

LE JOUR.

EN

Bistro menue

SCHMELZHOF
LECH

*Fancy a light snack to keep you going?
Choose from a wide variety of tasty treats
from our bistro menu.*

*Served on the terrace or in the hotel lobby
between 12 noon and 4 pm.*

*Information:
Skiers' snack between 3.30 pm and 5 pm.*

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.



Starters & Salads

San Daniele Italian ham, finely cut using our original Berkel machine from 1933,
served with local farmhouse bread 12.00

Classic beef tartar with toasted bread and butter 20.50
- with French fries and hot sauce 21.50

Winter salad with pine nuts, pickled vegetables
and our house dressing small 8.40
large 14.00

Caesar salad 14.20

Why not 'pimp' your favourite salad with these extras:

- Fried strips of beef tenderloin 7.00
- Fried strips of chicken breast 4.00

Roberts salad creation
with organic prawns (only the best from BIO Eden
Shrimps - no supplementary artificial feeding), leaf salad,
pickled vegetables, wasabi mayonnaise, tapioca crisp
- as a starter with 3 prawns 19.00
- as a main course with 5 prawns 26.00

Soups

Grandmothers chicken soup or beef broth
with fresh ginger, with noodles or pancake strips 6.20

Hearty cream soup of the day 6.80



Schmelzhof Classics

Club Sandwich

Grilled chicken breast, crispy bacon,
avocado and French fries

17.50

Schmelzhof Burger

made from 100% Austrian beef, with cheddar cheese,
fried egg, lettuce, tomato, onion rings and gherkin,
served with French fries

18.00

Cheese and ham toastie served with a salad garnish

9.50

Creamy cheese 'Spätzle' Vorarlberg-style
with crispy fried onions served in a traditional 'Gebse',
with a lamb's lettuce side salad

16.50

Our Austrian classic – pan-fried veal 'Wiener Schnitzel' –
just as it should be – served with parsley potatoes
or French fries and cranberry sauce

28.00

Cordon Bleu, schnitzel stuffed with ham and cheese,
served with parsley potatoes or French fries
and cranberry sauce

30.00

Four original Bavarian

'Weißwürstl' (veal sausages) served in a pot,
with sweet 'Händlmaier' mustard and a buttered pretzel

9.50

'SCA-Pasta'

Linguine with tomato sauce,
mozzarella and fresh basil, Viva!

16.50

Linguine with organic prawns (only the best from
BIO Eden Shrimps), saffron, tomato sauce,
winter vegetables, on request with fresh chili

28.00



Tartes Flambées

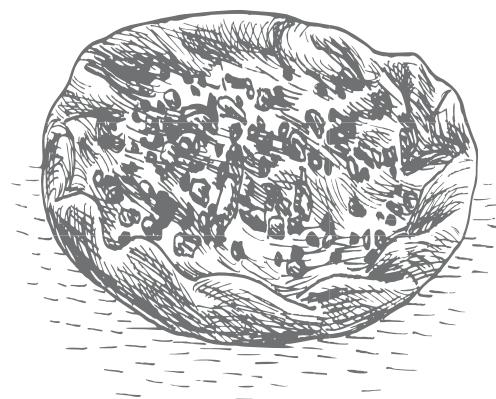
Classic tarte from Alsace
with crème fraîche, onions, bacon and raclette cheese 9.50

Mediterranean tarte
with crème fraîche, Prosciutto San Daniele,
rocket salad and parmesan shavings 12.50

Sweet tarte
with crème fraîche, banana, chocolate sauce,
nut crunch, almonds and whipped cream 9.50

Alsace-style tarte flambée

Tarte flambée is a French speciality from the Alsace region. The basis for the tarte is a very thinly rolled out bread dough. Traditionally the dough is topped with raw onions, bacon and crème fraîche. In earlier days tartes flambées were baked in wood-fired ovens before the bread went in to make use of the oven's intense initial heat. They also served as a kind of temperature gauge. If the tarte became too dark too quickly the baker would wait a while before putting the



bread in. The name (flambé literally means flamed) derives from the flames in the oven that were still glowing when the tarte was placed inside.



Our pastry chef recommends

Paul's liquid-centred chocolate cake with vanilla icecream, whipped cream and fruit	15.00
Chocolate fondue with fresh fruit and sponge-cake pieces	14.00
Fresh apple strudel or quark strudel	5.50
- with whipped cream	6.50
- with warm vanilla sauce	7.00
'Kaiserschmarrn' (chopped, thick pancake) with stewed plums or apple puree	15.00
Blueberry 'Schmarrn' with apple puree	16.00
Two freshly made crêpes with apricot jam	9.00
A selection of ice creams and homemade sorbets, per scoop	2.50





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