# 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

## 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' *prepared at your table* 39,00
Fillet of beef, toast, butter

## SOUPS (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 34,00
parsley potatoes, cranberries

Boiled local organic beef 33,00
*served in marrow soup*
Vegetable strips, creamy spinach, roast potatoes, chives sauce, apple horseradish

Grilled beef fillet 52,00
Sautéd chanterelles, summer vegetables, pepper sauce

Zurich sliced venison 48,00
Rösti, summer vegetables

Deer burger 26,00
Caramelized pear, cranberry – chili - sauce, Lettuce hearts in homemade walnut – rosemary ciabatini
+ french fries 32,00

## FRESH FISHES from the fish pond in Zug

Local river trout „Müllerin" or „Blue" 31,00
Parsley potatoes, leaf lettuce

On a salt stone prepared local brook trout fillet (20 min.) 29,00
Roasted potato salad, cucumber - garlic yogurt

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", punmpkin seeds, lamb's lettuce, salty lemon relish

Our cream cheese is made of raw milk

## DESSERTS

Tartlet of yoghurt and wild berry 12,00
cherry sorbet

Caramelized „Kaiserschmarren" 19,50
*(pancakes with raisins)*
With stewed plums

One scoop of homemade sorbet 4,50
*of your choice*

### For 2 to 4 people

Salzburg sweet dumplings 34,00
With cranberryberry cream

## SUNDAE AND CAKE

"Ladies' favourite" 9,80
yogurt ice-cream with strawberries

"BURG Sundae" 11,20
3 scoops of ice cream with lots of fresh fruits

Coupe "Black Forrest" 9,80

"Nut cracker" 10,80
walnut, hazelnut, vanilla ice-cream, nut liqueur, whole nuts

"Stirred coffee cream sundae" 9,50

Pancakes filled with ice-cream 9,80
with Valrhona chocolate sauce

Apple or curd strudel 9,50
*vanilla sauce*

Sacher cake and raspberry-poppy seed cake 7,50

Daily choice of cakes 6,50

LEGENDARY PLEASURE

# WELCOME TO LECH

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 :

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

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

### HOMEMADE PRODUCTS

| | | |
|---|---|---|
| Homemade strawberry jams | 100 g | 6,00 |
| Glass (apricot, strawberry, raspberry) | | |
| Forest honey | 100 g | 8,40 |
| Truffel honey | 80 g | 19,90 |
| Oberlecher herbal tea glass | | 6,90 |
| Strawberry sirup | 0.5 l | 11,20 |
| Rhubarb sirup | 0.5 l | 11,20 |
| Pine schnapps | 0.5 l | 43,00 |

Burg Cuvée

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 | 0,375 l | 34,00 |
| BURG Cuvée Magnum | 1,5 l | 12400 |
| BURG Cuvée Doppelmagnum | 3,0 l | 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.

### APERITIF

| | | |
|---|---|---|
| Martini dry, rosso or bianco | 4 cl | 6,00 |
| Campari – Cynar - Pastis | 4 cl | 6,00 |
| Port wine | 0,1 l | 10,40 |
| Sherry Cuesta, Fino, Dry Oloroso or Manzanilla | 0,1 l | 8,70 |

Selected brandies, grappas and cognacs are listed in our bar list.

### BEER SPECIALITIES

| | | |
|---|---|---|
| Fohrenburger Pils – draught | 0,3 l | 5,40 |
| Non alcoholic beer Fohrenburger | 0,3 l | 5,40 |
| Maisels wheat beer – draught | 0,3 l | 5,60 |
| | 0,5 l | 8,60 |
| Maisels – wheat beer non alcoholic | 0,5 l | 8,60 |
| Fohrenburger „Radler" – draught (beer with lemonade) | 0,3 l | 5,40 |

### WINE

| | | |
|---|---|---|
| White Wine „Spritzer" (wine with sparkling water) | 1/8 l | 5,40 |

Further wines by glass you can find in our wine list.

### LIQUEUR

| | | |
|---|---|---|
| Cointreau | 2 cl | 6,00 |
| Grand Marnier | 2 cl | 6,90 |
| Drambui | 2 cl | 6,90 |
| Amaretto di Saronna | 2 cl | 6,00 |
| Bailey's Irish Cream | 2 cl | 6,00 |

### SPIRITS

| | | |
|---|---|---|
| Reisetbauer Blue Gin | 4 cl | 13,80 |
| Who Bertus Gin | 4 cl | 12,00 |
| Thoralm Dry Gin | 4 cl | 13,80 |
| Bombay Sapphire | 4 cl | 12,00 |
| Diplomatico Rum | 4 cl | 13,80 |
| Havana Club 3 years | 4 cl | 12,00 |
| Havana Club 7 years | 4 cl | 13,80 |

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 and Tom Thomassen will gladly advise you about the more than 1200 wines on our wine list.

### DIGESTIF

| | | |
|---|---|---|
| Underberg | 2 cl | 6,00 |
| Fernet branca | 2 cl | 6,00 |
| Averna | 4 cl | 12,00 |

### WHISKIES

| | | |
|---|---|---|
| Johnnie Walker Red Label | 4 cl | 12,00 |
| Johnnie Walker Black Label | 4 cl | 15,80 |
| Chivas Regal | 4 cl | 15,80 |
| Jim Beam | 4 cl | 12,00 |
| Jack Daniels | 4 cl | 15,80 |

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

### BRANDY – CONGNAC – CALVADOS

| | | |
|---|---|---|
| Remy Martin VSOP | 2 cl | 6,80 |
| Calvados Vieux | 2 cl | 7,10 |

### FRUIT JUICES AND LEMONADES

| | | |
|---|---|---|
| Terramater Juice | | |
| Blueberry or Raspberry | 0,1l | 4,50 |
| Tomato-, apricot or mango juice | 0,2l | 4,90 |
| Organics Bitter Lemon, Ginger Ale | 0,2l | 6,40 |
| Fever Tree Indian Tonic | 0,2l | 6,40 |
| Vöslauer mineral water, Sparkling or natural | 0,35l | 4,90 |
| Vöslauer mineral water, Sparkling, medium, or natural | 0,75l | 9,80 |
| Coca Cola, Fanta, Spezi, Sprite, Almdudler | 0,25l | 4,90 |
| | 0,5l | 8,30 |
| Coca Cola Zero | 0,35l | 5,60 |
| Ice Tea | 0,25l | 4,90 |
| Apple juice | 0,25l | 4,90 |
| Apple juice with sparkling water | 0,25l | 4,50 |
| | 0,5l | 8,30 |
| Orange juice natural | 0,25l | 8,70 |
| Red Bull | 0,25l | 5,90 |

### WARM DRINKS

| | |
|---|---|
| Cup of hot lemon natural | 6,70 |
| Hot chocolate | 5,20 |
| Cup of tea with lemon or milk | 8,00 |

### COFFEE SPECIALITIES

| | |
|---|---|
| Espresso | 4,00 |
| Espresso doppio | 8,00 |
| Cup of Coffee | 5,20 |
| Café Hag decaffeinated | 5,20 |
| Cappuccino with milk foam | 5,20 |
| Latte Macchiato | 5,80 |

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

Family Lucian and the Burg Team

*We provide a special menu in which the 14 most common allergens are declared next to each dish, according to the EU regulation / Food labelling directive (1169/ 2011). Please ask our service staff for it.*
*Despite careful preparation of our dishes they may contain additional substances that have been used in the production process in our kitchen.*