

The Summer

DAILY FROM 12.00-18.30

alpine mediterranean

Dear friends and guests of our hotel,

a warm welcome to one of the most beautiful spots in Lech! We are pleased to spoil you with regional, traditional and innovative delights. Our service team, our executive chef Patrick Tober and his team will do everything to make you feel entirely at home.

We would like to take the opportunity to inform you that we prepare all our dishes fresh and only with high quality ingredients for you. Unfortunately, we cannot exclude the possibility that traces of by law to be declared allergens are present.

If you have specific allergies / intolerances, we kindly ask you to inform our well trained staff.

**WITH WARM REGARDS,
THE SCHNEIDER FAMILY**

The logo for Ailberg, featuring the name in a stylized, flowing script font.

Starters

SUMMER SALAD	
french dressing datterino tomato cucumber	24
LEAF SALAD	
chanterelles pumpkin sweet-sour aged balsamic	28
COUSCOUS BOWL	
manouri (greek cheese) pomegranate wild broccoli	26
BEEF TATAR	
„Schüttelbrot“ sour cream foam radish	37
CEVICHE	
char trout avocado strawberry	36
HAM AND CHEESE TOAST	
cocktail-sauce bouquet salad	21
SAUSAGE-CHEESE-SALAD	
red onion boiled egg	24
FRANKFURTER SAUSAGE	
mustard horseradish pastry	17
ROMANA-CAESAR-SALAD	
parmesan flakes datterino tomatoes	26
add chicken breast	36
ALPINE BITES	
duroc bacon mountain cheese from Alpe Batzen	17

Soups

CARROT-COCONUT CREAM SOUP	
lime waffle-flower	19
GOULASH SOUP	
beef carrot potato	19
BEEF CONSOMME	
to select	
thinly sliced pancakes	16
cheese dumpling	16
liver dumpling	16

Main courses

SPAGHETTI

black angus bolognese parmesan	28
tomato sauce parmesan	23
aglio e olio chives parmesan	23

COCONUT CURRY

vegetables mushrooms jasmine scented-rice	36
add chicken breast	42

„KÄSESPÄTZLE“

crispy onions leaf salad	29
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CLUBSANDWICH

grilled chicken breast bacon fried egg	35
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BLACK ANGUS BURGER

chive-dip bacon barbecue sauce	30
add mountain cheese	32

DUROC-SAUSAGE FROM „FLÖTZERHOF“

mustard sweet-sour-cabbage	28
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WIENER SCHNITZEL OF VEAL SADDLE

cranberry one side dish of your choice	45
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„KLOSTERTALER“ OX-GOULASH

fried mushrooms butter spaetzle	42
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MIXED SIDE SALAD	14
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SIDE OF PARSLEY POTATOES	12
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SIDE OF FRENCH FRIES	12
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SIDE OF SWEET POTATO FRIES	13
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SIDE OF FRIED POTATOES	14
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SIDE OF MIXED VEGETABLES	15
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Schmarrn ●

