ZOMM tasting menu

Autum 2026

BBQ Shrimp
Cold Brew Verjuice - Verbena
Jerusalem artichoke • Quinoa

ZOMM's Pumpkin
Butternut squash• Apple • Cashew • Tumeric - Ginger

BBQ Celeriac
Barley Soy Beurre - Blanc • Anise Hyssop
Sarawak pepper • Beetroot

Venison
Pan-Seared • Braised Praline • Elderberry • Pistachio
Young roots• Cocoa

Mandarin
Milk chocolate • Earl Grey • Allspice - crumble

Menu

Four course (without Autumn Salad)	88
Fife course	99
Add extra cheese course	11

Suprise menu

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

Three course	69

Wine pairing

3 Glasses 0,1 l	29
4 Glasses 0,1 l	39
5 Glasses 0,1 l	49

Please order menus per table.

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Our Dishes

Starters

ZOMM's Pumpkin 16
Butternut squash• Apple • Cashew • Tumeric - Ginger

BBQ Shrimp 21
Cold Brew Verjuice - Verbena
Jerusalem artichoke • Quinoa

Black pudding Toast 19
Blood sausage • Spelt toast• Wasabi
Beetroot • Apple

Mid Courses

BBQ Celeriac 17
Barley Soy Beurre - Blanc • Anise Hyssop
Sarawak pepper • Beetroot

Chantarelle Agnolotti – Stuffed Pasta 22|28
Porcini • Hard Cheese • Parsley

Autumn Edition Bouillabaisse 26|36
Premium Fish • Shrimp • Autumn Vegetables
Mildly spicyed soup

Main Courses

Grilled Pike-Perch Fillet 34
Zander • Oyster mushroom • Spinach • Black salsify
Pear • BBQ Leek oil

Venison 39
Pan-Seared • Braised Praline • Elderberry • Pistachio
Young roots• Cocoa

Veal Wiener Schnitzel 32
Parsley Potatoes • 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 8

- Crispy Potato Gratin
- Mashed potatoes
- Seasonal Vegetables with Character
- Mixed leafy vegetables salad

Sauces each 5

- Red wine jus
- Pepper sauce
- Herb butter

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

Desserts

Rice Pudding 13
Vanilla • Plum • Cinnamon • Caramel

Mandarin 13
Milk chocolate • Earl Grey • Allspice - crumble

Ice Creams

Homemade per scoop 5

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

Homemade sorbet per scoop 5

- Lemon
- Blackberry
- Grape

Local Cheese Specialties

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

- Three varieties 15
- Five varieties 20