

La Fenice

WINTER SEASON

From Monte to Mare.
Mediterranean Alpine kitchen at the heart of Lech.

We are delighted to have you with us.

Our executive chef Patrick Tober and his team
have prepared a variety of alpine - inspired flavours with a nod to Italy.

In case of any allergies or intolerance that we should
consider, please let us know in advance.

Our restaurant manager Sebastian Elles and his team
would like to wish you a splendid evening.

Lech, 2025 - 2026



La Fenice

APERITIVO 10CL

PERRIER-JOUËT Grand Brut	26
PERRIER-JOUËT Blason Rosé	31
FRANCIACORTA Zero Dosage	18
LOIMER BRUT ROSÉ	14

COCKTAILS

KIR ROYAL	29
DRY MARTINI	19
NEGRONI SBAGLIATO	18
FRENCH 75	31
AMERICANO	16

NON ALCOHOLIC APERITIVO 10CL

FLOREALE Frizzante Rosé - Vinuci	12
SPARKLING JUICE TEA Van Nahmen	13
GELBER MUSKATELLER F.X. Pichler	5,9

MINERAL WATER 33/75CL

VÖSLAUER sparkling / still	6/11,5
-----------------------------------	--------



SPECIALS 75CL

SERRAL DEL VELL Cava Brut Nature 120

RECAREDO-PENEDES,ES

BLANC DE BLANCS Champagne Grand Cru 150

PIERRE PETERS,MESNIL-SUR-OGER,FR

KRUG Grand Cuvée 650

KRUG,REIMS,FR

ROEDERER CRISTAL 2015 Champagne Grand Cuvée 620

LOUIS ROEDERER,REIMS, FR

SHAMAN ROSÉ Champagne Grand Brut Nature 150

BENOIT MARGUET, MONTAGNE DE REIMS,FR

SALMONE

Danube Salmon | Citrus Fruit | Cucumber | Curry

**

AGNOLOTTI

Ricotta | Swiss Chard | Persimmon

**

ASTICE

Lobster | Vadouvan | Blood Orange

**

LUCIOPERCA

Pikeperch | Palm Kale | Verjus

**

PICCIONE

Pigeon | Parsley Root | white Peach | Truffle

**

VITELLO

Veal Cutlet | Salsa Verde | Artichoke

**

DOLCE BIANCO

Passionfruit | Macadamia Nut | Yoghurt

**

LA TOSI

Fig | Tartelette | Mascarpone

by advance order

5-Courses € 175,-

6-Courses € 195,-

7-Courses € 215,-

8-Courses € 235,-

Accompanying Drinks

5cl per Glas

5-Courses € 130,-

6-Courses € 140,-

7-Courses € 150,-

8-Courses € 155,-

RAVANELLO

Black Radish | Citrus Fruit | Cucumber | Curry

**

AGNOLOTTI

Ricotta | Swiss Chard | Persimmon

**

CAVOLFIORI

Cauliflower | Haselnut | Vadouvan

**

CAVOLO RIPIENO

Palm Kale | Fregola Sarda | Tomato | Verjus

**

TARTUFO

Beets | white Peach | Parsley

**

CARCIOFINI

Artichoke | Bramata | Salsa Verde | Bell Peppers

**

DOLCE BIANCO

Passionfruit | Macadamia Nut | Yoghurt

**

LA TOSI

Fig | Tartelette | Mascarpone

by advanced order

5-Courses €175,-

6-Courses €195,-

7-Courses €215,-

8-Courses €235,-

Accompanying Drinks

5cl per Glas

5-Courses €130,-

6-Courses €140,-

7-Courses €150,-

8-Courses €155,-