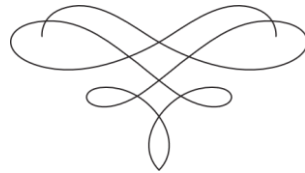




LUNCH MENU

A WARM WELCOME



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 am to 5 pm.

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.



BURG HOTEL
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THE RIGHT GLAS

As a member of the 1st Club de la Sommellerie 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.



Burg Cuvée 

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.

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SNACKS

Sexy Salad 

Avocado, mango, cucumber, chilli, croûtons, roasted seeds, cress garnish 24,0

+ with prawns 36,0

Cesar 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

Seafoodplatte

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

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



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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 19,0

+ 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 

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

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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



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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

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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



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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“ 

With cranberry cream 39,5

Apple strudel or curd cheese strudel 

Vanilla sauce 11,5

Sacher cake or raspberry poppy seed cake 

Whipped cream 10,8

BURG HOTEL
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APERITIF (4 CL/5 CL)

Martini dry, rosso or bianco		6,0
Campari - Cynar - Pastis		6,0
Port wine	0.1 l	10,4
Sherry Cuesta, Fino, Dry Oloroso or Manzanilla	0.1 l	8,7

LIQUEUR (2 CL)

Cointreau		6,0
Grand Marnier		6,9
Drambui		6,9
Amaretto di Saronno		6,0
Bailey's Irish Cream		6,0

FRUIT SCHNAPPS (2 CL)

Marillenbrand (apricot brandy), distillery Freihof		6,0
Williams, distillery Freihof		6,0

SPIRITS (2 CL)

Obstler, distillery Freihof		6,0
Fig Vodka		XXX
Williams with pear		XXX
Aquavit Linie		6,0
Rum 60%		3,5
Bacardi Rum	4 cl	12,0
Vodka Absolut	4 cl	12,0
Bombay Sapphire	4 cl	12,0
Wildstueck "Burg Edition"	4 cl	13,8
Ginix Luxembourg	4 cl	13,8

DIGESTIF (2 CL)

Underberg		6,0
Fernet branca		6,0
Averna	4 cl	12,0



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BEER SPECIALITIES

Fohrenburger Pils – draught	0.3 l	5,4
Non alcoholic beer Fohrenburg	0,3 l	5,4
Maisels wheat beer – draught	0.3 l	5,6
	0.5 l	8,6
Maissels – wheat beer non-alcoholic	0.5 l	8,6
Maisels – dark wheat beer	0.5 l	8,6
Fohrenburger “Radler” – draught (beer with lemonade)	0.3 l	5,4

WINE

White Wine “Spritzer” (wine with sparkling water)	1/8 l	5,4
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FRUIT JUICES AND LEMONADES

Terramater Juice		
Blueberry or raspberry	0.1 l	4,5
Tomato-, apricot or mango juice	0.2 l	4,9
Organics Tonic Water, Bitter Lemon, Ginger Ale	0.2 l	6,4
Fever Tree Indian Tonic	0.2 l	6,4
Vöslauer mineral water, sparkling or natural	0.3 l	4,9
Vöslauer mineral water, sparkling, medium or natural	0.75 l	9,8
Coca Cola, Fanta, Spezi, Sprite, Almdudler	0.25 l	4,9
Coca Cola, Fanta, Spezi, Sprite, Almdudler	0.5 l	8,3
Coca Cola zero	0.3 l	5,6
Ice tea	0.25 l	4,9
Apple juice	0.25 l	4,9
Apple juice with sparkling water	0.25 l	4,5
	0.5 l	8,3
Orange juice natural	0.25 l	8,7

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WARM DRINKS

Cup of hot lemon natural	6,7
Hot Chocolate	5,2
Cup of tea with lemon or milk	8,0
Glühwein "Mulled wine"	7,5
"Jagatee"	7,5

COFFEE SPECIALITIES

Espresso	4,0
Espresso doppio	8,0
Cup of Coffee	5,2
Café Hag decaffeinated	5,2
Cappuccino with milk foam	5,2
Latte Macchiato	5,8

WHISKIES (4 CL)

Johnnie Walker Red Label	12,0
Johnnie Walker Black Label	15,8
Chivas Regal	15,8
Jim Beam	12,0
Jack Daniels	15,8
Wide range of Single Malt's on our Whisky list	

BRANDY - COGNAC – CALVADOS (2 CL)

Remy Martin VSOP	6,8
Calvados Vieux	7,1



BURG HOTEL



VEGETARIAN



VEGAN



GLUTEN FREE

Our service staff will be happy to inform you on request about ingredients in our dishes that may cause allergies or intolerances. Despite careful preparation of our dishes, traces of other substances used in the production process in the kitchen may be present in addition to the labelled ingredients.