




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 12 am to 5 pm and 6.30 pm to 9 pm

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STARTERS & SNACKS	
 "Sexy Salad"	19,00
Avocado, mango, cucumber, chili, croûtons, roasted seeds, cress garnish	
+ Grilled prawns and smoked salmon	28,00
 Caesar Salad	 18,50
Romaine lettuce, anchovies, capers, cherry tomatoes, parmesan, caesar dressing	
+ Roasted chicken strips	23,50
+ Roasted shrimps	25,00
+ Avocado	21,50
  Hiker's bowl	 18,00
Different kinds of lettuce, radish, datterini, cucumber, carrot, pomegranate, with humus dressing	
+ roasted shrimps	29,00
+ falafel	24,00
 Pickled salmon trout	 17,50
Sprouts, chili, ginger, lime	
 Cabbage carpaccio	 16,50
Candied macadamia nuts, cream cheese, tomato relish	
 ,Beef Tartar' <i>prepared at your table</i>	 39,00
Fillet of beef, toast, butter	

<i>SOUPS</i> (from the soup pot)	
Consommé with root vegetables and chives	8,50
homemade sliced pancakes, bacon dumplings or semolina dumplings	
 Foam soup made from mountain cheese	9,00
Honeycroûtons	


VEGETARIAN TREATS

Optionally as an intermediate course or main course

Cream cheese roasted with hazelnut	12,50/21,00
lukewarm couscous, Harissa	
Sweet potato blinis with caramelized sheep cheese	13,00/22,00
Melted datterini, balsamico – onion relish	
Chanterelle Ravioli	24,00/32,00
Sun-dried tomatoes, pine nuts, arugula	

ALPINE CLASSICS	
„Wiener Schnitzel“ from local veal parsley potatoes, cranberries	34,00
Boiled local organic beef <i>served in marrow soup</i> Vegetable strips, creamy spinach, roast potatoes, chives sauce, apple horseradish	33,00
Grilled beef fillet Sautéd chanterelles, summer vegetables, pepper sauce	52,00
Zurich sliced venison Rösti, summer vegetables	48,00
Deer burger Caramelized pear, cranberry – chili – sauce, Lettuce hearts in homemade walnut – rosemary ciabattini + french fries	26,00 32,00
FRESH FISHES from the fish pond in Zug	
Local river trout „Müllerin“ or „Blue“ Parsley potatoes, leaf lettuce	31,00
On a salt stone prepared local brook trout fillet (20 min.) Roasted potato salad, cucumber – garlic yogurt	29,00
We have a freshly changing fish menu for you every day – please ask our service staff!	



SIDE DISHES 	
Summer Vegetables	6,00
Mixed salad	9,50
Potato salad	6,00
Parsley potatoes	5,00
French fries	6,00
Roasted potatoes	6,00
Spaetzle	5,00
Rice	5,00

INTERMEDIATE COURSES

Herb risotto	18,00
Baked egg yolk, cream cheese, confit pepper	
+ roasted shrimps	28,00
+ fried brook trout filled	26,00
Homemade tagliatelle	16,50
Bolognese from red deer from „Patrons Jagd“, pumpkin seeds, lamb's lettuce, salty lemon relish	

Our cream cheese is made of raw milk

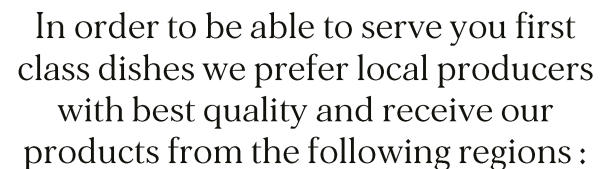
DESSERTS	
Tartlet of yoghurt and wild berry cherry sorbet	12,00
Caramelized „Kaiserschmarren“ (pancakes with raisins) With stewed plums	19,50
One scoop of homemade sorbet of your choice	4,50
For 2 to 4 people	
Salzburg sweet dumplings With cranberryberry cream	34,00

SUNDAE AND CAKE	
“Ladies’ favourite” yogurt ice-cream with strawberries	9,80
“BURG Sundae” 3 scoops of ice cream with lots of fresh fruits	11,20
Coupe “Black Forrest”	9,80
“Nut cracker” walnut, hazelnut, vanilla ice-cream, nut liqueur, whole nuts	10,80
“Stirred coffee cream sundae”	9,50
Pancakes filled with ice-cream with Valrhona chocolate sauce	9,80

Apple or curd strudel <i>vanilla sauce</i>	9,50
Sacher cake and raspberry-poppy seed cake	7,50
Daily choice of cakes	6,50

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Sweetwater-fishes in best quality from the fish pond in Zug (Andy Mittermayr)

Mountain and cream cheese from selected
Vorarlberger farmers

Venison from the surroundings of Lech

Beef meat predominant from Austria

Prices including service and taxes

 = Vegetarian Dish

 = Vegan Dish

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