

*La Fenice*

## **SUMMER 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 summer - inspired flavours.

In case of any allergies or intolerance that we should  
consider, please let us know in advance.

Our head waiter Marvin Schneider and his team  
would like to wish you a splendid evening.

Lech, 2024



# La Fenice

## APERITIVO

<b>PERRIER-JOUËT</b> Grand Brut	0,1l / 23,00
<b>PERRIER-JOUËT</b> Blason Rosé	0,1l / 28,00
<b>PROSECCO LA JARA</b>	0,1l / 10,50
<b>LOIMER BRUT ROSÉ</b>	0,1l / 12,00
<b>RHUBARB SPRITZ</b>	14,00
<b>NEGRONI SBAGLIATO</b>	16,00
<b>APEROL / CAMPARI SPRITZ</b>	14,00
<b>HUGO</b>	14,00
<b>LIMONCELLO SPRITZ</b>	14,00

## MOCKTAILS

### IPANEMA

Lime - brown sugar - ginger ale 9,50

### SPARKLING TEA

Van Nahmen - Verbene Jasmin 9,00

**SALMERINO**

Arctic char | Tia Maraa oyster | cucumber

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**FONDUTA**

Fontina | Parma ham | summer truffle

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**AGNOLOTTI DEL PLIN**

Short Rib | borettane onion | turnip tops

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**CARABINERO**

Buckwheat | nettle | granny smith

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**AGNELLO**

Pitztal lamb loin | aubergine | pearl couscous

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**FARAONA**

Guinea fowl | sweetbread | celery

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**FRAGOLA**

Strawberry | opalys | lime

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**GORGONZOLA LA TOSI**

Vineyard Peach | date | almond

pre-ordered

5-courses € 165,-

6-courses € 185,-

7-courses € 205,-

8-courses € 225,-

**STRACCHINO**

Tomato variety | pistachio | green strawberries

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**FONDUTA**

Fontina | puff pastry | summer truffle

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**AGNOLOTTI DEL PLIN**

Ricotta | borettane onion | turnip greens

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**SPAGHETTINI**

Spaghettoni | nettle | confit egg yolk

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**MELANZANE**

Miso | peppers | pearl couscous

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**GNOCCHI**

Ricotta gnocchi | celery | chanterelles

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**FRAGOLA**

Strawberry | opalys | lime

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**GORGONZOLA LA TOSI**

Vineyard Peach | date | almond

pre-ordered

5-courses € 165,-

6-courses € 185,-

7-courses € 205,-

8-courses € 225,-



**LEAF SALAD**

chanterelles | crispy potatoes 28,00

**CARPACCIO OF CARABINERO**

mango | pomegranate 32,00

**BEEF TARTAR**

Antipasti | Aioli of spiced bread 34,00

**BURRATA**

Gazpacho of watermelon | pickled tomato 28,00

**PICKLED FILLET OF IKARIMI SALMON**

green asparagus | fig 32,00

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**CLEAR BEEF BROTH**

thinly sliced pancakes | chives 14,00

**TOMATO - COCONUT CREAM SOUP**

waffle flower 18,00

**PORCINI MUSHROOM FOAM SOUP**

champagne - baked olive 21,00



**„SCHLUTZKRAPFEN“**

Spinach | roasted chanterelles | herbs 34,00

**RICOTTA GNOCCHI**

Sage | Asmonte cheese | tomatoes 32,00

**SPAGHETTINI**

Gambero Rosso | Peas | salty lemon 52,00

**BRAISED CHEEK OF VEAL**

mashed potatoes | pecorino aligot cheese 48,00  
summer truffle | sugar snap peas

**RED MULLET**

Pesto rosso | seasonal vegetables | falafel 42,00

**WIENER SCHNITZEL OF SADDLE OF VEAL**

parsley potatoes | cranberries 43,00

**GRILLES BEEF STEAK**

Pepper sauce | honey glazed carrots 59,00  
rosemary potatoes

**THAI CURRY**

Vegan | vegetables | mushrooms | jasmine rice 35,00  
with chicken breast 39,00



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## A LA CARTE DESSERTS

### FRESH BERRIES

Vanilla balm | Cantuccini | milk ice cream 14,00

### ICED MOJITO

Lime | coconut 14,00

### BANANA CAKE

Pineapple | green shiso ice cream 14,00

### KAISERSCHMARRN

Rum soaked raisins | plum compote 26,00

### BERRYSCHMARRN

sour cream ice cream 28,00

### AFFOGATO

10,00

### „KLEINER STEIRER“

vanilla ice cream 11,00  
homemade pumpkin seed liqueur | brittle

### „ERDBEER MADL“

Strawberries | strawberry and basil sorbet 11,00  
cocoa cumbles

### „WÄLDER ZIEGE“

goat milk ice cream | mountain pine 11,00  
preserved cherries

### „HEISSE BERGLIEBE“

hot raspberries | yoghurt and berry ice cream 11,00  
whipped cream



# La Fenice

## WINE BY THE GLASS

### WHITE

Grüner Veltliner / Stadt Krems	0,1l / 9,00
Sauvignon Blanc / Erwin Sabathi / Südsteiermark	0,1l / 9,00
Chardonnay / Leithaberg	0,1l / 9,00

### ROSÉ

Roseblood / Château d'Estoublon / Provence	0,1l / 9,00
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### RED

Blaufränkisch / Leithaberg / Tinhof	0,1l / 10,00
Pinot Noir / Wien / Weingut Wieninger	0,1l / 11,00
Cuvée Höflein / Weingut Artner / Neusiedlersee	0,1l / 9,00

### BEER

Frastanzer	0,2l / 5,50	0,3l / 6,80	0,5l / 11,00
Trummer Pils	0,2l / 5,60	0,3l / 7,50	0,5l / 12,50



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## NON-ALCOHOLIC BEVERAGES

### SOFT DRINKS

Coca Cola / Cola Zero / Almdudler 0,33l / 6,80

### VO ÜS - LEMONADE

0,33l / 6,80

Coca Cola - Orange

Orange

Lemon

Pine-Lemon

### FEVER TREE TONIC WATER

0,33l / 7,00

Classic Tonic Water

Mediterranean Tonic Water

Bitter Lemon

Ginger Ale

Ginger Beer

### MINERAL WATER

#### VÖSLAUER

sparkling / still

0,33l / 5,50

0,75l / 10,50

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## **HOT BEVERAGES**

### **COFFEE**

Americano	5,90
Milk coffee	5,90
Cappucino	6,50
Latte Macchiato	5,90
Espresso	5,40
Double Espresso	7,20

### **TEA SPECIALITIES BY RONNEFELDT**

per pot each 7,90

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