KAISERSCHMARRN

rum-raisins | plum compote 26

BERRIES SOUR-CREAM SCHMARRN

fresh berries | curd-rum-ice-cream 28

Desserts

PANNA COTTA

strawberry | mint meringue | strawberry sorbet 16

BANANA CAKE

pineapple | exotic sorbet 16

FRESH APPLE STRUDEL

12

FRESH CURD AND PEACH-STRUDEL

12

NUT-BUNDT CAKE

8

CAKE OF THE DAY

12

FRUIT SHEET CAKE

9

SACHER CAKE

12

SCOOP ICE-CREAM | SORBET

5

FRUIT PLATTER

19

SIDE OF WHIPPED CREAM

3

SIDE OF WARM VANILLA SAUCE

4

Ice Cream

AFFOGATO

vanilla-ice-cream | espresso | coffee meringue 11

„KLEINER STEIRER“

vanilla-ice-cream | pumpkinseed liquor | brittle 12

„HANAMI“

coconut-shiso-ice-cream | preserved cherries | finger limes 12

HOT MOUNTAIN LOVE

vanilla-ice-cream | warm raspberries | whipped cream 16

ICE COFFEE

classic | stirred 14

Wine by the glass

WHITE

GRÜNER VELTLINER

Stadt Krems / Kremstal 0,1l / 0,2l 10 / 19

SAUVIGNON BLANC STK

Erwin Sabathi / Südsteiermark 0,1l / 0,2l 10 / 19

CHARDONNAY DAC

Leithaberg / Rudolf Wagentrisl 0,1l / 0,2l 10 / 19

ROSÉ

ROSÉ ROSEBLOOD GR, CI, TI BIO

Château d'Estoublon / Provence 0,1l / 0,2l 10 / 18

SPARKLING WINE

LOIMER BRUT ROSÉ

0,1l / 0,75l 13 / 87

PROSECCO LA JARA BIO

0,1l / 0,75l 11 / 65

CHAMPAGNE

PERRIER-JOUËT Grand Brut

0,1l / 0,75l 24 / 144

PERRIER-JOUËT Blason Rosé

0,1l / 0,75l 29 / 174

RED

BLAUFRÄNKISCH BIO

Tinhof / Leithaberg DAC 0,1l / 0,2l 10 / 20

PINOT NOIR

Wieninger / Wien 0,1l / 0,2l 12 / 23

CUVÉE HÖFLEIN ZW / ME

Artner / Neusiedlersee 0,1l / 0,2l 10 / 19

Spritzers

WHITE WINE SPRITZ 10

APEROL SPRITZ, CAMPARI SPRITZ 15

LIMONCELLO SPRITZ 15

APPLE CIDRE Van Nahmen / Hamminkeln, Germany 10cl 8,5

Draught beer

FRASTANZER	0,2l	5,7
	0,3l	7,1
	0,5l	11,2
RADLER SOUR	0,3l	5,7
	0,5l	9

Bottled beer

FRANZISKANER HEFEWEIZEN	0,5l	10,9
FRANZISKANER WEIZEN alcoholfree	0,5l	8,9
RADLER NATURTRÜB shandy	0,33l	6,3
FRASTANZER FREIBIER BIO alcoholfree	0,33l	5,7

Mineral water

VÖSLAUER sparkling / still	0,33l	5,8
VÖSLAUER starkling / still	0,75l	11

Soft drinks

VO ÜS LEMONADE		
swiss pine-lemon, lemon, orange, spezi	0,33l	7,1
COCA COLA, COLA ZERO	0,33l	7,5
ALMDUDLER	0,35l	7,1
FEVER TREE	0,2l	7,5
Tonic Water, Bitter Lemon, Ginger Beer, Ginger Ale		
FRUIT JUICES MIXED WITH SODA	0,5l	7,2
VARIOUS FRUIT JUICES	0,2l	5,8
Apple, Pineapple, Cranberry, Passion Fruit, Orange, Mango, Black Currant, Apricot, Tomato		

Hot beverages

AMERICANO	6,2
COFFEE WITH MILK	7,2
CAPPUCCINO	6,8
LATTE MACCHIATO	6,8
ESPRESSO / DOUBLE ESPRESSO	5,6 / 7,5
HOT CHOCOLATE / WITH WHIPPED CREAM	7,5 / 8
LUMUMBA / LUMUMBA WITH CREAM	10 / 11
GLAS MULLED WINE / GLAS JAGER TEE	9
POT OF TEA	8,2
Earl Grey, English Breakfast, Mint, Rooibos, Darjeeling, Green Tea, Verveine, Wellness/Herbal, Sweet Berries, Camomile	

Fine Spirits 2CL

REISETBAUER / OBERÖSTERREICH	
RED WILLIAMS, RASPBERRY, PLUM	15
ROWAN BERRY	16
CHECKER TREE BERRY	28
PRIVATE DISTILLERY GEBHARD HÄMMERLE / VORARLBERG	
APRICOT, RASPBERRY, MIXED FRUITS	
WHITE & RED PLUM, CHERRY, GRAVENSTEINER APPLE	11
WILLIAMS PEAR	12
ROWAN BERRY	13
SUBIRER (LOCAL PEAR)	14
GRAFENSTEINER (LOCAL APPLE)	11
ROCHELT / TIROLER DISTILLERY	
DIFFERENT SPIRITS	14 - 33