

*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, 2026

 awarded with one Michelin Star - Guide 2026



# *La Fenice*

## **APERITIVO 10CL**

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

## **COCKTAILS**

<b>KIR ROYAL</b>	29
<b>DRY MARTINI</b>	19
<b>NEGRONI SBAGLIATO</b>	18
<b>FRENCH 75</b>	31
<b>AMERICANO</b>	16

## **NON ALCOHOLIC APERITIVO 10CL**

<b>FLOREALE</b> Frizzante Rosé - Vinuci	12
<b>GELBER MUSKATELLER</b> F.X. Pichler	5,9

## **MINERAL WATER 33/75CL**

<b>VÖSLAUER</b> sparkling / still	11,5
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**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



**CRUDO DI RICCIOLA**

Yellowtail Mackerel | Topinambur | Sour Milk | Watercress

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**CANNOLO**

Morel | Young Pea | Lardo

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**ARAGOSTA SPINOSA**

Langoustine | Passionfruit | Amalfi Lemon

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**LUCIOPERCA**

Pikeperch Filet | Palm Kale | Verjus

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**PICCIONE**

Pigeon | Parsley Root | Nashi Pear | Truffle

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**VITELLO**

Veal Cutlet | Salsa Verde | Artichoke

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**CUORE**

White Peach | Macadamia Nut | Yoghurt

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**GORGONZOLA 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,-



**DEGUSTATION  
MENU**

**VEGETARIAN**

**RAVANELLO**

Black Radish | Citrus Fruit | Sourmilk | Watercress

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**CANNOLO**

Morel | Young Pea | Wood Sorrel

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**SEDANO RAPA**

Oven Celery | Passionfruit | Amalfi Lemon

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**CAVOLO REPIENO**

Fregola Sarda | Palm Kale | Tomato | Verjus

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**TARTUFO**

Beets | Nashi Pear | Parsley

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**CARCIOFINI**

Artichoke | Bramata | Salsa Verde | Bell Peppers

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**CUORE**

White Peach | Macadamia Nut | Yoghurt

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