

ENGLISH
DAY MENU
2026



HELLO AND WELCOME TO OUR FAMILY BUSINESS
IN THE VERY HEART OF HISTORIC OLD TOWN FELDKIRCH.



photo credits: Manuel Gallaun;
Frederik Sams (sams-foto.com)

DOGANA GASTRONOMIE

Host Family Gallaun and the Dogana staff wish you a pleasant stay at our place!

On two storeys we offer you just as much gastronomical experiences.
They complement each other in atmosphere; food and beverage selection and service.

GROUND FLOOR

CAFÉ • BAR • DINER
(GARDEN)

Tue - Thu from 8:30 to 24:00 H
Fri. + Sat. from 8:30 to 01:00 H

BREAKFAST from 8:30 to 11:15 H

DAY MENU from 11:30 to 23:15 H
Friday + Saturday till 0:15 H

LUNCH SPECIAL from 11:45 to 14:00 H

UPPER FLOOR

RESTAURANT

Tue-Sat from 11:30 to 14:30 H
and from 17:30 to 23:00 H

RESTAURANT MENU AND SEASONAL SPECIALS

from 11:30 to 13:45 H
and from 18:00 to 21:45 H

...also available in the ground floor venues

DAYS OF REST

sunday • monday • holyday

EVENTS

have a look on our homepage to see
what we offer during the year

HAVE A PARTY

whether it's a birthday, anniversary
or a company event:
We look forward to plan the day to your liking.

All prices are in Euro and include Austrian value-added tax.
Any sort of tip is not included.

BREAKFAST

8:30 - 11:15 H

SPECIAL

BRILLIANT

150 grams of beef tartare • egg ,sunny side up'
toasted bread • salted butter
glass of Frizzante
24,90

VEGAN POWERBOWL

tapioca pudding
dried fruit • seeds • nuts
9,80

SPARKLING UPGRADE?

LE CONTESSE ,FRIZZANTE'

0,1 l ... 4,20 0,5 l ... 19,00

POLO CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

0,1 l ... 5,50 0,75 l ... 36,00

CARPE DIEM

regular musli • regional yoghurt • fruit • honey
bottle of Carpe Diem Kombucha Classic
10,90

QUICK BREAKFAST

cup of cappuccino witch croissant
(limited availability)
7,20

CLASSIC

HAVE A FEAST

Austrian breakfast platter with
ham • salami • cheese • curd cheese spread
small musli with regional yoghurt and fruit
glass of orange juice with pulp • soft boiled egg
included breakfast arrangement*
each person ... 15,90

HEAD START VEGGIE

regional mountain cheese • soft boiled egg
curd cheese spread • vegetable sticks
small fruit salad • glass of orange juice with pulp
included breakfast arrangement*
14,90

BRIGHT AN EARLY

three scrambled eggs with ham • tomato • onion
served with toasted bread
included breakfast arrangement*
12,90

*BREAKFAST ARRANGEMENT

breakfast includes a selection of 3 breads
and comes with butter • jam • honey • nutella
in full ... 6,40
separately ... 1,10 per portion

homemade curd cheese spread ... 1,90

Should you be allergic to gluten we also have some gluten-free options for you.



MUSLI

regional yoghurt • fruit • honey
 regular ... 6,80
 small ... 5,20

VEGGIE VEGETABLE STICKS

with curd cheese spread for dipping
 4,90

EXTRAS TO ORDER ADDITIONALLY

THREE SCRAMBLED EGGS

ham • tomato • onion
 served with toasted bread
 7,80

HAM AND EGGS

two eggs sunny side up
 with juicy ham • served with toasted bread
 7,20

VITAMINS!

