



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

| | | |
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| 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 |
| Steak tartar | | |
| - classic with toasted bread and butter | | 20,50 |
| - with French fries and lemon-capers-mayonnaise | | 22,50 |
| Sashimi of tuna from Maldives, Yuzu mayo, wakame, Thai asparagus, passion fruit | | 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 are happy to bring you a menu in which the 14 main allergens are clearly marked and furthermore to inform you about certain ingredients in the 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 53,00

Gittis fondue 'Light'

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

per person 57,00

Cheese fondue

Special cheese mix, white and brown bread, pickled vegetables, fruit, smoked ham, potatoes

per person 39,00

Raclette

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

per person 43,00



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:

| | |
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| 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

| | |
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| 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 | 31,50 |
| Schmelzhof Burger Austrian beef burger, cheddar cheese, onion rings, fried egg, lettuce, tomato and cucumber, served with French fries | 18,50 |
| Beef fillet steak with herb butter and rosemary gravy, winter vegetables and French fries | 38,00 |
| 'SCA-Pasta' Linguine with tomato sauce, mozzarella and basil, Viva! | 16,50 |
| Chateaubriand 400 g (for 2 persons), with three sauces, rosemary potatoes, green beans wrapped in bacon, served on a hot stone | 64,00 |



Our pastry chef recommends

| | |
|---|-------|
| Chocolate fondue with fresh fruit and home made sponge-cake | 15,50 |
| Crunchy walnut tarte whiskey, cherry, white chocolate | 16,00 |
| ‘Kaiserschmarrn’ (chopped, thick pancake) with stewed plums or apple puree | 15,00 |
| Wild berries ‘Schmarrn’ with apple puree | 16,00 |
| Three different pralines and a coffee | 6,00 |
| „The Schmelzhof Dessert“ plum, honey, nut, orange | 17,50 |

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



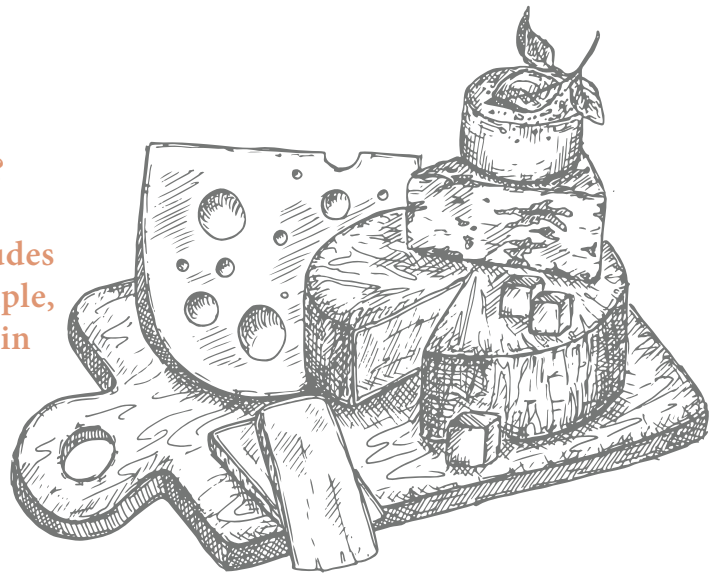
Cheese

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