

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**

Schneider

Starters

WINTER SALAD

raspberry-dressing | roasted nuts | pear 24

MANOURI

greek fresh cheese | zucchini | heirloom tomato | mountain pine 28

SMASHED AVOCADO

feta cream | poached egg | pickled vegetables 28

BEEF TATAR

„Schüttelbrot“-aioli | mustard pickle | quail egg 37

ARCTIC SEA TROUT

crispbread | yuzu | pomegranate 36

HAM AND CHEESE TOAST

cocktail-sauce | bouquet salad 21

SAUSAGE-CHEESE SALAD

red onion | boiled egg 24

FRANKFURTER SAUSAGE

mustard | horseradish 17

ROMANA CEASAR SALAD

parmesan flakes | Datterino tomatoes 26

add chicken breast 36

add red prawns 46

Soups

TOMATO-COCONUT CREAM SOUP

pastry-flower 19

VEGAN

GOULASH SOUP

carrots | potatoes 19

PUMPKIN CREAM SOUP

polpetti | horseradish oil 19

BEEF CONSOMMÉ

to select

thinly sliced pancakes 16

cheese dumpling 16

liver dumpling 16

Main courses

SPAGHETTI

black angus bolognese parmesan	28
tomato sauce parmesan	23
aglio e olio chives parmesan	23

COCONUT CURRY

vegetables mushrooms jasmine rice	36
add chicken breast	42
add red prawns	48

● VEGAN

SPICY MAFALDE ARRABIATA

chili garlic	29
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ORECCHIETTE

pesto green vegetables burrata	32
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„KÄSESPÄTZLE“

fried onions leaf salad	29
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CLUBSANDWICH

grilled chicken breast bacon fried egg	35
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BLACK ANGUS BURGER

chive-dip bacon barbecue sauce	30
add mountain cheese	32

DUROC-SAUSAGE FLÖTZERHOF

mustard sweet-sour cabbage	28
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WIENER SCHNITZEL SADDLE OF VEAL

cranberry parsley potatoes	45
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„KLOSTERTALER“ OX-GOULASH

bell pepper preserved chanterelles polenta	42
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VEAL „RAHMBEUSCHERL“

cucumber-relish roasted bread dumpling	34
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SIDE OF FRENCH FRIES

12

SIDE OF SWEET POTATO FRIES

13

SIDE OF FRIED POTATOES

14

SIDE OF MIXED VEGETABLES

15

Schmarrn •

Schmarrn is served daily between 12:00 am & 4:30 pm.

