

*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 Marvin Schneider and his team  
would like to wish you a splendid evening.

Lech, 2024 - 2025



# *La Fenice*

## **APERITIVO**

<b>PERRIER-JOUËT</b> Grand Brut	0,1l / 24,00
<b>PERRIER-JOUËT</b> Blason Rosé	0,1l / 29,00
<b>PROSECCO LA JARA</b>	0,1l / 11,00
<b>LOIMER BRUT ROSÉ</b>	0,1l / 13,00
<b>LIMONCELLO SPRITZ</b>	15,00
<b>PORTO TONIC</b>	15,00
<b>APEROL / CAMPARI SPRITZ</b>	15,00

## **COCKTAILS**

<b>ARLBERG MARTINI</b>	21,00
<b>AMERICANO</b>	15,00
<b>MANHATTAN</b>	21,00
<b>SAGE SMASH</b>	21,00

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## SPARKLING RARITIES

**SERRAL DEL VELL** Brut Nature 0,75l 120,00

**RECAREDO - PENEDES, ES**

**SHAMAN ROSÉ** Champagne Grand Brut Nature 0,75l 150,00

**BENOIT MARGUET, MONTAGNE DE REIMS, FR**

## NON-ALCOHOLIC APERITIVO

**FLOREALE** Frizzante Rosé - Vinuci 0,1l / 12,00

**SPARKLING JUICE TEA** Van Nahmen 0,1l / 9,00

**MINI F.X. PICHLER** 0,1l / 5,90

**SALMERINO**

Arctic char | Tia Maraa oyster | Cucumber

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**CASTAGNA**

Chestnut pasta | Porcini mushroom | Perigord truffle

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**LANGOSTINO**

Norway lobster | wild blueberry | calf's head

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**ROMBO AL FORNO**

White beans | Fennel | Pancetta

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**FARAONA**

Guinea fowl | Leek | Artichoke

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**SELVAGGINA**

Saddle of chamois | Butternut squash | Sea buckthorn

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**PERA**

Pear | Almond | salted caramel

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**GORGONZOLA LA TOSI**

Gorgonzola DOP | Mountain figs | Balsamic vinegar | Panforte

pre-ordered

5-courses € 170,-

6-courses € 190,-

7-courses € 210,-

8-courses € 230,-



**STRACCHINO**

Tomato variety | Basil | Vineyard peach

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**CASTAGNA**

Chestnut pasta | Porcini mushroom | Perigord truffle

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**RISOTTO**

Acquerello | Wild blueberry | Miso pumpkin

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**FAGIOLI**

Lumache | White beans | Tomato | Fennel

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**ZUCCA**

Butternut squash | Cantarelle | Sea buckthorn

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**TORTELLI**

Artichoke | Leek | Beech mushrooms

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**PERA**

Pear | Almond | salted caramel

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**GORGONZOLA LA TOSI**

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## WINE BY THE GLASS

### WHITE

Grüner Veltliner / Stadt Krems	0,1l / 10,00
Sauvignon Blanc / Erwin Sabathi / Südsteiermark	0,1l / 10,00
Chardonnay DAC / Rudolf Wagentristl / Leithaberg	0,1l / 10,00

### ROSÉ

Roseblood / Château d'Estoublon / Provence	0,1l / 10,00
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### RED

Blaufränkisch / Leithaberg / Tinhof	0,1l / 10,00
Pinot Noir / Wien / Weingut Wieninger	0,1l / 12,00
Cuvée Höflein / Weingut Artner / Neusiedlersee	0,1l / 10,00

### BEER

Frastanzer	0,2l / 5,70	0,3l / 7,20	0,5l / 11,20
Trumer Pils	0,2l / 6,50	0,3l / 7,80	0,5l / 12,80

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## NON-ALCOHOLIC BEVERAGES

### SOFT DRINKS

Coca Cola / Cola Zero / Almdudler 0,33l / 7,10

### VO ÜS - LEMONADE

0,33l / 7,10

Coca Cola - Orange

Orange

Lemon

Pine-Lemon

### FEVER TREE TONIC WATER

0,33l / 7,50

Classic Tonic Water

Mediterranean Tonic Water

Bitter Lemon

Ginger Ale

Ginger Beer

### MINERAL WATER

#### VÖSLAUER

sparkling / still

0,33l / 5,80

0,75l / 11,00

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## **HOT BEVERAGES**

### **COFFEE**

Americano	6,20
Milk coffee	6,80
Cappucino	6,80
Latte Macchiato	6,80
Espresso	5,60
Double Espresso	7,50

### **TEA SPECIALITIES BY RONNEFELDT**

per pot each 8,20

Spring Darjeeling  
Earl Grey  
English Breakfast  
Assam Bari  
Morgentau Green Tea  
Cream Orange Roibos  
Sweet Camomile  
Refreshing Mint  
Verveine herbal tea  
Wellness herbal tea  
Sweet Berries  
Jasmin Tea