

SONNASITA

Tagesempfehlung Sommer 2023 – Daily recommendation summer 2023

Daily recommendation

Onion roast (Zwiebelrostbraten) • 24,90€

- Red wine jus
- Buttered spätzle
- Seasonal vegetables

Wine recommendation

Pinot Gris – Symbiosis

Vanilla, smoked and toasted aromas from the new oak barrel with rich ripe fruit with extraordinarily complex seasoning with creamy and rich mouthfeel and very long finish.

14,5 Vol. % alc. / 7,0g Acidity / 0,75 L

Winery Dolle Peter, Kamptal – Lower Austria

0,125L · 8,50€

0,25L · 17,00€

0,75L · 51,00€

Blaufränkischer “Hochäcker” – Kerschbaum

Model dark blackberry fruit. Hints of bitter chocolate and juniper combined with tart interjections and very delicate toasty aromas. Densely interwoven, remains present for a long time, wonderful companion to grilled meats and stews.

14,0 Vol. % alc. / 0,75 L

Winery Kerschbaum Maria, Horitschon – Burgenland

0,125L · 5,20€

0,25L · 10,40€

0,75L · 31,00€



SONNASITA

Speisekarte Sommer 2023 – Menu summer 2023

Food and drinks menu

We will be happy to spoil you **from 11:00 o'clock to 13:30 o'clock and from 17:30 o'clock to 19:30 o'clock** with the best from kitchen and cellar.

In spring, summer and autumn our restaurant has **Tuesday's day off**.

+

Our hotel

Our **NATURE.CUISINE.HOTEL Sonnasita** was built in 1972 by senior boss Josef. Designed at that time as a small bed and breakfast, we have steadily rebuilt and renovated over the past years. Today, we can offer our guests a beautiful 3*** superior hotel with 25 hotel rooms, a gourmet restaurant with 100 seats and a guest garden with 60 seats.

Furthermore, to our hotel and restaurant belongs our **ALM CHALET DOMIG**. The chalet is designed for self-catering and offers space for families, groups, clubs or companies for up to 18 people.

We wish you a good and enjoyable stay in our **NATURE.CUISINE.HOTEL Sonnasita** and would be happy to welcome you again!

+

Our philosophy

Since we have been steadily dealing with **regional products** and have increased **regional purchasing** for our cuisine, our hotel guests have been questioning whether we have hired a new chef. But instead, just by using regional products, our existing standard **has improved** significantly.

We don't need to reinvent the wheel, but together with farmers in the area, we can expand our **regional quality**. An important goal is, that our guests perceive our farmers both as **producers and preservers** of the **natural and cultural landscapes** of our valley. As hosts we see ourselves as mediators between farmers and consumers.

+

A warm welcome

Our restaurant is a **partner business** of the **biosphere park Great Walser Valley**, which as the "Genussregion Großwalsertaler Bergkäse" (delight region Great Walser Valley alpine cheese) is closely linked to the nationwide initiative GENUSS REGION ÖSTERREICH (delight region Austria).

For the use of **products from Vorarlberg** and the surrounding culinary regions, we were awarded and certified by AMA Marketing GesmbH with the **AMA Gastro Seal "Vorarlberg"**. With this award and by the purchase of basic products and services **from the region**, we bring added value to Vorarlberg and thus



WINDER & WILD

secure direct and downstream **regional jobs**. The following products are purchased depending on **seasonal availability**:

Potatoes, fruit and vegetables

from Austrian agriculture and the gourmet regions of Austria via our fresh dealer Grisseemann from Zams.

Veal, pork and beef

Beef, pork and veal from local farms by Tobias Nigsch from Fontanella. Veal, beef and seasonal alpine pig from the butchery Fetz Tone from Andelsbuch with its regional farmers.

Sausages and cold cuts

Sausages, ham as well as smoked meat and bacon from local farms by Tobias Nigsch. Processed by the butchery Fetz Tone from Andelsbuch.

Poultry

from the organic poultry farm Wech Hermine from Carinthia.

Cheese specialties

from the Walser Valley from farmer Wilfried Türtscher, from Vorarlberg Milch Feldkirch and from Grisseemann from Zams.

Milk and dairy products

The main suppliers are Vorarlberg Milch Feldkirch, Tirol Milch and Grisseemann from Zams.

Bread and baked goods

from our local village bakery of family Oliver Konzett, the "Obergrechter Bäck" in Fontanella.

Fresh eggs from barn husbandry

from the Hof im Glück - Barwart family in Röns

Styrian pumpkin seed oil PGI

from the region of Styria, pumpkin seed oil g.g.A from family Maitz from Kapfenstein - Southeast Styria.