KAISERSCHMARRN

rum-sultanas | plum compote 26

APPLE - KAISERSCHMARRN

elstar apple | cinnamon sugar | curd-rum ice-cream 28

Desserts

FINANCIER

almond | valrhona chocolate | raspberry 16

CREME BRÛLÉE

milk caramel | apricot 16

FRESH APPLE STRUDEL

12

FRESH CURD AND PEACH-STRUDEL

12

NUT BUNDT CAKE

8

CINNAMON BUN

9

CAKE OF THE DAY

12

FRUIT SHEET CAKE

9

SACHER CAKE

12

SCOOP ICE-CREAM | SORBET

5

SIDE OF WHIPPED CREAM

3

SIDE OF WARM VANILLA SAUCE

4

Ice Cream

AFFOGATO

vanilla ice cream | espresso 11

„LITTLE STYRIAN“

vanilla ice cream | pumpkinseed liqueur | brittle 12

„HOT WIDOW“

four spices cream ice | hot plums | cream 12

„FOREST GOAT“

goat milk ice cream | mountain pine | cherries 12

ICE COFFEE

classic 14

stirred 14

Wine by the glass

WHITE

GRÜNER VELTLINER

Weinzierlberg / Stadt Krems 0,1l / 0,2l 10 / 19

SAUVIGNON BLANC STK

Erwin Sabathi / Südsteiermark 0,1l / 0,2l 10 / 19

CHARDONNAY DAC

Leithaberg / Rudolf Wagentristl 0,1l / 0,2l 10 / 19

ROSÉ

ROSÉ ROSEBLOOD GR, CI, TI BIO

Château d'Estoublon / Provence 0,1l / 0,2l 10 / 18

SPARKLING WINE

LOIMER BRUT ROSÉ

0,1l / 0,75l 13 / 87

PROSECCO LA JARA BIO

0,1l / 0,75l 11 / 65

CHAMPAGNE

PERRIER-JOUËT Grand Brut

0,1l / 0,75l 24 / 144

PERRIER-JOUËT Blason Rosé

0,1l / 0,75l 29 / 174

RED

BLAUFRÄNKISCH BIO

Tinhof / Leithaberg DAC 0,1l / 0,2l 10 / 20

PINOT NOIR

Weingut Wieninger / Wien 0,1l / 0,2l 12 / 23

CUVÉE HÖFLEIN ZW / ME

Weingut Artner / Neusiedlersee 0,1l / 0,2l 10 / 19

Spritzers

WHITE WINE SPRITZ

10

APEROL SPRITZ, CAMPARI SPRITZ

14,5

LIMONCELLO SPRITZ

14,5

APPLE CIDRE Van Nahmen / Hamminkeln, Germany 10cl

8,5

Draught beer

FRASTANZER	0,2l	5,7
	0,3l	7,1
	0,5l	11,2

Bottled beer

FRANZISKANER HEFEWEIZEN	0,5l	10,9
FRANZISKANER WEIZEN alcoholfree	0,5l	8,9
RADLER NATURTRÜB shandy	0,33l	6,3
FRASTANZER FREIBIER BIO alcoholfree	0,33l	5,7

Mineral water

VÖSLAUER sparkling / still	0,33l	5,8
VÖSLAUER starkling / still	0,75l	11

Soft drinks

VO ÜS LEMONADE		
Swiss pine-lemon, lemon, orange, Spezi	0,33l	7,1
COCA COLA, COLA ZERO	0,33l	7,1
ALMDUDLER	0,35l	7,1
FEVER TREE	0,2l	7,5
Tonic Water, Bitter Lemon, Ginger Beer, Ginger Ale		
FRUIT JUICES MIXED WITH SODA	0,5l	7,2
VARIOUS FRUIT JUICES	0,2l	5,8
Apple, Pineapple, Cranberry, Passion Fruit, Orange, Mango, Black Currant, Apricot, Tomato		

Hot beverages

AMERICANO	6,2
COFFEE WITH MILK	7,2
CAPPUCCINO	6,8
LATTE MACCHIATO	6,8
ESPRESSO / DOUBLE ESPRESSO	5,6 / 7,5
HOT CHOCOLATE / WITH WHIPPED CREAM	7,5 / 8
LUMUMBA / LUMUMBA WITH CREAM	10 / 11
GLAS MULLED WINE / GLAS JAGER TEE	9
POT OF TEA	8,2
Earl Grey, English Breakfast, Mint, Rooibos, Darjeeling, Green Tea, Verveine, Wellness/Herbal, Sweet Berries, Camomile	

Fine spirits 2CL

REISETBAUER / OBERÖSTERREICH	
RED WILLIAMS, RASPBERRY, PLUM	15
ROWAN BERRY	16
CHECKER TREE BERRY	28
PRIVATBRENNEREI GEBHARD HÄMMERLE / VORARLBERG	
APRICOT, RASPBERRY, MIXED FRUITS	
WHITE & RED PLUM, CHERRY, GRAVENSTEINER APPLE	11
WILLIAMS PEAR	12
ROWAN BERRY	13
SUBIRER (LOCAL PEAR)	14
GRAFENSTEINER (LOCAL APPLE)	11
ROCHELT / TIROLER SCHNAPSBRENNEREI	14-33
DER INNTALER (PEAR - RASPBERRY), GRAVENSTEINER APPLE, APRICOT, MIRABELLE, SOUR CHERRY, ELDERBERRY, ORANGE, WILLIAMS PEAR, QUINCE	