



Small dishes

<i>El Vino Plate</i>	11.90 €
Homemade bacon, lamb sausage, salami Bregenzerwälder mountain cheese matured for 18 months AGMO	
<i>Beef Tartare</i>	12.90 €
with roasted baguette and herb butter AGMO	
<i>Carpaccio of venison ham</i>	14.50 €
with lettuce, balsamic vinegar and figs AMO	
<i>Anti pasti</i>	9.90 €
tricolour peppers, olives and feta cheese + portion of Prosciutto	5.00 €
AGMO	
<i>Mozzarella wrapped in bacon</i>	11.90 €
with lettuce, balsamic onions and pine nuts ACGMO	
<i>Salmon trout crostini (TirolFisch)</i>	12.90 €
with basil cream ACMO	
<i>Cheese variation</i>	12.90 €
finest hard and soft cheese AGHMO	
<i>Caramelized goat cheese</i>	8.50 €
with rocket and honey nuts AGHMO	
<i>Snack Mix</i>	6.50 €
Olives, feta cheese, breadsticks and pepper cashew nuts AEFGHMN	

Weinbar & Vinothek
elVino

Annabelle Knapp & Norman Weissbach with Team, Obermarkt 31, 6600 Reutte

www.elvino.at Open: Wednesday till Sunday

All prices are in euros and include VAT.



All of our dishes can also be served with gluten-free bread.

Our Phu Quoc pepper (Vietnam) may contain traces of celery, mustard and sesame.

Allergen information according to Codex recommendations

- A** Cereals containing gluten and products derived from them
- B** Crustaceans and products derived therefrom
- C** Poultry eggs and products derived therefrom
- D** Fish and products derived therefrom
- E** Peanuts and products derived from them
- F** Soybeans and products derived therefrom
- G** Mammalian milk and dairy products (including lactose)
- H** Nuts and products derived from them
- L** Celery and products derived from it
- M** Mustard and products derived therefrom
- N** Sesame seeds and products derived therefrom
- O** Sulphur dioxide and sulphites
- P** Lupins and products derived from them
- R** Molluscs such as snails, mussels, squid and products derived from them

“Despite careful manufacturing of our products, in addition to labelled ingredients, they may contain traces of other substances that are used in the production process at the company.”

If you have any other allergies, we will be happy to advise you.

Please note that all drinks may contain traces of allergens. e.g. fish gelatine for clarifying drinks (from the manufacturer), lupines for colouring.

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Fondue Chinoise

lettuce with bacon, egg and croutons



Fine homemade bouillon



200g finest meat from Austria:

Salon Beef and veal



Various homemade dips



Herb baguette

from 2 persons each € 37.50

Additional to order:

Mixed meat per 100g € 7.50



Prawns per 4 pieces € 10.50



Portion of French fries € 5.50

Herb baguette € 4.50

Only available on pre-order!

This fondue is available
from the end of November until the end of February
daily from 17:30.



Vegan & Vegetarian Fondue at El Vino

Small salad as a starter



Plant-based alternative to cashew cheese fondue



Bread



pickled vegetables

from 2 persons each € 29.50

Additional to order:

Mini potatoes € 5.50

This plant-based fondue is available
from the end of November until the end of February
daily from 17:30.

Only possible on pre-order!



Cheese fondue at El Vino

Finest cheese fondue

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Bread

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Pickled vegetables

from 2 persons each € 27.50

Additional to order:

Homemade beef meatballs € 10.00

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Homemade bacon € 5.00

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Mini potatoes € 5.50

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Our cheese fondue is served every Sunday in winter
from 17:00 - 20:00

Only possible on pre-order!



Tartar week

Classic tartare 12.90 €

as you know it from El Vino....



gratinated tartare 13.50 €

gratinated with our homemade herb butter



Thai-style tartare €13.90

with fresh ginger, lemongrass and coriander



Tuscan tartare € 14.90

with pieces of parmesan, olives and balsamic vinegar



Tartare tipsy 13.00 €

Classic tartare flavoured with cognac



Bresaola tartare 15.50 €

with cream cheese, tomatoes and fresh garden herbs



Smoked salmon tartare € 13.90

with dill and lemon

also available in Thai-style



Tartare of dried tomato 8.50 €

Every last week of the month