



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.

Jakob, our youngest son, took over as Executive Chef last winter. Following years of training with some of the very best in the field, including Sepp Schellhorn at Seehof Goldegg, Thorsten Probst at Burg Vital Oberlech, Jeff Galvin in London and most recently Heinz Reitbauer at Steirereck in Vienna, he has now returned to the Schmelzhof. And we're over the moon.

Gitti & Robert Strolz





For starters

San Daniele Italian ham, finely cut using our original Berkel machine from 1933, served with crusty farmhouse bread and sea salt 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 sweet potato cubes	9.50
Steak tartar	
- classic with toasted bread and butter	26.50
- with French fries, lemon and caper mayonnaise	+ 5.00
Vegetarian tomatoe tartar (with a variety of tomatoes) with toasted bread, lemon and caper mayonnaise	25.50
Atlantic salmon ceviche with avocado, garden cress, blood orange, soy	27,00
Fried scallops with Peas, sugar snap peas, corn, baby sorrel	28,00
Pan-fried goose liver with port wine jus, pear and cranberry chutney and brioche	23.00

Soups

Aromatic fish soup with broccoli and tomatoes	10.50
Chicken consommé with fresh ginger and either pancake strips or noodles	9.50
Chervil cream soup with baby carrots, almonds, and potatoes	10.50

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.



On pre-order:

Fondue Chinoise

Beef bouillon
veal fillet, beef fillet, chicken fillet, rosemary potatoes,
courgette, mushrooms, French fries, garlic bread,
pickled vegetables, a selection of five dips, mixed salad pp 69.00

Cheese fondue

Special cheese mix
white and brown bread, pickled vegetables, grapes,
broccoli, olives, avocado, nuts, figs, celery,
smoked ham, potatoes, mixed salad pp 54.00

Raclette

Raclette cheese
potatoes, smoked ham, bacon, mushrooms, spinach, zucchini,
avocado, paprika, artichokes, broccoli, corn,
dried tomatoes, pickled vegetables, mixed salad,
crusty farmhouse bread pp 58.00

Additional fondue extras

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

Chicken fillet, 200g	10.20
Beef fillet, 200g	19.20
Veal fillet, 200g	18.00
Organic Eden prawns, 8 pieces	22.00
Mixed plate, chicken fillet - beef fillet - veal, 300g	23.50
Mixed salad	18.00



Classics

Pan-fried breaded veal 'Wiener Schnitzel' served with parsley potatoes and cranberry jam	37.00
'SCA-Pasta' Linguine with tomato sauce, mozzarella and basil – ViVa!	25.00
	small 19.00
Pan-fried pike-perch with pearl barley, parsley, beurre blanc, pickled chanterelles	41.00
Stuffed zucchini blossom with couscous, broccoli, tomatoes, beans, and basil	31.00
Medium rare roast lamb crown with parsley root, brussel sprouts and potato gratin	45.00
Pan-fried sturgeon from the fish pond in Zug with spinach, lamb's lettuce, gooseberries and potato beurre blanc	42.00
Wild garlic risotto with Pecorino cheese, green asparagus, and fresh herbs and 'Belper Knolle' (swiss cheese ball from Belp)	37.00
Chateaubriand 400g (for 2 persons), with three sauces, rosemary potatoes, green beans wrapped in bacon, served on a hot stone	94.00
Bistecca alla Fiorentina di Chianina approx. 1200g (for 2-3 pers.) with fennel citrus salad, served on a hot stone	154.00

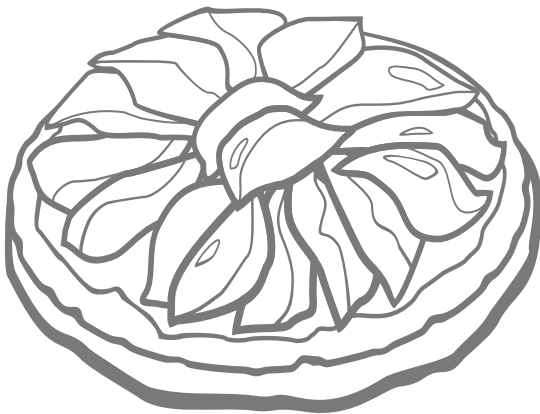
Additional extras

French fries	6.50
Truffle French fries with mayonnaise and truffle pearl	18.00
Wild Broccoli with garlic and chili	8.00
Grilled vegetables	8.00
Pan-fried green asparagus	12.00
Fennel citrus salad	8.00



Our pastry chef recommends

Chocolate fondue with fresh fruit and sponge-cake	21.00
'Kaiserschmarrn' (chopped, thick pancake) with stewed plums or apple puree	21.00
Wild berries 'Schmarrn' with apple puree	22.00
The Ferrero ball from crispy hazelnut, caramel, chocolate, apricot and rosemary sorbet	19.00
Lemon sorbet with vodka	15.00
Tiramisu à la Marie-Antoine Carême	19.00
Classic Tarte Tatin with vanilla ice cream and crème fraîche	16.00



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.*



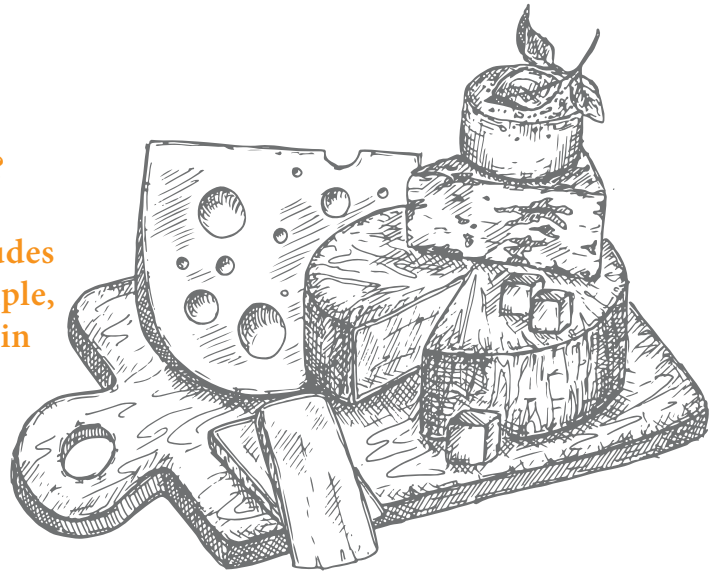
Cheese

Delicious cheese selection from our cheese buffet
in the fireplace lounge

25.00

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

Local farmhouse breadroll, crunchy vegetables,
butter and herbs salt

4.00

*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

L'hiver/printemps 2023/24 très magnifique