VEGAN

FRESH ORANGE JUICE WITH PULP

0,2 l ... 4,40

SMALL FRUIT SALAD

0,2 l ... 5,20

BREAKFAST PLATTER

juicy ham • salami
 cheese • curd cheese spread
 8,60

FILLED BREADROLL

either ham | cheese | salami
 with leaf lettuce ... 5,80
 without leaf lettuce ... 5,20

BOILED EGG

soft or hard boiled
 2,40

CROISSANT

(limited availability)
 2,90

HOT BEVERAGES

COFFEE SPECIALITIES

BAILEYS LATTE

4 cl Baileys liqueur filled up with
caffè latte and cinnamon
9,60

TIP! COFFEE KANAPEE

regular coffee with whipped cream
2 cl Marzadro grappa-coffeeliqueur on the side
8,40

IRISH COFFEE

4 cl Irish Whiskey, coffee and whipped cream
9,80

COFFEEHOUSE CLASSICS

ESPRESSO

3,40

DOUBLE ESPRESSO

4,90

REGULAR CUP OF COFFEE

served with regional cream on the side
3,90

CAPPUCCINO

Espresso with creamy milk foam
4,60

LATTE MACCHIATO

Espresso with equal parts of milk and milk foam
5,20

All beverages are prepared mindfully from our baristas and service staff. We use professional portafilter machines for a consistent quality.

FOR THOSE COLD DAYS

HOT COCOA

certified fairtrade and organic
~0,25 l ... 4,60 with whipped cream ... 5,40

CHAI LATTE

organic black tea and Indian spices
~0,25 l ... 4,60 with whipped cream ... 5,40

You may order your drinks with oat milk instead of cow milk without surcharge.

TEA BLENDS

each cup ~25 cl ... 3,90
with rum 2 cl. ... 2,90

ROYAL EARL GREY CLASSIC

classic black tea

SENCHA SENPAI

floral green tea

CLASSIC HERBS

herbal tea with fennel and anise

SMOOTH MINT

herbal tea with mint aroma

RED FRUIT FLASH

from red fruits and hibiscus

PERSISCHER APFEL

sweet toffee, vanilla and almonds

GINGER BREEZE

spicy ginger and citrus aromas

DAY MENU

11:30 - 23:15 H
(Fri. + Sat. till 0:15 H)

STARTERS

VEGAN VEGAN TARTAR

mustard caviar • onion rings • olives
capers • toasted slice of bread

150 grams ... 19,80
as main dish 220 grams ... 28,60

BEEF TATAR

minced and marinated Austrian breed beef
toasted bread • salted butter

150 grams ... 21,60
as main dish 220 grams ... 31,80

SUPPEN

**VEGAN
POSSIBLE**

TOMATO SOUP

croutons • cream topping
7,80

SLICED PANCAKES

ain kräftiger Rinderbouillon
7,40

LIVER DUMPLINGS

in savoury beef broth
7,40



BETWEEN MEALS

CHEESE PLATTER

different regional high alpine cheeses
chutney • walnuts • bread selection
perfect as a wine companion

18,80

POTATO WEDGES WITH HOMEMADE DIPS

mexican sauce • curd cheese spread
8,80

KID'S MENU

Dishes for our youngest guests
are provided on a separate sheet,
which can also be used as canvas.

SALADS

COCK-A-DOODLE-DO

grilled chicken filets • curry powder
sweet corn • tomatoes • cucumbers • lettuce
french dressing

19,80

STYRIAN SALAD

deep fried chicken filets
chopped egg • tomatoes • lettuce
french dressing • pumpkin seeds and -oil

19,80

VEGAN FALAFEL SALAD

deep-fried falafel balls
baby leaf spinach • vegetables • walnuts
lettuce • zhug • apricot-chili marinade

19,60

PERFECT MATCH

TOASTED CIABATTA BREAD WITH GARLIC BUTTER

4,80

TIP! TOASTED PITA BREAD

made from whole grain
per peace ... 3,40

BEEF SALAD BOWL **TIP!**

marinated beef filet tips with cornichons
bell pepper • onions • lettuce
Styrian pumpin seed oil

22,80

SAUSAGE AND CHEESE SALAD

thinly sliced pork sausage
stripes of loval high alpine cheese
tomato • cornichons • onion rings • lettuce
marinated with oil and herbal vinegar

17,90

BIG SALAD BOWL

additional to the assorted salad:
ham • cheese • chopped egg
french dressing

15,90

DRESSING SELECTION

french: mayonnaise based

italian: oil and vinigar based

vegan apricot-chili marinade

ASSORTED SALAD

five different seasonal salads
lettuce • dressing of choice

7,90

MIXED LEAF SALAD

dressing of choice

7,60

Our service team gladly helps you, if you have concerns with allergic ingredients.



