Burg

Our chef de cuisine Sebastian Daeche and his team will take care of your culinary treats.

We gladly serve all dishes of this menu daily between 11.30 a.m. to 5 p.m. and 6.30 p.m. to 9 p.m.

STARTERS & SNACKS

| "Sexy Salad" # Avocado, mango, cucumber, chili, sourdough | 24.50 |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|
| croutons, roasted seeds and cress with grilled prawns and smoked salmon | 36.50 |
| Caesar Salad Romaine lettuce, anchovis, capers, | 24.00 |
| cherry tomatoes, parmesan, caesar dressing + with roasted chicken strips + with roasted shrimps + with avocado | 29.50 32.00 28.00 |
| Superfood Salad # Baby spinach, wild broccoli, pickled shiitake, grilled papaya, pomegranate seeds, roasted almonds, quinoa, curcuma ginger dressing | 26.00 |
| The BURG Beef Tatare prepared at your table Minced fillet of local beef, toast, butter | 47.50 |
| Ceviche of char Bell pepper, red onions, chili, coriander | 24.00 |
| Whole artichoke of Tomato oregano vinaigrette, Aioli sauce, lime coriander sour cream | 22.50 |

SOUPS (from the soup pot)

Pumpernickel, vinaigrette, lemon

Oysters 🔗

Consommé with root vegetables and chives 11.80 Please choose between homemade sliced pancakes, liver spaetzli or semolina dumplings.

daily rate per piece

11.80

Lemongrass - coconut soup # 12.20 Mushroom wonton

Goulash soup Homemade bread

From 2 people

Bouillabaisse served in a soup pot daily rate Garlic bread, sauce rouille

INTERMEDIATE COURSES

Penne al Arrabiata 🔗 23.00 + with prawns 36.00 "Kakuni" Japanese braised shoulder of Duroc pork from our own farm 24.00 Snow peas, shiitake mushrooms Poached salmon trout 24.50 Buttermilk, broad beans

VEGETARIAN DISHES

| Chickpea – vegetable tajine & Aromatic couscous, Harissa, almonds Vegan option available on request. | 28.00 |
|------------------------------------------------------------------------------------------------------------|-------|
| Baked sweet potatoe ♥ Filled with spinach and feta cheese, leek | 27.50 |

Burrata 31.00

Piquant tomato sauce, wild broccoli, olives

Vegan option available on request.

MAIN COURSES

| "Wiener Schnitzel" breaded and deep-fried escalope of veal Parsley potatoes, lingonberries | d 39.80 |
|--------------------------------------------------------------------------------------------------|------------|
| Prime boiled beef served in marrow soup | 41.00 |

Vegetables strips, creamy spinach, roast potatoes, chive sauce, apple-horseradish

Roasted beef fillet (200g) 59.00 Green pepper sauce, winter vegetables

"Our truffle pork" carved at your table 47.00 Pork chop in truffle crust, leaf spinach + truffle daily rate

Breaded and deep-fried chicken 31.00 Potato-leek salad, cress, pumpkin seed oil

32.00 Wagyu burger in a briôche bun Home-smoked bacon, mountain cheese, BBQ chili sauce

Minced game meat 32.50 Mashed potatoes with roasted onions, mushroom cream sauce, sprouts

Rib eye steak (300 g) 63.00 Pepper sauce, Sauce Bernaise, mushrooms, grigliate di verdure

On the skin roasted pikeperch fillet 36.00 Grigliate di verdure, truffle polenta

From 2 people

Surf and Turf daily rate Grigliate di verdure with Pistou sauce, roasted pine nuts, bernaise sauce, herb butter, rucola

For 2 to 6 people

Whole roasted fish daily rate according to our daily offer or on advance order

DESSERTS

"Salzburger Nockerl"

With lingonberry cream

| "Snickers Dessert" Glazed slices of chocolate and nuts with salted caramel | 11.80 |
|---------------------------------------------------------------------------------------------------------|---------|
| Vegan mango oat tart 🌋 Coconut sorbet | 14.00 |
| Magical chocolate ball with a crunchy effect White chocolate mousse, tonka beans, plum, gold leaf | 25.50 |
| Caramelized "Kaiserschmarren" Pancakes with raisins with stewed plums | 24.50 |
| One scoop of homemade sorbet of your choice | 6.00 |
| Apple strudel or curd cheese strudel Vanilla sauce | 11.80 |
| Sacher cake or raspberry poppy seed cake Whipped cream | e 11.20 |
| For 2 to 6 people | |



39.50

LEGENDARY PLEASURE

WELCOME TO



SIDE DISHES D

| Roasted wild broccoli | 7.80 |
|------------------------------------------------------|------|
| Grigliate di verdure with Pistou sauce and pine nuts | 7.80 |
| BURG spinach with dried tomatoes and | |
| parmesan | 7.80 |
| Roasted mushrooms | 7.80 |
| Sweet potato fries | 7.20 |
| French fries | 7.20 |

SAUCES

| Aioli sauce | 4.00 |
|-------------------------|------|
| Truffle mayonnaise | 4.00 |
| Green pepper sauce | 7.50 |
| Madeirasauce | 7.50 |
| Beurre noir with capers | 5.60 |



In order to be able to serve you first class dishes we prefer local producers with best quality and receive our products from the following regions:

Mountain and cream cheese from selected Vorarlberger farmers

Venison from the surroundings of Lech

Beef meat predominant from Austria

Milk and yogurt from the Zuger Sennstube

Prices including service and taxes

= Vegan Dish

Also enjoy a little "BURG feeling" at home with our homemade products from the BURG – Gourmet line.

