

The Winter

DAILY FROM 12.00-17.00

alpine mediterranean

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**

Aulberg

Starters

COLOURFUL MIXED WINTER SALAD

leaf salad with grapes, fig,
roasted nuts and French dressing 23

BURRATA

with pumpkin-tomato chutney and apple balsamico 25

CAESAR SALAD

hearts of lettuce with parmesan dressing and croutons 25
with grilled chicken breast 34
with grilled red prawns 45

TOASTED FARMER'S BREAD

with avocado, lemon cream cheese and pickled datterino 23

CRISPY ALPINE SAMOSA

with sour cream and pomegranate 26
additionally with char caviar 52

AUSTRIAN SAUSAGE & CHEESE SALAD

with red onions and boiled egg 24

ALPINE APPETIZER

with local mountain cheese and duroc bacon 29

FRANKFURTER SAUSAGES

with mustard, horseradish and bread 16

HAM AND CHEESE TOAST

with a small salad and cocktail sauce 20

BEEF TATAR

with red onion-marmalade and antipasti 36

Soups

TOMATO COCONUT CREAM SOUP

with waffle flower 18

CLEAR BEEF BROTH

with thinly sliced pancakes 14

with a cheese dumpling or liver dumpling 16

PUMPKIN CREAM SOUP

with lime creme fraiche 18

BEEF GOULASH SOUP

18

Main courses

SPAGHETTI

- with Black Angus Bolognese 26
- mit tomato sauce 22

DUROC-PORK SAUSAGES

- locally sourced with sauerkraut, horseradish and mustard 26

VORARLBERGER „KÄSESPÄTZLE“

- with roasted onions and small leaf salad 26

HOMEMADE PASTA ARRABIATA

- spicy tomato sauce, chili and garlic 26

THAI CURRY

- with vegetables, mushrooms and jasmine rice 35
- with sliced chicken breast 39
- with grilled red prawns 45

CLUBSANDWICH

- with grilled chicken breast, crispy bacon and a fried egg 32

WIENER SCHNITZEL

- from saddle of veal with parsley potatoes and cranberries 43

SMOKED TROUT FILLET

- with mashed potatoes, linseed oil, and Viennese chive sauce 36

ARL-BEEF BURGER

- with crispy bacon, creme fraiche, bbq sauce and a side salad 28
- additionally with an extra slice of mountain cheese 30

CREAMY VEAL GOULASH

- with butter „spätzle“ and fresh market vegetables 40

RIESLING CREAM „BEUSCHEL“

- ragout of innards with slices of bread 32

SIDE OF FRENCH FRIES

11

SIDE OF SWEET POTATO FRIES

13

SIDE OF FRIED POTATOES

13

Schmarrn from 12-4.30 p.m.

KAISERSCHMARRN

- with rum-soaked raisins and plum compote 26

CARAMALIZED APPLE-KAISERSCHMARRN

- with fresh apple slices, rum-soaked raisins und vanilla ice cream 28 ●

Desserts

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|---|-----|
| PANNA COTTA | |
| Bourbon vanilla, passion fruit and meringue | 16 |
| WINTER CAKE | |
| Valrhona chocolate, almonds, tangerine | 16 |
| FRESH APPLE STRUDEL | 11 |
| FRESH CURD-PEACH STRUDEL | 11 |
| CINNAMON ROLL | 8 |
| NUT-BUNDT CAKE | 7 |
| FRUIT SHEET CAKE | 8 |
| DAILY CAKE | 11 |
| SACHER TORTE | 11 |
| SIDE OF WHIPPED CREAM | 3 |
| SIDE OF WARM VANILLA SAUCE | 3,5 |

Ice cream

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|--|----|
| AFFOGATO | 10 |
| SMALL STYRIAN | |
| Vanilla ice cream, homemade pumpkin seed liqueur and crumble | 11 |
| HOT WIDOW | |
| Plum-cinnamon ice cream, hot plums, cream | 11 |
| MOUNTAIN GOAT | |
| Goat milk ice cream with mountain pine and cherries | 11 |