Fine brandies and distillates

from the private distillery Marcel Böhler from Dornbirn.

Apricot jam, chutney, apricot schnapps, marc brandy, white wines and rose wines

we obtain from the winery of the Graf family from Joching in the Wachau - Lower Austria.

+

Regional drinks

Aperitif

Rosé – Spritzer (with sparkling water) - 7,90€

WINDER &WILD

with mint & lime

Muscat Ottonel Spritzer (with sparkling water) - 8,90€

with mint & lime

Hugo - 7,90€

with homemade elderberry syrup, lime and mint

Elderberry Juice

with homemade elderberry syrup

0,2L - 2,90€

0,5L - 4,70€

VO ÜS Lemonade (from Vorarlberg)

Pine lemon 0,33L – 4,50€

Coke (sugar free) 0,33L – 4,50€

Ice tea 0,33L – 4,50€

Homemade apple juice

The apples come from sunny Styria, are handpicked by us and pressed into apple juice.

Apple juice, gespritzt (with sparkling water)

0,2L – 3,30€

0,5L – 4,90€

Apple juice

0,2L – 3,90€

0,5L – 5,10€

+

Cold dishes

Already translated

All sausages

Already translated

WINDER &WILD

Soups

Already translated

Salads

Already translated

Regional dishes from the Walser Valley and typical dishes from Austria

Already translated

Pasta

Already translated

Children's menu

Already translated

+

Aperitif

Hugo · 7,90€

Pernod 4cl · 6,90€

Martini 4cl · 6,90€

Campari Soda · 6,90€

Campari Orange · 7,90€

Lillet Wildberry · 8,90€

Aperol Spritz · 9,90€

Rosé Spritzer with mint und lime · 7,90€

Muskat Ottonel Spritzer

with mint, lime und elderberry syrup · 8,90€

Sonnasita Spritz · 10,90€

+

Schnapps

From the private distillery Marcel Böhler form Dornbirn and from the wine cellar Graf from the Wachau.

Fine brandies 2cl – 4,50€

WINDER &WILD

Obstler, gentian, apricot, Williams pear, pine, raspberry, Wachau pomace brandy (grappa), hazelnut

Brandy-Cognac

Asbach Uralt 4cl – 5,90€

Remy Martin 4cl – 8,90€

Whiskey

Jim Beam 4cl · 7,90€

Ballentines 4cl · 8,90€

Jack Daniels 4cl · 8,90€

Dimple Gold Golden selection 4cl · 10,90€

Chivas Regal 4cl · 10,90€

Glenfiddich Solera Reserve (15 years) 4cl · 12,90€

Singelton 4cl · 13,90€

Tullamore 4cl · 14,90€

+

Beer

Our beers come from the Mohren brewery in Dornbirn, Austria and the wheat beer from Weihenstephaner from Freising in Germany.

Export beer from the barrel

Radler sweet or sour

Wheat beer from the barrel

Wheat Radler

Bottle alcohol-free beer

Bottle alcohol-free wheat beer

+

Lemonade

Coke, Orange, Lemon, Spezi (Cola-Mix)

Coke (sugar-free) Vo Üs

WINDER &WILD

Ice tea peach Vo Üs

Almdudler

Red Bull

Sparkling water or still

Faschina mountain spring water 1L

+

Thirst quencher

Ski water

Elderberry water, gespritzt (with sparkling water)

Apple juice, orange juice, currant juice, gespritzt (with sparkling water)

Soda lemon (freshly pressed lemon)

+

Fruit juices

Our apple juice is homemade. The apples come from sunny Styria, are handpicked and pressed to apple juice.

Apple juice, orange juice, currant juice

+

Hot beverages

Espresso · 3,20€

Espresso Macchiato · 3,50€

Affogato Espresso with 1 scoop vanilla ice cream · 5,30€

Cup coffee · 3,40€ portion coffee · 5,90€ Cappuccino · 3,90€

Hot chocolate with milk · 3,90€

Hot chocolate with cream · 4,50€

Hot chocolate with rum and cream · 5,80€

Tea in a pot · 3,60€

Tea in a pot with rum · 4,80€

MARKE IN BEWEGUNG



WINDER &WILD

Latte Macchiato · 4,80€

To warm up

Mulled wine

Jägertee (tea with rum)

Cocktails

You will find your cocktail in our cocktail menu.

Wines

We offer you a best assorted selection of wines from the wine countries Austria and Germany. You can find them in our wine list.

