# BURG SCHENKE

#### A WARM WELCOME



Our Chef de cuisine Sebastian Daeche and his team will take care of your culinary pleasure; and you have probably already met our unique Helga.

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

Family Lucian and the Burg Team

Open daily from 18:30 to 21:00

Reservations under +43 5583 2291 or info@burghotel-lech.com



#### THE RIGHT GLAS

As a member of the 1<sup>st</sup> Club de la Sommelerie we are particularly endeavoured about our wine cellar. Gerhard and Christian Lucian and our Sommeliers Claudia Fath and Hermann Lankmaier will gladly advise you on the more than 1200 wines on our wine list.



Our Burg Cuvée comes from the top wine producers Heribert and Patrick Bayer from Neckenmarkt in Burgenland and is an experience for every wine connoisseur. The custom-made black matte bottle captivates with its taste and is a design highlight!

BURG Cuvée	0,75 l	55,0
BURG Cuvée	0,375 l	29,0
BURG Cuvée Magnum	1,5 l	110,0
BURG Cuvée Doppelmagnum	3,0 l	220,0

Prices when buying to go. In the restaurant, the price of our wine list applies. All products are available at the reception.

# BURG SCHENKE



#### **OUR FONDUE SPECIALITIES**

CONT OND DE DIFFERENCE		
Cheese Fondue		
with Williams, Williams pear and baguette	per person	32,0
Fondue Chinoise		
Slices of farmer's chicken and beef fillet boiled in beef broth		
with savory fresh sauces, salad from buffet		
and one side dish of your choice	per person	58,0
Fondue Bourguignonne		
Beef fillet cubes fried in oil with various hearty sauces,		
salad from buffet and one side dish of your choice	per person	61,0
Szechuan Ginger Fondue		
Fine slices of chicken and shrimp are cooked in a spicy soup,		
salad from buffet and one side dish of your choice	per person	61,0
Fondue Bouillabaisse		
Prawns, angler fish and spiny lobster are fried with a lot of veget	tables,	
served with piquant sauces, garlic baguette,	,	
salad from buffet and one side dish of your choice	per person	63,0
WILD GAME		
FROM 2 PEOPLE WE SERVE		
Entrecote double from venison carved at the table		
Sprouts, red cabbage, spaetzle, cranberry sauce	per person	49,0

#### **OUR RACLETTE SPECIALITIES**

# Classic Raclette 🍏



Potatoes, mushrooms, pickled onions, gherkin, tomato, baguette, Different sauces, mixed salad

per person

34.0

#### Raclette with ham and bacon

Potatoes, mushrooms, ham, bacon, mixed pickles, pineapple, tomato, baguette, Different sauces, mixed salad per person

39.0

#### Raclette with meat

Potatoes, mushrooms, fried beef fillet, fried chicken breast, mixed pickles, pineapple, Tomato, baguette, different sauces, mixed salad

per person

48,0

### Supplements to raclette

- + Shrimp per piece 5,0
- + Olives 7,0
- + Capers and anchovies 7,5
- + Grapes white or red 4,5
- + Hash brown 6,0
- + Vegetables of your choice: 6,0 each Broccoli, cauliflower, carrots, sprouts, kohlrabi or peppers

#### **DUCK**

FOR 2 PERSONS WE SERVE

#### Whole roasted Farmer's duck served in two courses

Breast, red cabbage, spaetzle, and orange sauce

Leg, dumpling, savoy, rosemary – lingonberry sauce

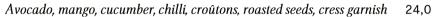
for 2 persons

86,0



#### **SNACKS**

# Sexy Salad



+ with prawns 36,0

#### Ceasar Salad

Romaine lettuce, anchovies, capers, cherry tomatoes, parmesan, ceasar dressing 23,0

- + with roasted chicken strips 29,0
- + with roasted shrimps 31,5
- + with Avocado 27.0

### Après Ski Bowl

Black wild rice, red beans, corn, peppers, cherry tomatoes, cucumber, romanesco, peanut – lemon dressing 22,5

- + with pulled pork 29,0
- + with baked chickpea balls (Falafel) 27,5

"Beef Tartar" prepared at your table

Minced fillet of local beef, toast, butter 46,0

# Spicy pickled "Zuger" arctic char

Sprout salad, ginger, chilli, lime 23,0

#### **Oysters**

Pumpernickel, vinaigrette, lemon Daily rate per price

FOR 4 TO 8 PEOPLE

#### Seafood Platter

Balik salmon, oysters, scallops, burrata, crayfish/lobster ceviche, sushi ginger, wasabi Daily rate

+ with caviar (50g/125g/250g) Daily rate

#### SOUPS

Consommé with root vegetables and chives

Homemade sliced pancakes, leaver dumplings or semolina dumplings 10,8

Foam soup with mountain cheese from our "Kriegeralpe"

