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Exquisite culinary culture

Fresh, locally sourced and refined – that’s the motto the many award-winning inns and restaurants subscribe to. Visitors can savour both traditional and contemporary delicacies also in many mountain restaurants and ski lodges. Wherever possible, ingredients are sourced locally or are sometimes even homegrown.

Vorarlberg is lucky. A booming economic and cultural region, it is also known for its excellent cuisine and its many innovative chefs, who transform regional delicacies into inventive tastebud-ticklers. Artisanal food manufacturers and farms are no less innovative and creative. Over 3,500 family-run farms call the area between Lake Constance and the mountains their home, and approximately 15 per cent of these adhere to strict organic standards. The range of produce they offer includes both the traditional and the unexpected, from the Japanese shiso herb to saffron to water buffalo meat and dairy products. However, farmers do not just supply valuable foodstuffs, to a large extent it is them who maintain and take good care of Vorarlberg’s cultivated landscape. Alpine transhumance, which has been practised here for ages, strongly contributes to this as well.

Fabulous cheese

On many hiking trails you will come across alpine farmsteads, called alps, catering to visitors in the summer. Some manufacture Vorarlberg’s famous cheeses from cow, sheep and goat milk, first and foremost the spicy mountain and alp cheeses. A speciality in Montafon is Sura Kees, a low-fat aromatic cheese, which also has a role to play in Kässpätzle or Käsknöpfle, a typical local dish.

Superb quality

Agriculture and tourism have always had close ties with each other in Vorarlberg. Meat is sourced primarily from local farms or neighbouring Austrian regions, fish from Lake Constance or small fish farms. Vegetable farmers in the Rhine Valley and in Bregenzerwald supply all the fresh produce you can wish for. All around the year, they deliver their fresh harvest to markets, hotels, restaurants, and households.

Rheintaler Riebelmais, a type of ground maize grown in the Rhine Valley, serves as a key ingredient in Riebel, a traditional local delicacy found at well-curated breakfast buffets and on dessert menus. Apples, pears, cherries, plums, berries, and other types of fruit thrive particularly well in the Rhine Valley and nearby suntrap mountainsides and are often turned into juices, ciders and fine spirits. Tantalising pear spirit Subirer is considered the crown jewel of Vorarlberg drinks. More and more chefs enjoy foraging for herbs, mushrooms and other treasures in the wild, or growing their ingredients in their own gardens.

Culinary souvenirs

Culinary souvenirs from Vorarlberg are widely available from cheese houses, delis, numerous artisanal food producers and directly from farm shops. Held throughout the year in the towns and in some villages, weekly markets offer a broad range of seasonal fruit and vegetables as well as refined delicacies.

www.vorarlberg.travel/food-and-drink

Star cuisine & award-winning establishments: Outstanding restaurants in Vorarlberg



There are numerous restaurants and chefs in Vorarlberg that have received awards from renowned restaurant guides such as Guide MICHELIN and Gault&Millau.

Current awards:

www.vorarlberg.travel/gourmet-restaurants