

## Refined taste

**Regional and authentic – these are the hallmarks of Vorarlberg cuisine, with an international twist now and again. Whether you think of award-winning gourmet restaurants or rustic inns: fine dining takes centre stage in Vorarlberg.**

### Farm-to-table

Vorarlberg's chefs are spoilt for choice with produce coming from copious sources. Fresh fruit and vegetables are grown in the Vorarlberg Rhine valley (Rheintal), along the shores of Lake Constance as well as in some private hotel and restaurant gardens. Wild fruit, berries, mushrooms and herbs that grow in the forests, on meadows and moorlands only wait to be harvested. Prime-quality meat is sourced from small farms. Fish are caught in Lake Constance, rivers and brooks, and in eco-sustainable fish farms. Autumn sees a rich harvest of game for hunters. Dairy products and **cheese**, notably mountain and alp cheese of different degrees of ripening, come from local farms, dairy-farms and dairying alps. "Sura Kees", a mildly aromatic low-fat variety, is the signature cheese in Montafon. Jams, syrup, vinegar, oil, herbal mixes, mustard and many other delicacies come from small artisanal food manufacturers. **Weekly markets, farms** and numerous shops selling regional produce are good sources for shopping food. If you want to give it a try yourself, why not sign up for a **cooking class** or learn how milk is made into cheese in a dairy course.

### Inventive chefs

Turning premium quality and fresh products into a tasteful dish requires further ingredients: experience, skills and an appreciation of food. Add the right dose of imagination and you can be sure to end up with a memorable dining experience. Top-rated restaurants and young, **creative chefs** alike resort to wild alpine herbs or scents of hay to lend a unique aroma to the food they serve. Mediterranean or Asian-inspired flavours add a refining touch to fish-based dishes. Staples such as "Riebelmais" (cornmeal) are used for a palate-titillating main course or tasteful side dish. Cream cheese or "sig" (caramelized whey) perfectly rounds any dessert. Many restaurants are also distinguished by their special ambience in the style of traditional or contemporary Vorarlberg architecture. Architect Marina Hämmerle and art and culinary historian Renate Breuß know where **culinary and architecture** harmonize particularly well. What's especially delightful is that an increasing number of Vorarlberg establishments are gaining international recognition - including awards from **Gault&Millau** and since 2024 again from the **Guide MICHELIN**.

### Signature drinks

Mohrenbrauerei brewery in Dornbirn, Fohrenburg brewery in Bludenz, Egger brewery in Bregenzerwald, the Frastanzer brewery and other small private breweries all ensure a steady supply of **fresh beer**. Even wine is cultivated in Vorarlberg, though in small quantities, while the range of **liquors and fine brandies** is quite impressive. Named after a plain must pear, "Subira" is one of the best known brandies in Vorarlberg. People enjoy it as a digestive, especially after an opulent helping of "Kässpätzle" (cheese dumpling). Fruit juices are manufactured locally, too, and tasty water comes fresh from the tap.

### Media Information Vorarlberg State Tourist Board

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**Exercise in tandem with culinary enjoyment**

All year round, there is a choice of culinary treats for those who enjoy being out and about. Several regions offer **day packages** that combine hiking or cycling tours with culinary intermezzos. En route, you will be served three meals at three different (mountain-top) inns. On pleasure walks and snowshoe rambles with a picnic you will be treated to regional delicacies even in **winter**.

If you prefer to set out on your own, why not opt for an **alp walk** heading to one of many farmed alps. Alternatively, you can start your day with a pleasant **mountain breakfast**. Throughout the summer, alpine lodges and mountain-top restaurants offer a mouth-watering choice of regional and home-made fare. In **winter**, a number of restaurants offer hearty dishes for skiers and winter hikers, together with dazzling mountain views.

**Hint: Green travel in Vorarlberg**

For many years, rail and bus services in Vorarlberg have been interconnected and dovetailed according to a coordinated schedule. **Hop on and off public transport** to explore all of Vorarlberg. Practical: **Regional Inclusive Cards**, guest cards, ski passes and tickets for some museums and events are also valid for travel by public transport.

More information: [www.vorarlberg.travel/food-and-drink](http://www.vorarlberg.travel/food-and-drink)