



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 and sea salt butter	13,00
Salad bowl with pickled vegetables, pine nuts, bread chip, house dressing or Caesar dressing optionally with:	15,00
- BIO Eden Shrimps (5 pieces)	9,50
- Fried beef tenderloin strips	8,50
- Falafel balls	6,00
Steak tartar	
- classic with toasted bread and butter	22,00
- with French fries and lemon-capers-mayonnaise	23,50
Sashimi of tuna from Maldives, Thai asparagus, shiitake mushrooms, passion fruit and sesame espuma	23,50
Roasted goose liver with glazed pear, cranberry, lettuce and brioche	17,50

Soups

Beef consommé with sliced pancakes or noodles	8,50
Chicken consommé with fresh ginger, sliced pancakes or noodles	7,50
Pumpkin soup with pumpkin seeds and oil	8,50

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 58,00

Gittis fondue 'Light'

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

per person 62,00

Cheese fondue

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

per person 44,00

Raclette

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

per person 48,00



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	8,00
Beef fillet, 200g	15,00
Veal fillet, 200g	14,00
Prawns, 8 pieces	17,00
Mixed fish, 200g	19,00
Mixed plate, chicken fillet - beef fillet - veal	26,00
Mixed salad	15,00

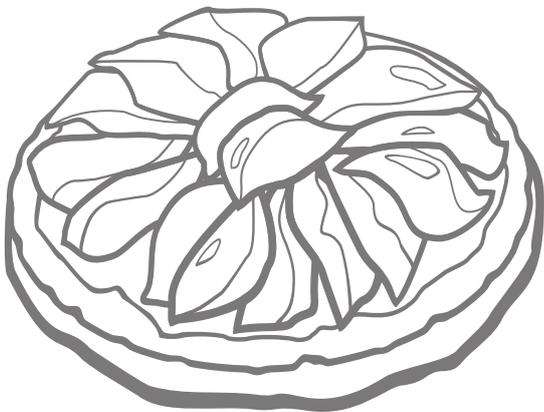
Classics

Mc-Schmelzhof Burger Austrian beef burger, cheddar cheese, fried egg, lettuce, tomato, red onion rings, cucumber, served with French fries	22,50
Pan-fried breaded veal 'Wiener Schnitzel' served with parsley potatoes and cranberry jam	29,00
'SCA-Pasta' Linguine with tomato sauce, mozzarella and basil, Viva!	19,50
Beef fillet steak (200g) with sauteed vegetables, French fries and rosemary gravy	39,00
Curry Schmelzhof style with Basmati rice, fresh vegetables and spiced yogurt	21,50
Gratinated half lobster with truffle pasta and king oyster mushrooms	36,00
Chateaubriand 400g (for 2 persons), with three sauces, rosemary potatoes, green beans wrapped in bacon, served on a hot stone	72,00



Our pastry chef recommends

Chocolate fondue with fresh fruit and sponge-cake	17,00
‘Kaiserschmarrn’ (chopped, thick pancake) with stewed plums or apple puree	17,00
Wild berries ‘Schmarrn’ with apple puree	18,00
Lemon sorbet with vodka	12,50
Classic Tarte Tatin with vanilla ice cream	17,50



By the way ...

The tarte Tatin, also known in Paris as „tarte du chef“ or „tarte des demoiselles Tatin“, is a traditional French apple tart. Legend has it that the tarte Tatin was created quite by accident in the 19th century. It is said that the elderly Tatin sisters from the town of Lamotte-Beuvron in the Sologne region had prepared an apple tart for their guests. When it inadvertently slipped out of their hands and landed apple-side down, they simply put the cake back in the tin fruit side down, covered it with fresh pastry and baked it once more.

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



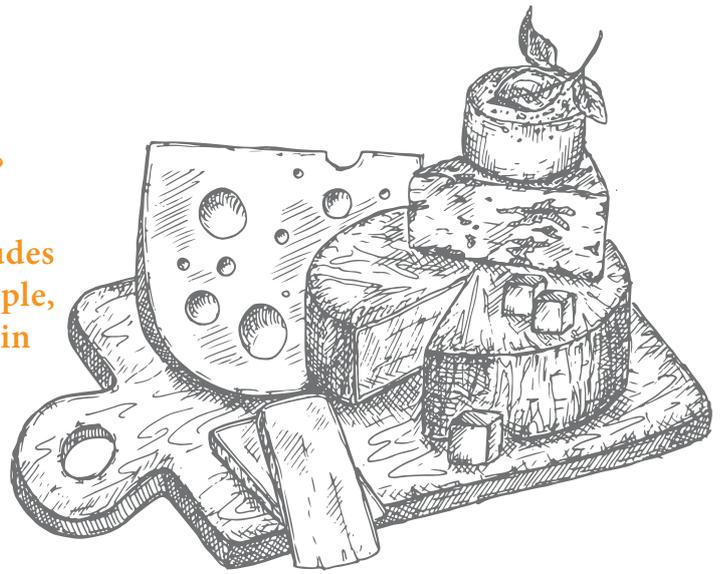
Cheese

Delicious cheese selection from our cheese buffet
in the fireplace lounge

21,00

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