MEAT DISHES

CORDON BLEU

breaded and deep-fried pork escalope
stuffed with ham and cheese

with assorted salad ... 24,80
or french fries ... 23,80

PORK SCHNITZEL ,VIENNA STILE‘

breaded and deep-fried pork escalope
with assorted salad ... 21,80
or french fries ... 20,80

CASANOVA

grilled pork escalope • mushroom ragout
assorted salad • toasted slices of bread
21,80

MADAGASCAR

grilled chicken filets • savoury pepper sauce
assorted salad • toasted slices of bread
21,80

RECOMMENDED SIDES

FRENCH FRIES ... 5,80

CROQUETTES ... 5,80

RICE ... 4,90

CURRYWURST

savoury curry dip • french fries
12,60

TOAST

TIPP! **TOAST ,DE LUXE‘**

Toast ,a la Chef‘ with one breaded schnitzel in between

12,80

HAM AND CHEESE TOAST

5,80

TOAST ,A LA CHEF‘

ham and cheese toast with homemade hot chili sauce and french dressing for dipping

7,60

RECOMMENDED SIDES

SMALL SALAD ... 5,80

FRENCH FRIES ... 5,80

SMALL POTATO WEDGES ... 5,40

WHOLESOME

**VEGAN
POSSIBLE**

GLUTEN FREE

**BUCKWHEAT AND VEGGIES
,RISOTTO STYLE‘**

celery • parsley root • carrots
onions • zucchini • parmesan

19,60

VEGAN

LUKEWARM SWEET POTATO

roasted sesame seeds • parsley salad
soy beans • coarse sea salt • olive oil • pita bread

18,80

CIABATTA

crisped up italian style wheat bread
with various fillings - each served warm
and with french fries

KARRÉE

grilled pork escalope
tomato pesto • lettuce • parmesan
tomato • cucumber • french fries

16,80

FALAFEL **VEGAN**

deep-fried falafel • tomato pesto
lettuce • tomato • cucumber • french fries

15,80

TUNA

herbal tuna mayonnaise • lettuce
tomato • cucumber • french fries

14,80

PASTA

...original Italian-style tagliatelle
made from semolina and whole egg

TOMATO PESTO

savoury pesto made of dried tomatoes
pine nuts • parmesan

17,80

ALPINE CHEESE

creamy sauce made from local alpine cheese
cream • herbs

17,80

HISTORY

Errected around 1400, the building was used as warehouse and toll building.
(translated from Italian, dogana means as much as: toll)



then, now, next..

As a proper family business, we are proud to be running for more than 4 decades and 3 generations.

Over the years the business, founded in 1979 by grandfather Gustav Gallaun, changed it's concept a few times. It all began with a Steak House in the upper floor; a french-style Café in the lower floor and a Oldies dance-bar in the basement.

In 1984, when the two sons Lothar and Bernhard took over, the Café turned into the well-known **Borsalino**; and the cellar turned into the **Kanapee** and later into an **Irish pub**.

In August of 2000 a fire destroyed all of those venues. Half a year later - out of the ashes - the Dogana was reborn as a many-layered location.

In those years dogana's kitchen improved considerably and earned - combined with service and atmosphere - many awards for it's high standards.

Recently, once again, the two successors Michael and Manuel took over the management and one may be curious what they have planned next...

