

# *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 "The White Rabbit" terrace  
or in the "Costes" hotel lobby  
between 12 noon and 3.30 pm.*

*Information:*

*Skiers' snack served between 3.00 pm and 4.30 pm.*

**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.



## *Starters & Salads*

San Daniele Italian ham, finely cut using our original Berkel machine from 1933, served with crusty farmhouse bread and salted butter	16.80
Salad bowl with pickled chanterelles, pumpkin seeds cress, pomegranate, house dressing or Caesar dressing optionally with:	18.00
- Organic Eden shrimps (5 pieces)	12.60
- Fried beef tenderloin strips	11.40
- Fried chicken breast strips	8.50
Steak tartare	
- classic with toasted bread and butter	26.50
- with French fries and lemon and caper mayonnaise	+ 5.00
Ham and cheese toastie with cocktail sauce	8.50
Two frankfurter sausages with mustard, horseradish and bread	8.50

## *Soups*

Chicken consommé with fresh ginger and either pancake strips or noodles	9.50
Porcini and potato soup with savory oil	10.50
Cream soup of the day	9.50



## *Schmelzhof Classics*

Mc-Schmelzhof Burger made from 100% Austrian beef, with cheddar cheese, fried egg, lettuce, tomato, red onion rings and gherkin, served with French fries	27.00
Our Austrian classic – pan-fried breaded veal ‘Wiener Schnitzel’ – just as it should be – served with parsley potatoes or French fries and cranberry jam	37.00
‘SCA-Pasta’ Linguine with tomato sauce mozzarella and fresh basil – Viva!	small 19.00 25.00
Curry Schmelzhof style with basmati rice, fresh vegetables and spiced yogurt	27.00
Gitti’s favourite pasta with saffron, courgette, tomatoes, pine nuts and prawns	small 28.00 35.00
Schnitzel ‘cordon bleu’ stuffed with ham and cheese served with parsley potatoes and cranberry jam	39.50

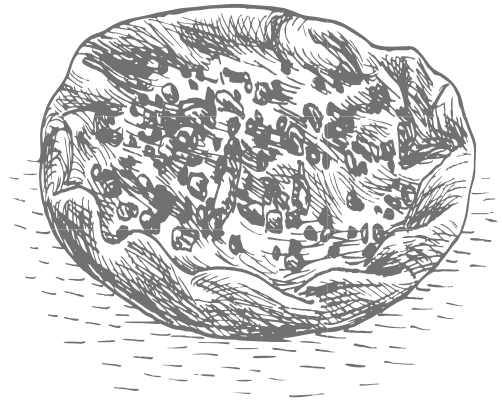


## *Tartes Flambées*

Classic tarte flambée from Alsace with crème fraîche, onions and bacon	16.80
Italian tarte flambée with tomato sauce, mozzarella, basil and rocket	17.80
The Tartufo with truffle, crème fraîche, leek, egg	26.00

### *Alsace-style tarte flambée*

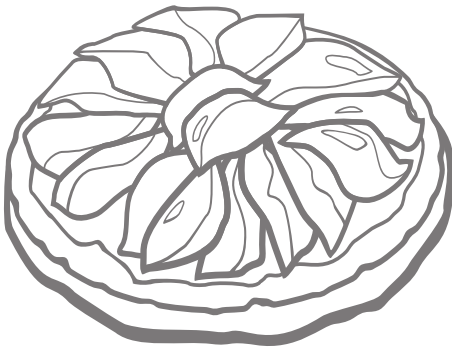
Tarte flambée is a French speciality from the Alsace region. The basis for the tarte is a very thinly rolled out bread dough. Traditionally the dough is topped with raw onions, bacon and crème fraîche. In earlier days tartes flambées were baked in wood-fired ovens before the bread went in to make use 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*

Chocolate fondue with fresh fruit and sponge fingers	21.00
'Kaiserschmarrn' (chopped, thick pancake) with stewed plums or apple puree	21.00
Wild berry 'Schmarrn' with apple puree	22.00
Tiramisu à la Marie-Antoine Carême	19.00
Classic Tarte Tatin with vanilla ice cream and crème fraîche	16.00







**SCHMELZHOF**  
LECH

**L'hiver 2023/24 très magnifique**