

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

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

COCKTAILS

ARLBERG MARTINI	21,00
AMERICANO	15,00
MANHATTAN	21,00
SAGE SMASH	21,00

La Fenice

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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GAMBA CARABINERA

Deep sea prawn | wild blueberry | calf's head

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ROMBO AL FORNO

Turbot | white beans | Fennel | Pancetta

**

FARAONA

Guinea fowl | Leek | Artichoke

**

SELVAGGINA

Saddle of chamois | Butternut squash | Sea buckthorn

**

TARTELETTA

Pistachio | Amalfi lemon | Ivoire chocolate

**

GORGONZOLA LA TOSI

Gorgonzola DOP | Mountain figs | Balsamic vinegar | Panforte

pre-ordered

5-courses € 170,-

6-courses € 190,-

7-courses € 210,-

8-courses € 230,-

wine pairing

5-courses € 125,-

6-courses € 135,-

7-courses € 145,-

8-courses € 150,-



STRACCHINO

Tomato variety | Basil | Vineyard peach

**

CASTAGNA

Chestnut pasta | Porcini mushroom | Perigord truffle

**

RISOTTO

Acquerello | Wild blueberry | Miso pumpkin

**

FAGIOLI

Lumache | White beans | Tomato | Fennel

**

TORTELLINI

wild broccoli | peas | beech mushrooms

**

MELANZANA

Eggplant barbecue | Apricot | Sesame

**

TARTELETTA

Pistachio | Amalfi lemon | Ivoire chocolate

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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

La Fenice

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