



Gittis Esszimmer

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

Gitti



Welcome to Gittis Esszimmer!

All those who appreciate fine food amid an exceptional ambience will love Gittis Esszimmer, the à la carte restaurant in the boutique hotel Schmelzhof. With its local spruce panelling and cosy tiled stove, Gittis Esszimmer offers a warm, inviting atmosphere for an unforgettable dinner.

In Gittis Esszimmer the focus is on classic Austrian cuisine enhanced with creative international twists. The menu offers a rich diversity of dishes. In addition to fish, meat and vegetarian dishes and delectable sweet treats, our various fondues and raclette are perfect for convivial evenings with family or friends. To enhance your dining experience we have a superb selection of wines in magnum bottles. And afterwards, to round off the perfect evening, savour a fine drink at the Blaue Bar.

Gitti & Robert Strolz





For starters

San Daniele Italian ham, finely cutted using our original Berkel machine from 1933, served with local farmhouse bread 12,00

Crispy winter salad with pine nuts, bread chip and our house dressing

small	8,40
large	14,00

Classic beef tartar

- with toasted bread	20,50
- with French fries and lemon-capers-mayonnaise	22,50

Duet of salmon fillets (pickled and tatar) with cucumber, apple and fennel 21,50

Gittis 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

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 fillet, beef fillet, chicken fillet, rosemary potatoes, courgette, mushrooms, French fries, garlic bread, salad, pickled vegetables and a selection of four dips

per person 52,00

Gittis fondue 'Light'

Dashi, salmon, butterfish, prawns, vegetables, bean sprouts, udon noodles, beech mushrooms, a trio of sauces

per person 56,00

Cheese fondue

Special cheese mix, tasty local farmhouse bread, pickled vegetables, fruit, smoked ham, rosemary potatoes

per person 38,00

Raclette

Raclette cheese, smoked ham, bacon, potatoes, vegetables, pickled vegetables, local farmhouse bread

per person 42,00



Additional fondue supplements

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

Chicken fillet, 200g	7,00
Beef fillet, 200g	14,00
Veal fillet, 200g	13,00
Prawns, 8 pieces	16,00
Mixed fish, 200g	18,00
Mixed plate, chicken fillet - beef fillet - veal	25,00
Mixed salad	14,00

Classics

Pan-fried veal 'Wiener Schnitzel' served with parsley potatoes 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
Schmelzhof Burger Austrian beef burger, cheddar cheese, onion rings, fried egg, lettuce, tomato and gherkin, served with French fries	18,50
Beef fillet steak with herb butter and rosemary gravy, winter vegetables and French fries	37,00
'SCA-Pasta' Linguine with tomato sauce, mozzarella and basil, Viva!	16,50



Our pastry chef recommends

Chocolate fondue with fresh fruit and home made sponge-cake pieces	14,00
Crêpe flambé Tarte Tatin with apple, Calvados and vanilla ice cream	15,50
'Kaiserschmarrn' (chopped, thick pancake) with stewed plums or apple puree	15,00
Wild berries 'Schmarrn' with apple puree	16,00
Pear Helen – a new interpretation	14,00
A sweet temptation from our pastry – for 2 persons - Malaga, orange, ginger, blackberry - Crêpe with apricot jam - Pumpkin-apricot sorbet, passion fruit sorbet, red wine sorbet	22,50
Three different pralines and a coffee	6,00
Berries and mandarin tartlet with mascarpone cream and pepper	16,50

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



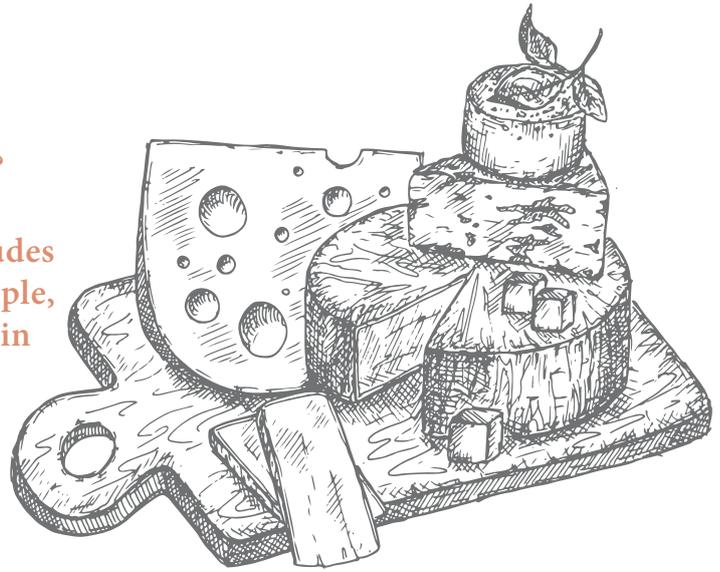
Cheese

Delicious cheese selection from our cheese buffet
in the fireplace lounge

18,00

Did you know ...

that Vorarlberg is renowned for its mouth-watering cheese specialities? In addition to classic international cheeses, our cheese buffet also includes many local delicacies. Try, for example, the original Bregenz Forest Mountain Cheese. Matured for 12 months in an aging cellar, it's characterised by its full, aromatic flavour.



Cover

Little loaf of local farmhouse bread, crunchy vegetables,
butter and herbs salt

3,00

*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.*



Vive la Gemütlichkeit!



SCHMELZHOF
LECH