+

APERITIF

Hugo.....	€ 7,90
Pernod 4cl.....	€ 6,90
Martini 4cl.....	€ 6,90
Aperol sparkling wine.....	€ 7,10
Campari soda 4cl.....	€ 6,90
Campari orange 4cl.....	€ 7,90
Lillet Wildberry.....	€ 8,90
Aperol Spritz.....	€ 9,90
Rosé Spritzer with mint and lime.....	€ 7,90
Muskat Ottonel Spritzer.....	€ 8,90
Sonnasita Spritz.....	€10,90

GIN (4cl)

Beefeater Gin.....	€ 6,90
Tanqueray Gin.....	€ 7,90
Bombay Sapphire.....	€ 9,90
Hendrick's Gin.....	€ 10,90
Monkey 47.....	€ 11,90
Gordons Premium Pink.....	€ 11,90
Illusionist Dry Gin.....	€ 13,90

TONIC WATER

Schweppes.....	€ 3,90
Thomas Herry.....	€ 4,50

GIN DRINKS

Alexander.....	€ 8,50 Gin, Creme de Cacao, Cream
Flamingo.....	€ 8,90 Gin, Apricot Brandy, Grenadine, Lemon

MARKE IN BEWEGUNG



WINDER &WILD

WHISKEY (4cl)

Jim Beam.....	€ 7,90
Ballentines.....	€ 8,90
Jack Daniels.....	€ 8,90
Dimple Gold selection.....	€ 10,90
Chivas Regal	€ 10,90
Genfiddich Solera Reserve.....	€ 12,90
Singelton.....	€ 13,90
Tullamore.....	€ 14,90

HAVANNA CLUB DRINKS

Cuba Libre.....	€ 10,90	Havana Club, Mint, Coke, Lime
Mojito.....	€ 11,90	Havana Club, Lime, Mint, Soda, Cane sugar

BEER

Mohren Export Beer.....	0,2L € 2,90	0,3L € 4,10
Wheat beer (Mohren brewery).....	0,3L € 4,60	0,5L € 5,60
Mohren Cellar beer.....	0,3ltr € 5,90		

SOUR DRINKS

Whiskey Sour.....	€ 10,50	Bourbon Whiskey, Lemon juice, sugar syrup
-------------------	---------	---

Rum (4cl)

Bambu (nice banana taste).....	€ 11,90
Plantation Pineapple.....	€ 11,90
Diplomatico, Reserva Exclusiva.....	€ 12,90
Rum 1823, from Switzerland.....	€ 15,90

RUM DRINKS

Planters Punch.....	€ 13,90
Brown Rum, Grenadine, Orange juice, Pineapple juice, Lemon juice, sugar syrup	

NICE TO DRINK

Caipirinha.....	€ 12,90
Cachaca, Brown sugar, Lime	
Tequilla Sunrise.....	€ 12,90
Tequila, Grenadine, Lemon juice, Orange juice	

CREAMY COCKTAILS

Pina Colada.....	€ 12,90
White Rum, Creme of Coconut, Pineapple juice, Cream	
Swimming Pool.....	€ 12,90
White Rum, Vodka, Creme of Coconut, Pineapple juice	

HIGH-PROOF COCKTAILS

Mai Tai	€ 14,90
Brown Rum, White Rum, Apricot Brandy, Lime juice, Pineapple juice	



WINDER &WILD

Zombie.....€ 14,90
Brown Rum, White Rum, Captain Morgan, Apricot Brandy, Pineapple juice, Lemon juice, Grenadine
Long Island Ice Tea.....€ 16,90
Cointreau, Gin, Vodka, Rum, Tequila, Coke, Orange juice, Lemon juice

CHAMPAGNER COCKTAILS

Kir Royal.....€ 12,90
Champagne, Creme of Cassis
Adria Look.....€ 13,90
Champagne, Blue Curacao, Gin, Lemon juice

VODKA DRINKS

Sex on the Beach.....€ 10,9
Vodka, Peach liquor, Orange juice, Cranberry juice
Vodka Red Bull.....€ 10,90
Red Vodka with sloe, Red Bull, Ice

BITTERS

Jägermeister, Ramazotti, Fernet Branca.....per € 4,10

SCHNAPPS

From the private distillery Marcel Böhler from Dornbirn and from the wine cellar Graf from the Wachau

FINE BRANDIES..... per € 4,50

Obstler, Gentian, Apricot, Williams pear, Pine, Raspberry, Wachau pomace brandy, hazelnut

MARKE IN BEWEGUNG

