

# S'ÄLPELE

THOUGH 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, SURROUNDET 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 HOUSE“ 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 TROHIES INSIDE WERE ALL COLLECTED BY THE HUNTERS OF THE WALCH FAMILY.

DURING THE DAY, WE SERVE LOCAL AND TRADITIONAL DISHES WICH SELECTED AND FRESH INGREDIENTS FROM THE REGION AND FROM OUR FRIEND'S AND PARTNERS.

THE CHEESE PRODUCTS ARE FROM THE REGION BREGENZERWALD, THE PORK AND CHICKEN COMES FROM A LOCAL ORGANIC FARMER, ALL VENISON AND DEER WE OFFER COMES FROM THE FOREST IN THE DIRECT ENVIRONMENT. PRODUCTS LIKE EGGS AND PASTA COMES FROM AN ORGANIC FARM CALLED MARTINSHOF. THE WINE WE OFFER COMES FROM AUSTRIA, THE HERBST ARE FROM OUR GARDSSEN. SERVED BY OUR CHEF SEBASTIAN WALCH & TEAM.

AT EVENING OUR GUESTS CAN EXPERIENCE A TRADITIONAL FONDUE IN OUR COSY, WOODEN DINING ROOMS OR CHOSE FROM A 3/4 COURSE MENU. RESERVATION IS REQUIRED.

FIND THE WAY TO THE ÄLPELE BY FOOT, BY HORSE SLIGH OR EXPERIENCE A RIDE WITH OUR SNOWMOBILE „HÄGGLUND“.

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

FRANZ-JOSEF WALCH & TEAM

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## **DINNER INFORMATION**

### **TRANSPORT**

PLEASE LET US KNOW IF YOU WANT TO BOOK THE TRANSPORT WITH OUR SNOWMOBILE  
„HÄGGLUNG“ WITH YOUR RESERVATION  
PICK UP TIME IS THE RESERVATION TIME  
MEETING POINT: TOLL STATION IN ZUG, BUS STOP AN PARKING AREA ARE AVAILABLE  
PRICE: ONE WAY 11,- | BOTH WAYS 14,-

### **PAYMENT**

WE ONLY ACCEPT CASH, WE DO NOT ACCEPT CREDIT OR DEBIT CARDS.  
FOR COMPANYS OR OTHER EVENTS YOU CAN PAY ON INVOICE

### **CANCELLATION**

DUE TO OUR GEOGRAPHICAL LOCATION AND DUE THE FACT WE RESERVE EACH TABLE ONLY  
ONCE PER NIGHT, WE WOULD LIKE TO INFORM YOU, THAT IN CASE OF CANCELLATION,  
UNTIL ONE WEEK BEFORE OR IN CASE OF NO SHOW, WE CHARGE 80,- PER PERSON.

## DINNER INFORMATION

PLEASE CHOSE 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 | MAIN COURSE | DESSERT

58,-

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### FONDUE BOURGUIGNONNE

57,-

### FONDUE CHINOISE

54,-

### CHEESE FONDUE

42,-

### VENISON FONDUE

65,-

### DESSERT | CHOCOLATE FONDUE

16,-

PLEASE LET US KNOW YOUR CHOISE UNTIL 2PM ON THE DAY OF RESERVATION.  
WE NEED THE COISE OF THE STARTER, SOUP AND MAIN COURSE.

## **FONDUE**

### **FONDUE BOURGUIGNONNE**

DICED FILET OF BEEF IN OIL  
HOMEMADE SAUCES  
PICKLES  
MIXED LEAF SALAD WITH „ÄLPELE“-DRESSING  
GARLIC BREAD  
FRENCH FRIES

### **FONDUE CHINOISE**

SLICES OF BEEF AND VEAL COOKED IN BEEF BROTH  
HOMEMADE SAUCES  
PICKLES  
MIXED LEAF SALAD WITH „ÄLPELE“-DRESSING  
GARLIC BREAD  
FRENCH FRIES

### **CHEESE FONDUE**

CHEESE FROM THE REGION BREGENZERWALD MELTED WITH WHITE WINE  
BAGUETTE IN CUBES  
POTATOES  
PEARS & PICKLES  
MIXED LEAF SALAD WITH „ÄLPELE“-DRESSING

### **VENISON FONDUE**

SLICES OF VENISON COOKED IN VENISON BROTH  
FARM BREAD  
WHIPPED CREAM WITH CRANBERRIES  
HOMEMADE SAUCES  
THYME POTATOES  
MIXED LEAF SALAD WITH „ÄLPELE“-DRESSING

### **CHOCOLATE FONDUE**

CHOCOLATE MELTED WITH RUM AND CREAM  
FRUITS

ALL EXTRA SIDE DISHES YOU CAN ORDER FOR FREE.  
EXTRA PORTION OF MEET WE CHARGE SEPARATELY.

# MENU

## STARTERS

CARPACCIO FROM THE LOCAL VENISON  
PUMPKIN | WALNUT | CRANBERRY-VINAIGRETTE

MARINATED SALMON TROUT FROM ZUG  
APPLE | CUCUMBER | DILL

SWEETPOTATO  
CAMEMBERT MADE OF GOAT'S MILK | FRISÉE SALAD

## SOUPS

BEEF CONSOMMÉE  
PANCAKE STRIPES | MOUNTAIN CHEESE DUMPLING | LIVER DUMPLING

VEGETARIAN SOUP OF THE DAY

## MAIN COURSES

RAGOUT OF LOCAL VENISON  
BREAD DUMPLING | RED CABBAGE

VENISON DISH OF THE DAY

ROASTED CHAR FROM ZUG  
PUMPKIN RISOTTO | PARMESAN

AUSTRIAN STYLE RAVIOLI  
LEAF SPINACH | BROWN BUTTER | MOUNTAIN CHEESE

## DESSERT

KAISERSCHMARREN - SLICED FLUFFY PANCAKE  
FLAMBÉ WITH RUM | PLUM STEW | APPLE CONFIT

CREME BRÛLÉE  
FRUITS

CHOCOLATE TARTE  
QUINCE | SORBET

SIG ICE CREAM