

S ´ Ä L P E L E

THROUGH THE SNOWY FOREST, ALONG THE BEAUTIFUL RIVER LECH YOU´ LL FIND THE ROMANTIC TRAIL INTO THE ZUG VALLEY TO US - THE ÄLPELE.

A BEAUTIFUL CROSS COUNTRY SLOPE IN THE SPULLER FORREST, LOCATED ON 1600M, SURROUNDED BY A BREATHTAKING MOUNTAIN PANORAMA WITH A LOOK AT SEVERAL LOCAL MOUNTAINS, INCLUDING THE HELI-SKIING SPOT, MEHLSACK ARE IN THE DIRECT ENVIRONMENT.

THE HISTORICAL "CIA HAUS" ALREADY LOCATED IN LECH MORE THAN 300 YEARS AGO - WAS RECONSTRUCTED AT TODAY´ S LOCATION IN THE ZUG VALLEY ABOUT 20 YEARS AGO. THE HUNTING TROPHIES INSIDE WERE ALL COLLECTED BY THE HUNTERS OF THE WALCH FAMILY.

DURING THE DAY, WE SERVE LOCAL & TRADITIONAL DISHES WITH SELECTED AND FRESH INGREDIENTS FROM THE REGION AND OUR FIRENDS & PARTNERS.

THE CHEESE PRODUCTS ARE FROM THE FORREST OF BREGENZ, THE PORK & CHICKEN FROM A LOCAL ORGANIC FARMER, ALL VENISON AND RED DEER WE OFFER, COMES FROM THIS FORREST IN THE DIRECT ENVIRONMENT. PRODUCTS LIKE EGGS & PASTA FIND THE WAY FROM AN ORGANIC FARM CALLED THE MARTINSHOF.

OUR WINE IS AUSTRIAN, THE HERBS ARE FROM OUR GARDEN.

SERVED BY OUR CHEF SEBASTIAN WALCH & HIS TEAM.

DURING THE NIGHT - OUR GUESTS CAN EXPERIENCE A TRADITIONAL FONDUE NIGHT IN OUR VERY COSY & WOODEN DINING ROOMS OR CHOOSE FROM A 3/4 COURSE MENU.

RESERVATION IS REQUIRED.

FIND THE WAY TO US ON FOOT, BY HORSE SLEIGH OR EXPERIENCE AN ADVENTUROUS RIDE WITH OUR SNOWCAT - THE "HAEGGLUND"

WE LOVE LIFE, PEOPLE , CELEBRATION, COZINESS, WINE AND GOOD FOOD.
WE ARE HAPPY THAT YOU FOUND US AND HOPE YOU ENJOY YOUR TIME HERE.

FRANZ-JOSEF WALCH & HIS TEAM

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DRINKS

NON - ALCOHOLIC

- WATER WITH FRESH LEMON JUICE | 0,5L / 3,90,-
- SKI WATER/ RASPERRY SYRUP | 0,5L / 4,90,-
- ELDER WATER / ELDER FLOWER SYRUP | 0,5L / 4,90,-
- COLA | SPEZI | LEMON | ORANGE SODA | 0,25L / 0,5L | 3,90,- / 5,50,-
- COLA LIGHT | 0,33L / 4,50,-
- MINERAL WATER | 0,33L / 3,20,-
SPARKLING OR STILL
- ALMDUDLER | 0,33L / 4,20,-
- APPLE OR BLACK CURRANT W/ SODA | 0,25L / 0,5L | 3,90,- / 5,50,-

WINE & SPARKLING

- GRÜNER VELTLINER | 1/8L / 4,90,-
THOMAS BUCHMAYER | 2015
- "SCHIWAGO" WEISS | 1/8L / 5,80,-
VELTLINER CUVÉE / MÜLLER GROSSMANN & HEINZ BIRK | 2015
- BLAUER ZWEIFELT | 1/8L / 5,10,-
THOMAS BUCHMAYER | 2015
- "SCHIWAGO" ROT | 1/8L / 7,20,-
WACHTER & WIESLER | 2015
- WHITE SPRITZER | 1/8 L / 4,50,-
- WINZERSEKT "SCHIWAGO" BRUT | 0,1 L / 6,20,-
WELLANSCHITZ & HEINZ BIRK | GRAND RESERVE
- CHAMPAGNER | 0,1L / 15,-
FLEURY DE' LEUROPE | DEMETER

