



Gittis Esszimmer

*„Eating good food with good wine in good company
is one of life’s simplest yet greatest pleasures.
We wish all our guests a wonderful evening.“*

Gitti



Welcome to Gittis Esszimmer!

All those who value a special atmosphere during dinner will love Gittis Esszimmer, the à la carte restaurant at boutique hotel Schmelzhof. The comfy parlor panelled with local spruce and the warm tiled fireplace are the perfect framework for wonderful evenings.

Gittis Esszimmer loves the classic Austrian cuisine and creative international ideas. The menu is very diverse. Aside from sweet dishes, fish, meat and vegetarian dishes the different fondues and raclette dishes guarantee an enjoyable evening. And fine wines from magnum bottles will go perfectly with your dinner. And a perfect evening should of course end with a fine drink at Blaue Bar.

Gitti & Robert Strolz





For starters

San Daniele Italian ham, cut using our original Berkel machine from 1933, served with local farmers bread 12,00

Mixed leaf salad with house dressing with braised vegetables, pine nuts and Parmesan shavings 14,00

Classic beef tartar with toasted bread and butter 20,50

Duet of salmon fillets (marinated and tatar) with broccoli-almond vinaigrette 21,50

Do you suffer from any allergies?

If so, please tell us. We can then give you a menu in which the 14 main allergens are clearly marked. Furthermore our service staff members are happy to offer you further information on ingredients used in our dishes



Fondue Chinoise

Beef bouillon

veal, beef fillet, chicken fillet, scampi, rosemary potatoes,
courgette, mushrooms, French fries, garlic bread,
salad, mixed pickles and a selection of dips

per person 49,00

Gittis fondue "Light"

Chicken bouillon with ginger

salmon, pike perch, prawns, winter vegetables,
udon noodles, beech mushrooms, three kinds of sauces

per person 54,00

Cheese fondue

Special cheese mix, local farmers bread,
potatoes, mixed pickles

per person 30,00

Raclette

Raclette cheese

potatoes, bacon, vegetables,
mixed pickles, local farmers bread

pro Person 34,00



Extra accompaniments

Our fondues include generous portions of meat and other accompaniments to satisfy 'healthy appetites'. However, if your appetite is extra-big, or if you fancy more of one specific accompaniment, you can order the following extras:

Chicken fillet, 200 g	7,00
Beef fillet, 200 g	14,00
Veal, 200 g	15,00
Prawns, 5 pieces	15,00
Mixed fish, 200 g	18,00
Mixed plate, chicken fillet - beef fillet - veal	25,00

Classics

Pan-fried veal 'Wiener Schnitzel' served with parsley potatoes and cranberry sauce	28,00
Beef fillet steak with herb butter, French fries and vegetables	37,00

*We're happy to recommend wine
by the glass or by the bottle in mini-bar or magnum size
from our la carte des vins.*



Our pastry chef recommends

Chocolate fondue with fresh fruit and sponge-cake pieces	14,00
Sour cherries sorbet with chocolate, coconut and brittle	11,50
'Kaiserschmarrn' (chopped, thick pancake) with stewed plums, rum-raisins and vanilla ice cream	15,00
Tartlets of Esterházy parfait on glazed pineapple carpaccio and oranges	15,00
Curd cheese variations Dumpling covered with roasted nuts Mousse with vanilla and ice cream served with stewed dried fruits, mango and grapes	16,50

Cheese

Delicious cheese selection from our cheese buffet	18,00
Cover	3,00

*Ask for our bar menu for
our full list of drinks.*





Vive la Gemütlichkeit!



SCHMELZHOF
LECH