

# *Bistro menu*

*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 3 pm.*

*Information:  
Skiers' snack between 3 pm and 4.30 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 cutted using our original Berkel machine from 1933, served with local farmhouse bread		12.00
Classic beef tartar with toasted bread		20.50
- with French fries and lemon-capers-mayonnaise		22.50
Crispy winter salad with pine nuts and our house dressing	small	8.40
	large	14.00
Caesar salad		15.00
<b>Why not 'pimp' you favourite salad with these extras:</b>		
- Fried strips of chicken breast		4.00
- Fried strips of beef tenderloin		7.00
- Fried prawns, 4 pieces		8.00

## *Soups*

Grandmothers chicken soup or beef consommé with fresh ginger, with noodles or pancake strips	6.20
Potatoe soup with Frankfurter	7.20



## *Schmelzhof Classics*

Club Sandwich Grilled chicken breast, crispy bacon, tomato, cucumber, fried egg, avocado and French fries	17.80
Schmelzhof Burger made from 100% Austrian beef, with cheddar cheese, fried egg, lettuce, tomato, onion rings and gherkin, served with French fries	18.50
Cheese and ham toastie served with a salad garnish	9.50
Our Austrian classic – pan-fried veal 'Wiener Schnitzel' – just as it should be – served with parsley potatoes or French fries and cranberry jam	28.00
Cordon Bleu, 'Schnitzel' stuffed with ham and cheese, served with parsley potatoes or French fries and cranberry jam	30.00
Two pairs of original Bavarian 'Weißwürstl' (veal sausages) – served in a pot, with sweet 'Händlmaier' mustard and a buttered pretzel	9.50
One pair of Frankfurter with mustard, horseradish and bread	6.50
'SCA-Pasta' Linguine with tomato sauce, mozzarella and fresh basil, Viva!	16.50



## *Tartes Flambées*

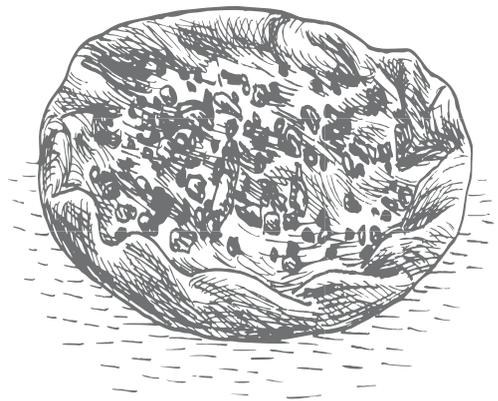
Classic tarte flambée from Alsace  
with crème fraîche, onions and bacon 9.00

Italian tarte flambée  
with tomato sauce, mozzarella,  
basil and rocket salad 11.00

Vegetarian tarte flambée  
with crème fraîche, raclette cheese, fresh baby spinach,  
zucchini and wild mushrooms 12.50

### *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*

Pear Helen – a new interpretation	16.00
Chocolate fondue with fresh fruit and home made sponge-cake pieces	14.00
Freshly baked dessert on a daily basis	current price
‘Kaiserschmarrn’ (chopped, thick pancake) with stewed plums or apple puree	15.00
Wild berry ‘Schmarrn’ with apple puree	16.00
Crêpe flambé Tarte Tatin with apple, Calvados and vanilla ice cream	15,50
A selection of ice creams and homemade sorbets, per scoop	2.50





**SCHMELZHOF**  
LECH