**With your visit you are both:
Part of history and future of the Dogana.
Thank you for that!**

*Sincerely, Family Gallaun
and Dogana's 30+ employées*

DESSERTS

VARIATION OF SMALL DESSERTS

you will be surprised!
13,80

MOUSSE AU TOBLERONE

homemade with love -
garnished with fresh fruits and whipped cream
10,80

HOMEMADE STRUDEL

APPLE | PLUM

each piece ... 5,60
with scoop of vanilla ice cream ... 7,60
with whipped cream ... 6,80

HAZELNUT SOUFFLÉE

warm chocolate sauce • vanilla ice cream
amarena cherries • whipped cream
9,80

GLUTEN FREE

VEGAN

TAPIOCA PUDDING

exotic dessert creation
tapioca pearls • mango ragout • coconut shavings
9,80

VEGAN

FRUIT SORBET

two different scoops of sorbet
Frizzante • fruit skewer
7,80

SUNDAES

MIXED ICE CREAM

three assorted scoops of your choice
garnished with fruits and waver
without whipped cream ... 7,60
with whipped cream ... 8,80

FLAVOURS

vanilla | strawberry | chocolate
walnut | caramell

SORBET

VEGAN

lemon | mango

WELLNESS COUPE

fresh fruits • regional yoghurt
scoop of strawberry • fruit garnish
10,80

AMARENA COUPE

scoops of vanilla / chocolate • amarena cherries
whipped cream • fruit garnish • wafer
10,80

COUPE DENMARK

three scoops of vanilla • warm chocolate sauce
whipped cream • fruit garnish • wafer
9,80

HOT LOVE

three scoops of vanilla • warm rasperry ragout
whipped cream • fruit garnish • wafer
9,80

ICED COFFEE

vanilla ice cream • coffee • milk • whipped cream
blended ... 9,80
or with whole scoops ... 8,60



PARTNERS AND SUPPLIERS

beef and pork from local farming
Metzgerei Schöch, Feldkirch
Borg Fleischwaren, Schlins

milk and its products
Vorarlberg Milch, Feldkirch

free range eggs
Geflügelhof Daniel and Angelika Bell, Feldkirch

vegetables and fruits
Biohof Ruth Grabher, Nofels
Fruchtexpress, Frastanz

organic beer
Brauerei Frastanzer

coffee blends
Stoll Kaffee AG, Zürich

tea blends
Althaus Tee, Bremen

pumpkin seed oil
Estyria Naturprodukte
St. Ruprecht/Raab

ice cream
Dolce Vita Eismanufaktur
Hohenems



RESTAURANT MENU

11:30 - 13:45 H

18:00 - 21:45 H

for even more lunch or dinner options,
please ask for our restaurant menu and our
seasonal recommendations or have a look online

www.dogana.com/english



TAKE AWAY

11:30 - 23:15 H

Did you know?
Almost every dish in our menu can be enjoyed
at your home or in the office!

PS: at the moment we offer
10% discount on every regular order to take away



We take orders by telephone
or directly at our counter.

VO ÜS

AUS VORARLBERG – NICHT VON IRGENDWO



LEMONADE VO ÜS

HERBS AND NETTLE
PINE AND LEMON
ROWANBERRY AND CHERRY

0,33 l ... 3,90
filled-up with sparkling water 0,5 l ... 4,90

ICED TEA PEACH | COLA | COLA-MIX
ORANGE | CLASSIC LEMONADE

0,25 l ... 3,60 0,5 l ... 5,20

FRUIT JUICE VO ÜS

APPLE | BLACK CURRANT | ORANGE

0,25 l ... 3,60 0,5 l ... 5,20
filled-up with tap- or sparkling water
0,25 l ... 3,20 0,5 l ... 4,80

NON-ALCOHOLIC

PFANNER FRUIT JUICE

MANGO | CRANBERRY

0,25 l ... 3,50 0,5 l ... 4,90
filled-up with tap- or sparkling water
0,25 l ... 3,20 0,5 l ... 4,90

WATER

MONTES

MINERAL WATER

sparkling or still
0,33 l ... 3,90 0,75 l ... 7,60

SAMINA SPRING

STILL WATER FROM THE TAP

0,25 l ... 1,00 0,5 l ... 1,50 Karaffe 1 l ... 2,50

The service of tap water deserves a fair price...
as an accompaniment to wine or coffee, we are happy
to continue providing this service free of charge!

