

Hotel restaurant Kreuz



RESTAURANT

🛛 Buchboden 1, 6731 Sonntag

A house of peace and cosiness combined with family flair.

The chef himself is in the kitchen at Hotel Kreuz in Sonntag and knows exactly which ingredients come from where in the region. Here in the Großes Walsertal, sustainability and regionalism are not just empty phrases - in our restaurant, they are put into practice.

Local and regional products are always our priority. To guarantee freshness and avoid long journeys, we buy what we can locally, in Vorarlberg or from producers in Austria's gourmet regions. As well as high-quality food, this includes Austrian wines, juices, mineral water and beer.

The cheese, Walserstolz, comes directly from the local alpine dairy. The mountain tea is picked on the alpine pastures of the Biosphere Park, the honey comes directly from local beekeepers, the venison from local hunts, the eggs from free-range hens... Vegetarian dishes can be found on the menu, vegan dishes only on request.

During the summer months, the beautiful flowers, herbs, grasses and twigs for the table decorations are picked fresh from nature.

Slow Food Vorariberg

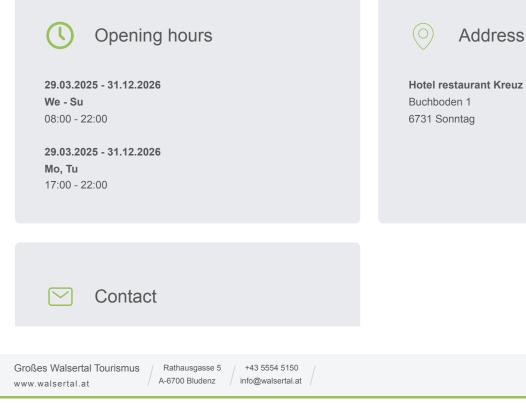
Slow Food means appreciating the pleasure of eating by appreciating the diversity of dishes, flavours, places of production and producers, as well as

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