

Starters

Kate & Kon Kaviar Gold 125g blinis sour crem crème fraîche chive shallots egg yolk egg white	390
Winter Salad roasted nuts datterino tomatoes fig	25
Manouri lamb 's lettuce pomegranate mandarin pistachio	28
Beef Tatar „Schüttelbrot“ sour cream foam radish	39
Smoked Trout Filet buttermilk char caviar wild herbs	36
Ceviche scallops mango edamame red onion	36
Caesar Salad Parmesan flakes datterino tomato add grilled chicken breast add roasted prawns	28 38 42
Alpine Bites duroc bacon mountain cheese from Alpe Batzen	24
Sausage-Cheese-Salad red onion boiled egg	25
Frankfurter Sausage mustard horseradish pastry	18
Ham and Cheese Toast cocktail-sauce bouquet salad	22

Soups

Pumpkin-Coconut Cream Soup lime crunchy seitan	20
Goulash Soup beef vegetables	20
Beef-Consommé thinly sliced pancakes cheese dumpling liver dumpling	18 18 18

Main Courses

Spaghetti tomato sauce parmesan aglio e olio chives parmesan black angus bolognese parmesan	25 25 30
Mediterranean Grilled Vegetables Bowl wild rice cornpoppers chipotle-sauce sesame add flank steak	36 54
Orecchiette pesto green vegetables burrata	30
„Käsespätzle“ fried onions leaf salad	30
Clubsandwich grilled chicken breast bacon fried egg	36
Wiener Schnitzel from the Veal-Saddle parsley potatoes cranberry	48

Duroc-sausage from „Flötzerhof“ sweet-sour cabbage mustard	29
Black Angus Burger chive-dip bacon barbecue sauce add mountain cheese	32 34
„Klostertaler“-Ox-Goulash butter spaetzle fried mushrooms	45
Thai Curry Ikejime pikeperch filet udon noodles	54
Side of fried Potatoes	15
Side of French Fries	13
Side of Sweet Potato Fries	14
Side of fresh Vegetables	16

Schmarrn Our freshly prepared Schmarrn takes about 25min
We serve Schmarrn daily between 12.00 noon & 4.30 pm.

Kaiserschmarrn rum-raisins plum compote	28
Apple-Schmarrn Sour cream schmarrn caramel curd-rum ice cream	30

Dessert

Pear-Tartelette dulcey chocolate pecan nut	17
Bigne hazelnut raspberry sorbet	17
Fresh Apple Strudel	14
Fresh Curd and Peach Strudel	14

Sacher Cake	14
Cake of the Day	14
Fruit Sheet Cake	9
Cinnamon Roll	9
Ice cream Sorbet scoop	5
Side of Whipped cream	3
Side of warm Vanilla Sauce	5

Ice Cream

Affogato vanilla ice cream espresso pumpkin seed liqueur coffee meringue	12
„Kleiner Steirer “ vanilla ice cream espresso caramel hazelnut	13
Caramel Affogato vanilla ice cream espresso caramel hazelnut	14
Hanami coconut-shiso ice preserved cherries finger limes	14
Hot Mountain Love vanilla ice cream raspberries whipped cream	17
Ice Coffee Classic	16
Ice Coffee Viennese Style	16

TRADITIONAL "STUBEN SALAD"

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

17 / 12

CHEESE FONDUE

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

FONDUE ARLBERG (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.

Vöslauer Water

Vöslauer sparkling / still 0,33l	6
Vöslauer sparkling / still 0,75l	11,5

Non-Alcoholic-Beverages

„Vo Üs“Voralberger Soda	7,5
Pine-Cone&Lemon, Lemon, Orange, Cola Mix 0,33l	
Coca Cola, Cola Zero, 0,33l	7,8
Almdudler 0,35l	7,8
Tonic Water, Bitter Lemon, Ginger Ale, Ginger Beer 0,2l	7,5
Juices with soda water 0,5l	7,5
Different Juices 0,2l	6

Hot Drinks

Cup of coffee	6,8
Milk coffee	7,5
Cappuccino	7,4
Latte Macchiato	7,5
Espresso	6,2
Double Espresso	8
Flat White	9
Hot chocolate <i>with cream</i>	7,8
Hot chocolate <i>without crem</i>	8,4
Tea specialties from Ronnefeldt	8,5

Open White Wines

10cl

Grüner Veltliner Hotel Arlberg Edition Stein / Stadt Krems	11
Sauvignon Blanc DAC Südsteiermark / Erwin Sabathi	11
Chardonnay DAC Leithaberg / Rudolf Wagentristl	11

Open Rosé Wine

Roseblood Château d'Estoublon / Provence	12
---	----

Open Red Wines

Blaufränkisch DAC Leithaberg / Tinhof	11
Pinot Noir DAC Weingut Wieninger / Wien	13
Cuvée Höflein (ZW ME) Weingut Artner / Neusiedlersee	11

Sparkling

	10cl
Prosecco DOC La Jara / Venezien	12
Brut Rose Fred Loimer / Kamptal	14
Perrier-Jouet Grand Brut	26
Perrier-Jouet Blason Rosé	31

Beers on Draft

	0,2l	0,3l	0,5l
Frastanzer Export	5,9	7,4	11,5
Radler (beer with soda)		5,9	9,8

Bottle Beers

Franziskaner Hefeweizen	10,9
Franziskaner Hefeweizen non-alcoholic	8,9
Frastanzer Freibier BIO non-alcoholic 0,33l	5,7
Radler Naturtrüb 0,33l	6,3

*All prices are in EURO

Fine fruit spirits

2cl

Reisetbauer / Kirchberg-Thening

Red Williams	16
Raspberry brandy	10
Rowanberry	17
Plum	15
Elsberry	30

Hämmerle / Lustenau

Williams Pear	12
Rowanberry	13
Apricot	1
Raspberry	10
Obstler	10
Subirer	14
Gravensteiner Apfel	12
"Kriecherl"	11

Rochelt / Fritzens

Der Inntaler (Williams pear and raspberry)	17
Gravensteiner Apple	20
Wachauer Apricot	22
Mirabelle	34
Weichsel	17
Black Elderberry	20
Williams Birne	21
Kriecherl	32
Quince	17