with elderflower syrup or fresh lemon juice

0,25 l ... 2,50 0,5 l ... 3,50

SPARKLING WATER FROM THE TAP

0,25 l ... 2,80 0,5 l ... 3,80

with elderflower syrup or fresh lemon juice

0,25 l ... 3,20 0,5 l ... 4,60

RAUCH

TOMATO JUICE

if requested:
served with spices and hot sauces
0,2 l ... 4,40

SOFT DRINKS

CARPE DIEM

KOMBUCHA

cold fermented tea beverage
with kombucha cultures
0,33 l ... 4,80

THOMAS HENRY

TONIC WATER | BITTER LEMON GINGER ALE | GINGER LEMONADE

0,2 l ... 4,20
filled-up with sparkling water 0,5 l ... 4,90

COCA COLA

ZERO SUGAR

with less calories and sugar free
0,33 l ... 4,20

RED BULL

RED BULL ORIGINAL

iconic energy drink with taurin
0,25 l ... 4,90

APERITIF

REGIONAL

MIRTILLO-LEMON

3 cl local liquor made from blueberries
bitter lemon, sparkling water, frozen berries

~0,3 l ... 7,40

VREIMUTH-TONIC

2 cl local Vintage Vermouth
tonic, lemon zest

~0,3 l ... 7,90

CLASSIC

MARTINI | CAMPARI | CYNAR

straight or with sparkling water or orange juice

4 cl ... 4,80 with filler ... 5,60

ALCOHOL
-FREE

TRENDY BUT MINDFUL

TIP! HIBISCUS SPRITZ

aperitif made from hibiscus and herbs
tonic, sparkling water, rosemary twig, orange zest

~0,25 l ... 6,60

SAN BITTER

Italian aperitif made from different herbs

0,1 l ... 4,40

filled up with sparkling water ... 5,20

VIRGIN MILANO

San Bitter, cranberry juice
sparkling water, mint leaves

~0,25 l ... 6,60

SPARKLING

AUSTRIAN SEKT

SCHLUMBERGER

CHARDONNAY BRUT RESERVE

0,75 l ... 39,00

SCHNEEBERGER

BRUT ROSÉ

0,75 l ... 35,00

ALPINE SPARKLING ROSÉ

NON ALCOHOLIC

made from austrian quality wine
alc. < 0,5 % Vol.

Piccolo 0, 2 l ... 9,80

0,75 l ... 34,00

PROSECCO

POLO CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE D.O.C.G.

0,1 l ... 5,50

0,75 l ... 36,00

CHAMPAGNE

TAITTINGER

BRUT PRESTIGE ROSÉ

0,75 l ... 88,00

HEIDSIECK

BLANC DE BLANCS

0,75 l ... 96,00

HEIDSIECK

BRUT RESERVE

0,375 l ... 58,00

SPRITZ

SCOTTISH-SPRITZ

4 cl. Hendrick's gin, sparkling wine, elderflower syrup, sparkling water, rose petals, cucumber
~0,3 l ... 12,80

TIP! PIMM'S NO. 1 CUP

5 cl. Pimms, ginger ale
cucumber, citrus fruits, mint leaves
~0,3 l ... 8,60

LILLET-WILDBERRY

4 cl. French fruit and wine-liquor
wild berry lemonade, frozen berries
~0,3 l ... 7,80

CAMPARI MILANO

4 cl. Campari, frizzante
cranberry juice, mint leaves
~0,3 l ... 7,80

LIMONCELLO-SPRITZ

4 cl. Limoncello, Frizzante, soda water, citrus fruits
~0,3 l ... 7,60

APEROL-SPRITZ

5 cl. Aperol, white wine, sparkling water
~0,3 l ... 7,60

APEROL-VENEZIANO

5 cl. Aperol, frizzante, sparkling water
~0,3 l ... 7,60

HUGO

Le Contesse Frizzante, elderflower syrup
sparkling water, mint leaves
~0,3 l ... 7,40

ELDERFLOWER-SPRITZ

classic white wine spritz with
elderflower syrup, lime
~0,25 l ... 4,90

WHITE OR RED WINE SPRITZ

either classic with sparkling water
or sweet with lemonade
~0,25 l ... 4,40

WINE (CELLAR)

A seasonal changing range of wine by the glass and even more bottled wines can be chosen from our full wine list. Our cellar offers around one hundred different items with focus on Austria and the significant wine regions of the world.



