

Lobby Lounge Menu

Starters

Mixed leaf and wild herb lettuce of the season
With dressing of your choice – French, Balsamic or House Dressing

€ 9,50

Foie Gras, quince, brioche & black walnuts

€ 38,00

Hand-cut Beef Tartare with mustard ice cream & wild herbs

€ 29,00

Label Rouge salmon, avocados, caviar & tomato

€ 34,00

Burrata cheese, tomato, Taggiasca olives & Malaba pepper

€ 19,00

Soups

Grandma´s chicken broth & semolina dumplings

€ 9,00

Stew of Arlberg fish “Bouillabaisse Style”

€ 18,00

Clear beef broth & sliced pancakes

€ 9,00

Pasta

Homemade Tagliatelle & white truffle

€ 28,00

Homemade Penne pasta, Taggiasca olives, basil,
tomato & parmesan espuma

€ 19,00

Fish

Mountain trout roasted with nuts for 2 persons
Spinach, potato "Baumkuchen" & tomato butter

€ 88,00

Roasted char, spaghetti pumpkin, beluga lentils
Focaccia & bacon cream

€ 44,00

Meat & Poultry

Broiled beef "Classic Austrian Style", vegetable julienne, beef broth,
Fresh horseradish & salt potatoes

€ 29,00

Veal escalope "Viennese Style" with parsley potatoes & cranberries

€ 32,00

Tyrolean Gröstl with wild herb salad

€ 19,00

Arlberg corn chicken with barley risotto, root vegetables,
Wild mushrooms & herbal oil

€ 32,00

Braised lamb belly with tomato vanilla bramata,
Parsnip & pearl onion

€ 36,00

Saddle of venison, red cabbage cream, bread dumplings
Chestnuts & goose liver espuma

€ 49,00

Chateaubriand for 2 persons
Gratinated potatoes, fresh garden vegetables, truffle jus & sauce Béarnaise

€ 98,00