

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**

HOTEL ARLBERG LECH
TANNBERG 187 AUSTRIA

Arlberg

The Mountain Summer

FROM 12 - 1.30 PM & 6.30 - 8 PM

ALPINE - MEDITERRANEAN KITCHEN

HOTEL ARLBERG
TANNBERG 187

LECH
AUSTRIA

Arlberg

Starters

TIPS OF LEAF SALAD

with fresh chanterelles and smoky bacon 16

GLAZED SWEETBREAD ON LOCAL HERBS

with raspberry-sherry vinaigrette and porcini-mushroom 22

TARTAR OF SALMON TROUT

in turnip-apple stock with salt lemon 21

with Grill - sturgeon caviar 5gr 36

VITELLO TONNATO

from saddle of veal 21

Soups

CREAM OF LOBSTER SOUP

with violet cardamom and lobster croquette 12,5

Pasta

TAGLIOLINI AGLIO E OLIO

with fresh basil, tomato and fried scampi

21 / 32

TORTELLI WITH CHANTERELLES & RICOTTA

served in a velouté of potato and bacon

21 / 29

RAVIOLI DELLA CASA

filled with braised oxtail / vegetable lentils and port wine shallots

21 / 29

Main courses

FILLET OF SEA BREAM ROYAL

on spinach with pine nuts, baked balls of potato and „Café de Paris“ sauce

32

GRILLED TAGLIATA OF BLACK ANGUS

served with tomato - bread salad, rocket and chimichurri sauce

39,5

ROASTED SADDLE OF VENISON ON PUMPKIN RISOTTO

with wild broccoli and apple-cranberry chutney

34

Desserts

TARTELETTE OF VINEYARD PEACH

with Valrhona chocolate and rosemary - lemon sorbet

14

MOUSSE AU CHOCOLAT

of white Valrhona chocolate, almonds and forest berries

12

Arlberg Classics

FROM 12 - 8.30 PM

HOTEL ARLBERG LECH
TANNBERG 187 AUSTRIA

Arlberg

Small bites

LECH AUTUMN SALAD

colourful tips of leaf salad, grapes, pomegranate and roasted nuts 16

BEEF TATAR (100 GR.)

with red onion marmalade and poached quail egg 28

TOASTED FARMER'S BREAD

with avocado, lemon cream cheese and cress salad 14

SMOKED FILLET OF LOCAL TROUT

in chive sauce and apple-horsereadish relish 24

AUSTRIAN SAUSAGE SALAD WITH BOILED EGG

14

HAM AND CHEESE TOAST

with a small salad 14

FRANKFURTER SAUSAGES

with mustard and horseradish 8,5

Soups

HOMEMADE BEEF BROTH

clear soup with thinly sliced pancakes or cheese dumpling 9,5

HOMEMADE GOULASH SOUP

11

Main courses

SPAGHETTI

with sauce Bolognese or sauce Arrabbiata 17,5

VORARLBERGER „KÄSESPÄTZLE“

with roasted onions and small leaf salad 19

CLUBSANDWICH

with grilled chicken breast, bacon and egg 21

ARL-BURGER OF AUSTRIAN BEEF

with a small salad, chili crème fraiche and barbecue sauce 19

DUROC-PORK SAUSAGES FROM FLÖTZERHOF

locally sourced with sauerkraut and bread 19,5

WIENER SCHNITZEL

baked in butter with parsley potatoes and cranberries 33

SIDE OF FRENCH FRIES

7,5

SIDE OF SWEET POTATO FRIES

8,5

Kaiserschmarrn

served from 12 pm - 3 pm

APRICOT - CURD CHEESE KAISERSCHMARRN

with poppy seeds 18

CARAMELIZED APPLE-KAISERSCHMARRN

with rum-soaked raisins and straciatella ice cream 18

KAISERSCHMARRN - THE ORIGINAL

with rum-soaked raisins and stewed plums 18

Please note that all „Schmarrn“ need at least 25 minutes to prepare

Ice Cream

KLEINER STEIRER

vanilla ice cream, Styrian pumpkin seed liqueur and pumpkin seed brittle 6,5

HOLLER BUA

elderberry blossom - apple - carrots sorbet with apple ragout 6,5

ERDBEER MADL

strawberry - basil sorbet with ragout of strawberries and aged balsamic vinegar 6,5

Frappé

ICE CREAM AND WHIPPED CREAM

flavours: vanilla, banana, strawberry or chocolate 9

Classic desserts

AFFOGATO	7,9
BANANA SPLIT	10,5
„HOT LOVE“ marinated, hot raspberries with vanilla ice cream	10,5
COUP DENMARK	10,5
ICE COFFEE	9
MIXED ICE CREAM WITH WHIPPED CREAM	8,5
LOCAL YOGURT WITH FRESH FRUITS	10,5

Wine by the glass

WHITE

GRÜNER VELTLINER Weinzierlberg / Stadt Krems 1/8 l	7,5
CHARDONNAY Weingut Schup 1/8 l	8
SAUVIGNON BLANC DAC / Erwin Sabathi 1/8 l	7,5
ROSÉ Cistercien / Schloss Gobelsburg 1/8 l	7,5

SPARKLING WINE

LOIMER ROSÉ SEKT 0,15l	13
PROSECCO ZONIN 0,15l	11

CHAMPAGNE

PERRIER-JOUËT Brut 0,15l	22
PERRIER-JOUËT Rosé 0,15l	28

RED

ZWEIGELT Weingut Hartl 1/8 l	7,5
BLAUFRÄNKISCH Leithaberg DAC / Weingut Hartl 1/8 l	8
CUVÉE HEIDEBODEN BF / ZW / Weingut Gsellmann 1/8 l	9

Draught beer

FRASTANZER 0,2l / 0,3l / 0,5l

4,3/ 5,7/ 10

Bottled beer

FRANZISKANER HEFEWEIZEN 0,5l

6,7

FRANZISKANER WEIZEN alcoholfree 0,5l

6,7

RADLER 0,5l

6,2

RADLER NATURTRÜB 0,3l

5,1

BECK'S BLUE alcoholfree 0,3l

4,7

Mineral water

VÖSLAUER sparkling / still 0,33l

4,4

VÖSLAUER sparkling / mild/ still 0,75l

8,9

Cold beverages

COCA COLA, COLA ZERO, FANTA , SPRITE 0,33l	5,6
ALMDUDLER 0,5	5,6
EISTEE 0,33l	4,9
FEVER TREE Tonic Water, Bitter Lemon, Ginger Ale 0,2l	5,7
FRUIT JUICE MIXED WITH SODA, SPEZI 0,5l	5,6
VARIOUS FRUIT JUICES 0,2l	4,9

Hot beverages

CUP OF COFFEE	4,8
COFFEE WITH MILK	5,5
CAPPUCCINO	5,5
LATTE MACCHIATO	5,5
ESPRESSO / DOUBLE ESPRESSO	4,8 / 6,5
HOT CHOCOLATE / WITH WHIPPED CREAM	5,2 / 6,2
POT OF TEA	6,7