UNGEWÖHNLICH ERFRISCHEND



GINSPIRATION

gin 4 cl each; excluding fillers

BOMBAY SAPPHIRE

lemon, almond, iris, coriander, pepper
6,20

HENDRICK'S

coriander, rose petals, cucumber, citrus zest
8,90

NEW! LATERNER'S DA HOAMELIGE

orange, clove, cinnamon
8,50

ROKU

tea leaves, angelica, yuzu, pepper
9,50

WINDSPIEL

ginger, cinnamon, lavender, citrus zest
8,90

BROCKMANS

blackberry, blueberry, cinnamon, orange zest
9,40

MONKEY 47

cranberry, lemon, spruce, sloe, melissa
9,40

TANQUERAY FLOR DE SEVILLA

orange, tangerine, vanilla, lemon balm
5,90

GIN MARE

olives, rosemary, basil, thyme, lemon
9,20

MOLETTO

TIP!

tomato vines, rosemary, mint, basil, lime
8,90

TONIC

THOMAS HENRY

TONIC WATER

allrounder, rich in quinine; floral citrus flavours
0,2 l ... 4,20

FENTIMANS

FEVER TREE MEDITERRANEAN

low in quinine; essential oils with southern flair
0,2 l ... 4,40

BEER

REGIONAL

FRASTANZER

GOLD SPEZIAL

pale Austrian lager style

0,2 l ... 3,40 0,3 l ... 4,50 0,5 l ... 5,60
Radler 0,3 l ... 4,30 Radler 0,5 l ... 5,30

ORGANIC KELLERBIER

unfiltered lager style, organic

0,3 l ... 4,60 0,5 l ... 5,80

ORGANIC S'DUNKLE

aromatic dark beer, organic

0,3 l ... 4,60 0,5 l ... 5,80

NON ALCOHOLIC FREIBIER

pale lager style, organic
alc. < 0,5 % vol.

0,5 l ... 5,40

DREI SCHWESTERN

WEISSE

fruity pale wheat beer

0,3 l ... 4,60 0,5 l ... 5,80

WEISSE ALKOHOLFREI

NON ALCOHOLIC fruity pale wheat beer
alc. < 0,5% vol.

0,5 l ... 5,40



frastanzer

INTERNATIONAL

INSEL BRAUEREI

QUADRIGA 'CHAMPAGNER BIER' **NEW!**

ffruity and herbal beer with decent perlage and oaky aroma; bottle aged!

0,33 l ... 17,80

LA TRAPPE

TRAPPIST BLONDE

tingly and well balanced ale, smooth finish

0,33 l ... 5,90

GUINNESS

DRAUGHT

well renowned, smooth stout beer

0,3 l ... 4,80 0,5 l ... 6,40

CIDER

BLAKSTOC

WILD TREE HOPPY CIDER

medium-dry cider with hops and citrus aromas

0,33 l ... 5,60

LONGDRINKS

spirits 4 cl. each

CLASSIC

BLOODY MARY

vodka, tomato juice
citrus fruit, spicy sauces
~0,25 l ... 10,80

MOSCOW MULE

Stolichnaya vodka, lime
cucumber, ginger lemonade
~0,25 l ... 9,80

CAIPIRINHA

cachaca
brown sugar, lime
~0,25 l ... 9,80

MOJITO

Havana Club 3 Anos, brown sugar
sparkling water, lime, mint leaves
~0,25 l ... 10,80