HOMEMADE PRODUCTS

| Homemade strawberry jams | 100 g | 7.00 |
|------------------------------|-------|--------|
| Homemade apricot jams | 100 g | 7.00 |
| Homemade raspberry jams | 100 g | 7.00 |
| Homemade herbs jelly | 100 g | 8.30 |
| Homemade orange-pepper-honey | 100 g | 9.50 |
| Truffle honey | 80 g | 21.20 |
| | | |
| Oberlecher herbal tea glass | | 7.60 |
| Strawberry syrup | | 12.50 |
| Pine schnapps | 0.51 | 180.00 |



BURG Cuvée of the highest class – as a souvenir back home
Our Burg Cuvée is made by the top wine-producers Heribert and
Patrick Bayer from Neckenmarkt,
Burgenland and is an experience for every wine connoisseur. The specially made black frosted bottle is tasteful and a real design highlight!

| BURG Cuvée | 0,75 l | 61.00 |
|-------------------------|--------|--------|
| BURG Cuvée | 0,3751 | 34.00 |
| BURG Cuvée Magnum | 1,5 l | 124.00 |
| BURG Cuvée Doppelmagnum | 3,01 | 238.00 |

These rates are only applicable when buying as a give-away or souvenir.

Different rates apply in our restaurant.

All products are available at our reception!

From 6.30 pm to 9 pm we gladly offer fine dining in our restaurant "Lechtaler Stube" 15 points Gault Millau, 84 points à la carte with fine Austrian and International menus.

For an evening in rustic and cosy style we recommend to visit our "Burg Schenke" with a choice of Fondues and local delicacies.



APERITIF

| Martini dry, rosso or bianco | 4 cl | 6.40 |
|----------------------------------|------|-------|
| Campari – Cynar - Pastis | 4 cl | 6.40 |
| Port wine | 0,11 | 11.00 |
| Sherry Cuesta, Fino, Dry Oloroso | | |
| or Manzanilla | 0,11 | 9.40 |

Selected brandies, grappas and cognacs are listed in our digestif menu.

BEER SPECIALITIES

| 0,31 | 5.70 |
|------|------------------------------|
| 0,31 | 5.70 |
| 0,31 | 5.80 |
| 0,51 | 8.60 |
| 0,51 | 8.60 |
| | |
| 0,31 | 5.70 |
| | 0,31 0,31 0,51 0,51 |

WINE

| White Wine "Spritzer" sour | 1/81 | 5.80 |
|----------------------------------|----------|------|
| (wine with sparkling water) | | |
| Our open wines can be found in a | our wine | list |

LIQUEUR

| Cointreau | 2 cl | 6.40 |
|----------------------|------|-------|
| Grand Marnier | 2 cl | 7.40 |
| Drambuie | 4 cl | 14.70 |
| Amaretto di Saronna | 4 cl | 12.80 |
| Bailey's Irish Cream | 4 cl | 12.80 |
| | | |

FRUIT SCHNAPPS

| Apricot schnapps, distillery Freihof | 2 cl | 6.40 |
|--------------------------------------|------|------|
| Williams, distillery Freihof | 2 cl | 6.40 |
| Obstler, distillery Freihof | 2 cl | 6.40 |

SPIRITS

| Fig Vodka | 2 cl | 7.10 |
|---------------------------|------|-------|
| Williams with pear | 2 cl | 7.10 |
| Aquavit Line | 2 cl | 6.40 |
| Rum 60 % | 2 cl | 3.70 |
| Bacardi Rum | 4 cl | 12.80 |
| Vodka Absolut | 4 cl | 12.80 |
| Bombay Sapphire | 4 cl | 12.80 |
| Wildstueck "Burg Edition" | 4 cl | 14.50 |
| Thoralm Gin | 4 cl | 14.50 |



As a member of the 1st Club de la
Sommelier we are particularly
endeavoured about
our wine cellar. Gerhard and Christian
Lucian and our Sommeliers
Claudia Fath, Hermann Lankmaier,
Christoph Viehauser and Anina Ocampo
will gladly advise you about the
more than 1200 wines on our wine list.

DIGESTIF

| Underberg | 2 cl | 6.40 |
|---------------|------|-------|
| Fernet branca | 4 cl | 12.80 |
| Averna | 4 cl | 12.80 |

WHISKIES

| Johnnie Walker Red Label | 4 cl | 12.80 |
|----------------------------|------|-------|
| Johnnie Walker Black Label | 4 cl | 16.50 |
| Chivas Regal | 4 cl | 16.50 |
| Jim Beam | 4 cl | 12.80 |
| Jack Daniels | 4 cl | 16.50 |

Wide range of Single Malt's on our Whisky list.

BRANDY - CONGNAC - CALVADOS

| Remy Martin VSOP | 2 cl | 7.20 |
|------------------|------|------|
| Calvados Vieux | 2 cl | 7.40 |

FRUIT JUICES AND LEMONADES

| 0,11 | 5.00 |
|-------|------------------------------------------------------------------|
| 0,21 | 5.20 |
| on, | |
| 0,21 | 6.40 |
| 0,21 | 6.40 |
| | |
| 0,331 | 5.20 |
| | |
| 0,751 | 10,10 |
| non | |
| 0,251 | 5.20 |
| 0,51 | 8.40 |
| 0,331 | 5.80 |
| 0,251 | 5.20 |
| 0,251 | 5.20 |
| 0,251 | 4.80 |
| 0,51 | 8.40 |
| 0,251 | 8.70 |
| | 0,2l on, 0,2l 0,33l 0,75l non 0,25l 0,33l 0,25l 0,25l 0,25l 0,5l |

WARM DRINKS

COFFEE SPECIALITIES

| 40 |
|-----|
| 40 |
| .80 |
| .40 |
| .40 |
| .40 |
| 00 |
| |

We wish you a pleasant time with us, feel comfortable and enjoy our service!

Family Lucian and the Burg team