

TRADITIONAL "STUBEN SALAD"

Mixed leaf salad with bacon, croûtons, egg, and pumpkin seed oil

17 / 12

CHEESEFONDUE

Local fondue cheese served with assorted bread, young potatoes, mixed pickles, apples, grapes, cherry tomatoes, and sweet-and-sour pineapple

58

RACLETTE

Local raclette cheese served with mixed pickles, Ötztal house salami, Walser cured beef, young potatoes, apples, grapes, cherry tomatoes, and sweet-and-sour pineapple

58

FONDUE CHINOISE

Asian beef soup with beef, veal, pork, chicken, and shrimp.
Served with Pak choi, baked potato, and homemade sauces.

76

ASIA FONDUE

Chicken consommé with Asian flavours, featuring spicy marinated beef, veal, chicken, and shrimp.
Served with fresh vegetables, mixed mushrooms, rice, and homemade sauces.

80

FONDUE BOURGUIGNONNE (OIL)

Black Angus beef fillet. Served with baked potato and homemade sauces.

79

ARLBERG FONDUE (OIL)

Three meats of your choice: beef, veal, chicken, lamb, or Parma ham.
Served with baked potatoes and homemade sauces.

79

TRUFFLE CHAMPAGNE FONDUE

Local fondue cheese with black truffle and champagne.
Served with Brussels sprouts, pear, balsamic onions, and young potatoes.

110

Extra truffle, per 5 g

18

FONDUE VIENNESE STYLE

Local fondue cheese combined with small Wiener schnitzels from saddle of veal, served with French fries and mixed pickles.

80

FONDUE ROYAL

Tomato essence with fresh Mediterranean vegetables, served with premium Wagyu beef prepared in "Shabu Shabu" style, rice, and Hollandaise sauce.

195

DESSERT FONDUE

Chocolate fondue with fresh fruits

25

Vanilla fondue with delicate pastries.

25

Please inform us of your selection by 8:00 PM on the day before your reservation.

If we have not received your choice by this time, we regret that we will have to cancel your reservation.

Cancellations after 10:00 AM on the day before will be charged at €90.00 per person.

Prices are per person. The meat portion is 250 g per person. The minimum order for each fondue is 2 portions.