Honey croutons 11,4

Goulash soup

Homemade bread 11,6

FROM 2 PEOPLE

Bouillabaisse served in a soup pot

Garlic bread, rouille sauce Daily rate

#### **INTERMEDIATE COURSES**

Spaghetti alla puttanesca

+ with fried king prawns 32,0

Potatoes – melanzane lasagne with bolognese from ibex

Arugula – tomato salad 22,8

Bouillabaisse risotto

Vegetable strips, fried blue white fish 35,0

#### VEGETARIAN DELIGHTS (OPTIONAL AS AN INTERMEDIATE COURSE OR AS A MAIN COURSE)

Green cabbage – millet patty

Beets, chimichurri, tomato coulis (ovo – lacto – vegetarian) 22,0 / 32,0

Baked roll of pumpkin and cabbage sprouts 600

Tomatoes – chickpea stew, coriander yoghurt 18,5 / 26,0

# **\***

#### **MAIN COURSES**

"Wiener Schnitzel" breaded and deep-fried escalope of veal Petersilienkartoffeln, Preiselbeeren 39,8

Prime boiled beef served in marrow soup

Vegetable strips, roast potatoes, creamy spinach, apple-horseradish, chive sauce 39,0

Roasted beef fillet

Green pepper sauce, spring vegetables 59,0

"Our truffle pork" carved at your table Pork chop in truffle crust, leaf spinach 46,0

Breaded and deep-fried chicken served in a basket Potato-leek salad, cress, pumpkin seed oil 32,0

Dry Aged Burger im Focaccia bun

Home-smoked bacon, mountain cheese from the Kriegeralpe, red melted onions, BBQ chili sauce 31,5

Braised goulash of local game from "Patrons Jagd" *Spaetzle* 33,0

#### **MAIN COURSES**

FOR 2 - 3 PEOPLE

### Tomahawk Steak carved at your table

Green pepper sauce, Béarnaise sauce, mushrooms, grilled vegetables 205,0

FROM 2 PEOPLE

### Surf and Turf

Spaghetti alla puttanesca, herb butter, ratatouille, bernaise sauce Daily rate

FROM 4 PEOPLE

#### **Butchers Choice**

Truffle jus, bernaise sauce, herb butter,
winter vegetables, roast potatoes, mushrooms Daily rate

#### On the skin roasted salmon trout

Ratatouille vegetables, truffle polenta 36,0

FOR 4 BIS 8 PEOPLE

#### Seafood Platter

Leaf spinach, grilled vegetables, potatoes, herb butter, white wine sauce Daily rate + on request with caviar (50g/125g/250g) Daily rate

FOR 2 - 6 PEOPLE

#### Whole roasted fish

According to our daily offer or on advance order Daily rate



# SIDE DISHES

Mashed potatoes	5,7
Parsley potatoes	5,7
French fries	7,2
Rice	5,7
Baked potato	7,8
Potato salad	7,2
Mixed salad	11,4
Spaetzle	5,7
Salt potatoes	5,7
Roast potatoes	7,2
Fried mushrooms	9,6
Spinach	7,8
Grilled vegetables	7,8
Winter vegetables	7,8



To be able to serve you high-class food we prefer local producers with best quality and receive our products from the following suppliers:

- ✓ Freshwater fish from Andy Mittermayr, Zug
- ✓ Vegetables and salads from local farmers (Walgau)
- ✓ Alpine cheese from our Kriegeralp own production in summer
- ✓ Venison specialties from our own hunting ground and surroundings
- ✓ Beef only from Austria
- ✓ Veal mainly from Austria

#### **DESSERTS**

# Apple tiramisu Homemade almond – cinnamon ice cream ????

Magical chocolate ball with a crunchy effect

White chocolate ball, tonka beans, plum, gold, gold leaf 25,5

Caramelized "Kaiserschmarren" With stewed plums 23,5

One scoop of homemade sorbet *Of your choice* 6,0

"Salzburg sweet dumplings" (50)
With cranberry cream 39,5

Apple strudel or curd cheese strudel &

Sacher cake or raspberry poppy seed cake Whipped cream 10,8

AS APERITIF WE RECOMMEND		
Sherry Cuesta, Fino, Dry Oloroso or Manzanilla	0,1 l	8,7
Campari	4 cl	6,0
Glass "Burg" sparkling wine Brut	0,1 l	8,0
Glass Champagne "Taittinger" Rosé	0,1 l	20,0
Glass Champagne "Bollinger Brut"	0,1 l	18,0
Fohrenburger	0,3 l	5,4
Cellar beer naturally cloudy	0,3 l	5,6
Cellar beer naturally cloudy	0,5 l	8,2
NON-ALCOHOLIC DRINKS		
Mineral water	0,35 l	4,9
Mineral water	0,75 l	9,8
Coca Cola, Fanta, Sprite	0,25 l	4,9
Apple juice	0,25 l	4,9
Apple juice with sparkling water	0,5 l	8,3
THOSE WHO STAY HERE SHOULD DEFINITELY TRY		
Helga's "Bumserle"		6,7
SCHNAPPS		

Obstler from "Lake Constance"

Williams

Apricot

2 cl

2 cl

2 cl

6,0

6,0

6,0







**VEGAN** 



**GLUTEN FREE**