



HOTEL ARLBERG LECH
TANNBERG 187 AUSTRIA

ORGANIC CHEESE FONDUE

homemade mixture of organic cheese, without any alcohol with bread, vegetables and baked potato

€ 43,00

RACLETTE

tasty raclette cheese

traditionally served with mixed pickles, South Tyrolean salami, regional dried beef and potatoes

€ 43,00

FONDUE CHINOISE

strong beef broth

served with beef, veal, pork and chicken as well as scampis, champignons, baked potato and homemade sauces & dips

€ 59,00

ASIA FONDUE

homemade chicken broth with Asian influences

served with in Asian style marinated meat: beef, veal and chicken

additional we serve scampis, fresh vegetables, baked potatoes

and different homemade sauces & dips

€ 61,00

FONDUE BOURGUIGNONNE

filet of Black Angus- beef fried in oil

with baked potato and homemade sauces & dips

€ 61,00

FONDUE ARLBERG

another oil fondue

choose 3 out of 5 different types of marinated meat:

beef, veal, chicken, lamb and pork

with baked potato and homemade sauces & dips

€ 61,00

FONDUE WRAPPED

filet of Black Angus-beef with sage and lardo fried in oil

with a mixed leaf salad, baked potato and a chive-sour cream sauce

€ 61,00

FONDUE WIENER ART

combination of mini "Wiener Schnitzel" and organic cheese fondue

served with French fries and a mixed leaf salad

€ 62,00

FONDUE ROYAL

Wagyu beef in "Shabu Shabu" style with a clear tomato broth,

with Italian vegetables, Hollandaise Sauce and rice

€ 155,00

DESSERT FONDUES

Fruit Fondue – classical chocolate fondue

Larissa Fondue – Austrian classics in vanilla sauce

each € 24,00

Please pre-book your fondue until 10am on the same day as the reservation.
If you have not chosen your fondue by 10am, we are unfortunately forced to cancel your reservation.
Cancellations of your order after 10am will be charged at € 50,00 per head.

Prices are per person. Minimum order of 2 portions per fondue.

