Starters

ZOMM's Summer Salad 15
Herbs • Vegetables • Quinoa
Elderflower – Carrot Vinaigrette
• Optional with Farmer Joe's Fresh Sheep's Cheese 17

Char Ceviche 19
Raspberry • Broad Beans • Madame Jeanette Chili

Surf & Turf Tartare 24
Beef Tenderloin • Prawn • Teriyaki • Fresh Herbs
Toasted Potato Bread

Mid Courses

BBQ-Sonnenherz tomato 18
Barley Miso • Pistachio • Saffron

ZOMM's Farfalle 22 | 28
Farmer Joe's Fresh Sheep's Cheese • Herbs
Basil • Hazelnut • Lemon

Summer Edition Bouillabaisse 25 | 35
Local Premium Fish • Prawn • Summer Vegetables
Toasted Potato Bread

Main Courses

Grilled Lake Trout Fillet 32
New Potatoes • Taggiasca Olives
Summer Vegetables – Liquid • Raw • Cooked
Verjus – Verbena Beurre Blanc

Glaserhof Chicken Cutlet 35
Spring Chicken • Potatocreme • Artichoke
Black Trumpet Mushroom • Chicken Jus Royal

Veal Wiener Schnitzel 31
New Parsley Potatoes or French fries •
Lingonberries • Lemon

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

- ZOMM´s famous Fries with Mayo
- Crispy Potato Gratin
- Seasonal Vegetables with Character
- Mixed seasonal Salad

Sauces each 4,40

- Red wine jus
- Pepper sauce
- Sauce Béarnaise

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

Tarte Tatin 13,50
Apricot • Rosemary • Lavender

Crispy Arlettes 13,50
Puff pastry • White Chocolate • Lingonberry • Shiso

Homemade ice cream (per scoop) 4,50

- Madagascar vanilla
- Original Beans simple dark chocolate
- Butter caramel
- Pistachio

Homemade sorbet (per scoop) 4,50

- Lemon
- Blueberry
- Berry mix

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