Wine by the glass

WHITE

GRÜNER VELTLINER

Weinzierlberg / Stadt Krems 0,1l / 0,2l 9 / 18

SAUVIGNON BLANC STK

Erwin Sabathi / Südsteiermark 0,1l / 0,2l 9 / 18

CHARDONNAY DAC

Leithaberg / Rudolf Wagentristl 0,1l / 0,2l 9 / 18

ROSÉ

ROSÉ ROSEBLOOD GR, CI, TI BIO

Château d'Estoublon / Provence 0,1l / 0,2l 9 / 18

SPARKLING WINE

LOIMER BRUT ROSÉ

0,1l / 0,75l 12 / 84

PROSECCO LA JARA BIO

0,1l / 0,75l 10,5 / 63

CHAMPAGNE

PERRIER-JOUËT Grand Brut

0,1l / 0,75l 24,5 / 139

PERRIER-JOUËT Blason Rosé

0,1l / 0,75l 28 / 170

RED

BLAUFRÄNKISCH BIO

Tinhof / Leithaberg DAC 0,1l / 0,2l 9 / 18

PINOT NOIR

Weingut Wieninger / Wien 0,1l / 0,2l 10 / 20

CUVÉE HÖFLEIN ZW / ME

Weingut Artner / Neusiedlersee 0,1l / 0,2l 9 / 18

Spritzers

WHITE WINE SPRITZ 9,5

APEROL SPRITZ, CAMPARI SPRITZ 14

LIMONCELLO SPRITZ 14

APPLE CIDRE Van Nahmen / Hamminkeln, Germany 0,33l 9

Draught beer

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| FRASTANZER | 0,2l | 5,5 |
| | 0,3l | 6,8 |
| | 0,5l | 11 |

Bottled beer

| | | |
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| FRANZISKANER HEFEWEIZEN | 0,5l | 9 |
| FRANZISKANER WEIZEN alcoholfree | 0,5l | 8,5 |
| RADLER NATURTRÜB shandy | 0,33l | 6 |
| FRASTANZER FREIBIER alcoholfree | 0,5l | 7,5 |

Mineral water

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| VÖSLAUER sparkling / still | 0,33l | 5,5 |
| VÖSLAUER starkling / still | 0,75l | 10,5 |

Soft drinks

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| VO ÜS LEMONADE | | |
| Swiss pine-lemon, lemon, orange, Spezi | 0,33l | 6,8 |
| COCA COLA, COLA ZERO | 0,33l | 6,8 |
| ALMDUDLER | 0,33l | 6,8 |
| FEVER TREE | | |
| Tonic Water, Bitter Lemon, Ginger Beer, Ginger Ale | 0,2l | 7,0 |
| FRUIT JUICES MIXED WITH SODA | 0,5l | 6,8 |
| VARIOUS FRUIT JUICES | 0,2l | 5,5 |

Hot beverages

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| AMERICANO | 5,9 |
| COFFEE WITH MILK | 6,5 |
| CAPPUCCINO | 6,5 |
| LATTE MACCHIATO | 6,5 |
| ESPRESSO / DOUBLE ESPRESSO | 5,4 / 7,2 |
| HOT CHOCOLATE / WITH WHIPPED CREAM | 7 / 7,5 |
| LUMUMBA / LUMUMBA WITH CREAM | 9,5 / 10,5 |
| GLAS MULLED WINE / GLAS JAGER TEE | 8,5 |
| POT OF TEA | 7,9 |
| Earl Grey, English Breakfast, Mint, Rooibos, Darjeeling, Green Tea, Verveine, Wellness/Herbal, Mango flavoured Green Tea, Sweet Berries, Camomile | |

Schnapps 2CL

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| REISETBAUER / OBERÖSTERREICH | |
| RED WILLIAMS, RASPBERRY, PLUM | 14 |
| ROWAN BERRY | 15 |
| CHECKER TREE BERRY | 27 |
| PRIVATBRENNEREI GEBHARD HÄMMERLE / VORARLBERG | |
| APRICOT, RASPBERRY, MIXED FRUITS | |
| WHITE & RED PLUM, CHERRY, GRAVENSTEINER APPLE | 10 |
| WILLIAMS PEAR | 11 |
| ROWAN BERRY | 12 |
| SUBIRER (LOCAL PEAR) | 13 |
| ROCHELT / TIROLER SCHNAPSBRENNEREI | 20 |
| DER INNTALER (PEAR - RASPBERRY), GRAVENSTEINER APPLE, APRICOT, MIRABELLE, SOUR CHERRY, ELDERBERRY, ORANGE, WILLIAMS PEAR, QUINCE | |