

Mountain 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**

Schneider

Starters

SUMMER LEAF SALAD

with French dressing, tomato, cucumber and cress 23

LEAF SALAD

with seared chanterelles und crispy potatoes 28

CAESAR SALAD

hearts of lettuce with parmesan dressing and croutons 25

with grilled chicken breast 34

BEEF TATAR OF BEEF FILLET

with antipasti and Aioli of spiced bread 36

HAM AND CHEESE TOAST

with a small salad and cocktail sauce 20

SMASHED AVOCADO

with poached egg, feta cheese cream and radishes 26

PICKLED FILLET OF IKARIMI SALMON

with figs, green asparagus and honey and mustard cream 32

SAUSAGE AND CHEESE SALAD

with red onions and boiled egg 24

ALPINE APPETIZER

with local mountain cheese and duroc speck 29

FRANKFURTER SAUSAGES

with mustard and horseradish 16

Soups

CLEAR BEEF BROTH

with pancake slices and chives 14

TOMATO-COCONUT CREAM SOUP

with waffle flower 18

BEEF GOULASH SOUP

18

Main courses

ARLBERG BOWL OF THE DAY	28
SPAGHETTI	
with sauce Bolognese of black angus	26
with tomato sauce	22
Aglio e Olio	22
THAI CURRY	
vegan - with vegetables, mushrooms and jasmine rice	35
with chicken breast	39
VORARLBERGER „KÄSESPÄTZLE“	
with roasted onions and small leaf salad	26
DUROC-PORK SAUSAGES FROM FLÖTZERHOF	
with mustard, horseradish and sauerkraut	26
CLUBSANDWICH	
with grilled chicken breast, crispy bacon and a fried egg	34
WIENER SCHNITZEL	
from saddle of veal with parsley potatoes and cranberries	43
ARL-BEEF BURGER	
with crispy bacon, creme fraiche, bbq sauce and a side salad	28
additionally with an extra slice of mountain cheese	30
SIDE OF FRENCH FRIES	11
SIDE OF SWEET POTATO FRIES	13
SIDE OF FRIED POTATOES	13

Schmarrn

KAISERSCHMARRN	
rum-soaked raisins and plum compote	26
BERRYSCHMARRN	
sour cream ice cream	28

Desserts

FRESH BERRIES	
with vanilla balm, catuccini & milk ice cream	14
ICED MOJITO	
lime and coconut	14
BANANA CAKE	
pineapple and green shiso ice cream	14
FRESH APPLE STRUDEL	11
FRESH CURD AND PEACH STRUDEL	11
NUT-BUNDT CAKE	7
SHEET CAKE	8
CAKE OF THE DAY	12
DESSERT OF THE DAY	11
SACHER CAKE	11
SIDE OF WHIPPED CREAM	3
SIDE OF WARM VANILLA SAUCE	4

Ice Cream

AFFOGATO	
vanilla ice cream, espresso	8
„ERDBEER MADL“	
strawberries with strawberry and basil sorbet and cocoa crumbles	11
„KLEINER STEIRER“	
vanilla ice cream, homemade pumpkin seed liqueur and crumble	11
„WÄLDER ZIEGE“	
goat milk ice cream with mountain pine and preserved cherries	11
„HEISSE BERGLIEBE“	
hot raspberries with yoghurt and berry ice cream and shipped cream	11

Wine by the glass

WHITE

GRÜNER VELTLINER

Stadt Krems 0,1l / 0,2l 9 / 18

SAUVIGNON BLANC STK

Erwin Sabathi / Südsteiermark 0,1l / 0,2l 9 / 18

CHARDONNAY

Leithaberg 0,1l / 0,2l 9 / 18

ROSÉ

ROSÉ ROSEBLOOD GR, CI, TI **BIO**

Château d'Estoublon / Provence 0,1l / 0,2l 9 / 18

SPARKLING WINE

LOIMER BRUT ROSÉ (PN SL ZW) **BIO** 0,1l / 0,75l 12 / 84

PROSECCO LA JARA 0,1l / 0,75l 10,50 / 63

CHAMPAGNE

PERRIER-JOUËT Grand Brut 0,1l / 0,75l 23 / 139

PERRIER-JOUËT Blason Rosé 0,1l / 0,75l 28 / 170

RED

BLAUFRÄNKISCH DAC **BIO**

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

PINOT NOIR

Weingut Wieninger / Wien 0,1l / 0,2l 11 / 22

CUVÉE HÖFLEIN ZW / ME

Weingut Artner / Neusiedlersee 0,1l / 0,2l 9 / 18

Spritzers

WHITE WINE SPRITZ 9,5

APEROL SPRITZ, CAMPARI SPRITZ 14

LIMONCELLO SPRITZ 14,5

APPLE CIDRE Van Nahmen / Hamminkeln, Germany 0,33l 8

Draught beer

FRASTANZER	0,2l	5,5
	0,3l	6,8
	0,5l	11,0

Bottled beer

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

Mineral water

VÖSLAUER sparkling / still	0,33l	5,5
VÖSLAUER starkling / still	0,75l	10,5

Soft drinks

VO ÜS LEMONADE		
Swiss pine-lemon, lemon, orange, Spezi	0,33l	6,8
COCA COLA, COLA ZERO	0,33l	6,8
ALMDUDLER	0,33l	6,8
FEVER TREE		
Tonic Water, Bitter Lemon, Ginger Beer, Ginger Ale	0,2l	7,0
FRUIT JUICES MIXED WITH SODA	0,5l	6,8
VARIOUS FRUIT JUICES	0,2l	5,5

Hot beverages

AMERICANO	5,9
COFFEE WITH MILK	6,5
CAPPUCCINO	6,5
LATTE MACCHIATO	6,5
ESPRESSO / DOUBLE ESPRESSO	5,4 / 7,2
HOT CHOCOLATE / WITH WHIPPED CREAM	7 / 7,5
POT OF TEA	7,9
Earl Grey, English Breakfast, Mint, Rooibos, Darjeeling, Green Tea, Verveine, Wellness/Herbal, Mango flavoured Green Tea, Sweet Berries, Camomile	

Schnapps 2CL

REISETBAUER / OBERÖSTERREICH	
RED WILLIAMS, RASPBERRY, PLUM	14
ROWAN BERRY	15
CHECKER TREE BERRY	27
PRIVATBRENNEREI GEBHARD HÄMMERLE / VORARLBERG	
APRICOT, RASPBERRY, MIXED FRUITS	10
WHITE & RED PLUM, CHERRY, GRAVENSTEINER APPLE	10
WILLIAMS PEAR	10
ROWAN BERRY	12
SUBIRER (LOCAL PEAR)	13
ROCHELT / TIROLER SCHNAPSBRENNEREI	20
DER INNTALER (PEAR - RASPBERRY), GRAVENSTEINER APPLE, APRICOT, MIRABELLE, SOUR CHERRY, ELDERBERRY, ORANGE, WILLIAMS PEAR, QUINCE	