

La Fenice

SUMMER SEASON

From Monte to Mare -
Mediterranean Alpine cuisine in the heart of Lech.

We look forward to welcoming you this evening.
Chef Patrick Tober and his team will treat you with a menu that combines
Alpine authenticity with Mediterranean elegance—inspired by the season,
the mountains, and the lighthearted spirit of the South.

If you have any food intolerances or allergies, please let us know in advance so that we can tailor
your meal accordingly.

Family Schneider and the Hotel Arlberg team wish you a wonderful evening.

Lech, 2026

awarded with one Michelin Star - Guide 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
GELBER MUSKATELLER F.X. Pichler	5,9

MINERAL WATER 33/75CL

VÖSLAUER sparkling / still	11,5
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La Fenice

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 Champagne Grand Cuvée 650

REIMS,FR

ROEDERER CRISTAL 2015 Champagne Grand Cuvée 620

LOUIS ROEDERER,REIMS,FR

SHAMAN ROSÉ 2022 Champagne Grand Brut Nature 150

BENOIT MARGUET,REIMS,FR

RICCIOLA

Topinambur | Caviar | Sour Milk | Watercress

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FAGOTTINI

Duroc | Scallop | Horseradish | Wood Sorrel

**

CARABINERO

Salsiccia | Green Zebra Tomato | Amalfi Lemon

**

SCORFANO

Pulpo | Fennel | Sauce Bavaroise

**

ANATRA

Duck | Porcini Mushroom | Parsley | Cherry

**

SELLA DI CAMOSCIO

Chamois | Jam's Root | Radicchio | Blueberry

**

LAMPONE

White Chocolate | Raspberry | Lavender

**

BUONASORTE DI BUFALA

Rhubarb | Tropea Onion

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,-

**DEGUSTATION
MENU**

VEGETARIAN

TOPINAMBUR

Topinambur | Sour Milk | Watercress

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FAGOTTINI

Ricotta | Spinach | Horseradish | Wood Sorrel

**

ZUCCHINI

Zucchini | Green Zebra Tomato | Amalfi Lemon

**

FINOCCHIO

Potato | Tomato | Olive

**

RISOTTO

Parsley | Cherry | Porcini Mushroom

**

RADICCHIO TREVIGIANO

Jam's Root | Radicchio Trevigiano | Blueberry

**

LAMPONE

White Chocolate | Raspberry | Lavender

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