BEER

- BEER (TAP) | 0,3L / 0,5L | 4,50,- / 5,50,-
- RADLER | 0,3L / 0,5L | 4,50,- / 5,50,-
SWEET OR SOUR
- RUSS | 0,3L | 0,5L | 4,60,- / 5,60,-
- WHEAT BEER (TAP) | 0,3L | 0,5L / 5,60,-
- LAGER & WHEAT BEER (NON-ALC) | 0,5L / 5,70,-

HOT DRINKS

- COFFEE 3,90,-
- CAPPUCCINO 4,50,-
- LATTE MACCHIATO 4,50,-
- ESPRESSO 3,90,-
- DOPPIO 6,10,-
- HOT CHOCOLATE 5,30,-
- HOT CHOCOLATE W/ WHIPPED CREAM 5,80,-
- HOT LEMON 3,90,-
- TEA 3,50,-
BLACK / FRUIT / MIXED HERBS / PEPPERMINT / GREEN TEA
- HOT FRUIT PUNCH 3,50,-

HOT DRINKS W/ALC

- MALT WINE 6,-
- TEA WITH RUM 5,50,-
- HOT CHOCOLATE WITH RUM 7,30,-

OTHER WINE BOTTLES, SCHNAPPS AND ALCOHOLIC BEVERAGES ARE ON OUR WINE MENU.
PROST.

FOOD

S O U P S

BEEF CONSOMMEE I PANCAKE STRIPES 7,90.-

BEEF CONSOMMEE I BACON DUMPLING
OR CHEESE DUMPLING 8,40.-

BARLEY SOUP 8,60.-

SOUP OF THE DAY (VEGETARIAN) 8,20.-

B R E A D S

ÄLPELE BREAD I CHIVES 6,50.-

ÄLPELE BREAD I BACON OR CHEESE 8,40.-

ÄLPELE BREAD I GRAMMEL LARD 8,10.-

S T A R T E R S

MIXED SALAD 8,50.-

GREEN SALAD 8,20.-

COUSCOUS SALAD 7,80.-
WATERMELON I CURRY

ÄLPELE JAUSE 15,30.-
BACON I HAM I MOUNTAIN CHEESE I PICKLES I HORSERADISH I BREAD

F O R T H E L I T T L E O N E S

KIDS PASTA 11,80.-

HOMEMADE CHICKEN NUGGETS 13,10.-
FRENCH FRIES

P A S T A

PENNE I TOMATO SAUCE 13,20.-

ÄLPELE MACCARONI 15,20.-
BOLOGNESE I GRATINATED WITH CHEESE

PENNE I BASIL PESTO 14,90.-

M A I N C O U R S E S

HOMEMADE DEER SAUSAGE 15,60.-
SAUERKRAUT I HORSERADISH I MUSTARD & BREAD

ÄLPELE RÖSTI WITH CHEESE 14,60.-
GRATINATED MOUNTAIN CHEESE I ORGANIC FRIED EGG I SALAD

ÄLPELE RÖSTI WITH BACON & CHEESE 15,40.-
GRATINATED MOUNTAIN CHEESE I ORGANIC FRIED EGG I SALAD

HOMEMADE CHEESE NOODLES 16,90.-
RÖSTZWIEBELN I GRÜNER SALAT

VENISON RAGOUT 16,90.-
DUMPLING I BLUE CABBAGE

D E S S E R T S

HOMEMADE APPLE STRUDEL
W / WHIPPED CREAM 5,90.-

HOMEMADE APPLE STRUDEL
W/ VANILLA SAUCE 6,90.-

CAKE OF THE DAY 5,70.-
CHERRY I RHUBARB I APRICOT I PLUM I daily offer

KAISERSCHMARREN
SLICED FLUFFY PANCAKE 16,50.-
RUM I STEWED PLUMS I APPLE COMPOTE

CHEESE / CASPAR GREBER / BREGENZER WALD / www.kaesecaspar.com

ORGANIC EGGS & PASTA / BERTRAM MARTIN / / www.martins-hof.at

ORGANIC PORK & CHICKEN & GOAT CAMEMBERT / BERND HÖRFARTER

FLÖTZERHOF / www.floetzerhof.at

VENISON / OWN HUNT / ZUG ALPE & ZUG FOREST

FISH / ANDREAS MITTERMAYR / FISCHTEICH ZUG / www.fischteich-lech.at

DINNER INFORMATION

TRANSPORT

PLEASE LET US KNOW IF YOU WANT TO BOOK
THE TRANSPORT WITH OUR SNOWCAT "HÄGGLUND"
WITH YOUR RESERVATION

PICK UP TIME IS THE RESERVATION TIME

MEETING POINT : MAUTSTATION ZUG / BUS STOP AND PARKING SPOTS ARE AVAILABLE

PRICE: ONE WAY 11.- / ROUND TRIP 14.-

PAYMENT

CASH ONLY - UNFORTUNATELY WE ARE UNABLE TO ACCEPT CREDIT OR DEBIT CARDS.
FOR COMPANY OR OTHER EVENTS - PAYMENT VIA INVOICE IS POSSIBLE