AKOHO
FREE

SOBER CHOICES

SOBER SAILOR

non-alcoholic dark rum
lime, ginger lemonade
~0,25 l ... 8,60

WONDERLEAF-TONIC

non-alcoholic alternative to a classic gin and tonic
~0,25 l ... 8,80

DOGANA MOCKTAIL

mango-, orange-, lemonjuice
non-alcoholic gin, citrus fruit slices, mint leaves
~0,25 l ... 8,60

CREATIVE

PISCO SOUR

SUMMERSPECIAL!

pisco, lime juice, agave syrup, eggwhite
agostura, lime garnish
~18 cl ... 9,80



DARK N' STORMY

Goslings Bermuda Black Rum,
lime, ginger lemonade
~0,25 l ... 9,80

STOLI ESPRESSO MARTINI

Stoli Espresso Martini, Espresso
~0,1 l ... 9,60
as shot (at least 2 servings) ~4 cl ... 4,40

AROMA THERAPY

Bombay Gin, Angostura
bitter lemon, lime, orange slice
~0,25 l ... 9,80

JAMESON GINGER & LIME

Jameson Whiskey, lime juice, ginger ale
~0,25 l ... 9,60

SCHNAPS

2 cl. each

WILLI AMANN

MIXED FRUIT BRANDY

4,20

TIP!

CHRIST PEAR
APRICOT | WILD CHERRY
GRAPE MARC RESERVE

6,40

SUBIRA (LOCAL PEAR) | QUINCE
OLD APPLE RESERVE

7,60

ROWAN BERRY | RASPBERRY
OLD PLUM RESERVE

8,80

GRAPPA

2 cl. each

BERTA

TRE SOLI TRE

15,80

NONINO

MOSCATO | MERLOT
CHARDONNAY RESERVE

7,80

WHISKEY

4 cl. each

BOURBON

JACK DANIEL'S

6,80

BLENDED
SCOTCH

BALLANTINES

5,80

**JOHNNIE WALKER
'BLACK RUBY'**

7,80

SCOTCH
SINGLE MALT

LAGAVULIN - 16 y

12,80

OBAN - 12 y

CAOL ILA - 16 y

11,80

BLENDED
IRISH

JAMESON

6,80

IRISH
SINGLE POT

KILBEGGAN

9,60

RUM

4 cl. each

BACARDI | GOSLING BLACK SEAL

5,80

VENEZUELA

DIPLOMATICO - 16 y

9,80

GUATEMALA

ZACAPA - 16 y

11,80

EXCLUSIVE AND LIMITED

SIGNATURE NEGRONI

gin, red vermouth, Campari
organic cold drip coffee, orange cest

12 cl ... 11,80
Probierportion 4 cl ... 4,80

SIGNATURE MARTINI

gin, vodka, vermouth
dash of angostura, lemon cest

10 cl ... 9,80
Probierportion 4 cl ... 4,80



BRANDY

4 cl. each

COGNAC

HENNESSY - V.S.
7,80

BRANDY

MILENARIO - 12 y
8,80

TEQUILA

4 cl. each

DON JULIO ANEJO **TIP!**

high-grade, 18 month barrel-aged tequila
9,60

VODKA

4 cl. each

FRANCE **GREY GOOSE**
7,80

LATVIA **STOLICHNAYA**
4,80

LIQUEUR

2 cl. each

RAMAZZOTTI | FERNET BRANCA
OLMECA TEQUILA GOLD | FRANGELICO
SAMBUCCA | BAILEYS | AMARETTO
3,60

BRAULIO AMARO **TIPP!**
barrel-aged herbal digestif
4,20

COLD COFFEE
toffee cream liqueur served in wafer cup
with whipped cream topping
3,80

PISTACCHIO **NEW!**
Italian pistachio liqueur served in wafer cup
with whipped cream topping
3,80

THANK YOU
FOR YOUR VISIT!



DOGANA GASTRONOMIE

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We would be very thankful for a nice review
on our social media channels!



#doganafeldkirch

#dascafediebardasrestaurant

www.dogana.com

Should you, however, be disappointed
with your visit or have other concerns:

We would be glad to receive a constructive
feedback regarding the circumstances via email.

