

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) and along the shores of Lake Constance. 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 as well as in rivers and brooks. 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. 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 cookery class or learn how milk is made into cheese in a dairy course.

Inventive chefs

Turning premium quality and fresh produce 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. In some **restaurants** which have earned themselves star ratings, wild alpine herbs or scents of hay 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.

Signature drinks

Mohrenbrauerei 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.

More information: www.vorarlberg.travel/food-and-drink

Media Information Vorarlberg State Tourist Board

Poststraße 11 | 6850 Dornbirn | Austria

T +43.(0)5572.377033-0 | info@vorarlberg.travel | www.vorarlberg.travel

#visitvorarlberg