CANCELLATION

DUE TO OUR GEOGRAPHICAL LOCATION
AND DUE THE FACT THAT WE RESERVE EACH TABLE ONLY ONCE PER NIGHT,
WE WOULD LIKE TO INFORM YOU THAT IN CASE OF CANCELLATION ON THE DAY OF RESERVATION
OR NO SHOW, A CHARGE OF 100.- PER PERSON SHALL INCUR.

DINNER INFORMATION

PLEASE CHOOSE BETWEEN FONDUE AND THE EVENING MENU

4-COURSE MENU
STARTER | SOUP | MAIN COURSE | DESSERT
72.-

3-COURSE MENU
STARTER | MAIN COURSE | DESSERT
66.-

3-COURSE MENU (SOUP)
SOUP | MAIN COURSE | DESSERT
58.-

FONDUE BOURGIGNIONNE
57.-

FONDUE CHINOISE
54.-

WALSER CHEESE FONDUE
42.-

VENISON FONDUE
65.-

DESSERT | CHOCOLATE FONDUE
16.-

PLEASE LET US KNOW YOUR CHOICE BY 2 PM ON THE DAY OF RESERVATION.
IF THE MENU IS CHOSEN WE WOULD NEED THE CHOICE OF STARTER AND MAIN COURSE.

FONDUE

FONDUE BURGIGNIONNE

DICED FILET OF BEEF IN OIL
VARIOUS HOMEMADE SAUCES
PICKLES
LEAFY SALAD WITH HOUSE DRESSING
GARLIC BREAD
FRENCH FRIES

FONDUE CHINOISE

FINELY CUT FILET OF BEEF & VEAL, IN BEEF BROTH
VARIOUS HOMEMADE SAUCES
PICKLES
LEAFY SALAD WITH HOUSE DRESSING
GARLIC BREAD
FRENCH FRIES

CHEESE FONDUE

IN WHITE-WINE MELTED CHEESE FROM THE BREGENZ FOREST
FARMHOUSE BREAD & BAGUETTE IN CUBES
NEW POTATOES
PEARS & PICKLED VEGETABLES
LEAFY SALAD WITH HOUSE DRESSING

VENISON FONDUE

FILET OF RED DEER & VENISON COOKED IN WILD FUND
FARM BREAD
CRANBERRY WHIPPED CREAM & HOMEMADE SAUCES
FRENCH FRIES & YOUNG POTATOES

CHOCOLATE FONDUE

IN RUM & CREAM MELTED CHOCOLATE WITH FRUITS

ALLE BEILAGEN VERSTEHEN SICH ALS ALL YOU CAN EAT –
NACHBESTELLUNG VON FLEISCH WIRD EXTRA VERRECHNET

M E N U

STARTERS

SMOKED LOCAL TROUT

BEET ROOT | HORSERADISH | LEMON GEL

CARPACCIO FROM THE LOCAL DEER

ROASTED PINE NUTSE | DRIED TOMATOES | CRANBERRY VINAIGRETTE

GRATINATED GOAT CHEESE

LAMB´ S LETTUCE | PICKLED PEARS | HONEY

SOUPS

BEEF CONSOMEE WITH DUMPLING

MOUNTAIN CHEESE / BACON / PANCAKE STRIPES

GAZPACHO

MAIN COURSES

BEEF FILET STEAK

THYME POTATOES | ROASTED VEGETABLES

RAGOUT OF LOCAL VENISON

POTATO DUMPLING | CRANBERRY | BLUE CABBAGE

FRIED LOCAL ALPINE CHARR

MASHED PUMPKIN | GREEN ASPARAGUS

CREAMY TRUFFLED POLENTA

CARAMELIZED BABY CARROTS | GREEN ASPARAGUS

VENISON DISH / DAILY OFFER

CHNAGES WEEKLY

DESSERT

KAISERSCHMARREN – SLICED FLUFFY PANCAKE

RUM | STEWED PLUMS | APPLE COMPOTE

CHOCOLATE MOUUSE

CHERRY RAGOUT

SIG ICE

CARAMELIZED WHEY | FRUIT SAUCE