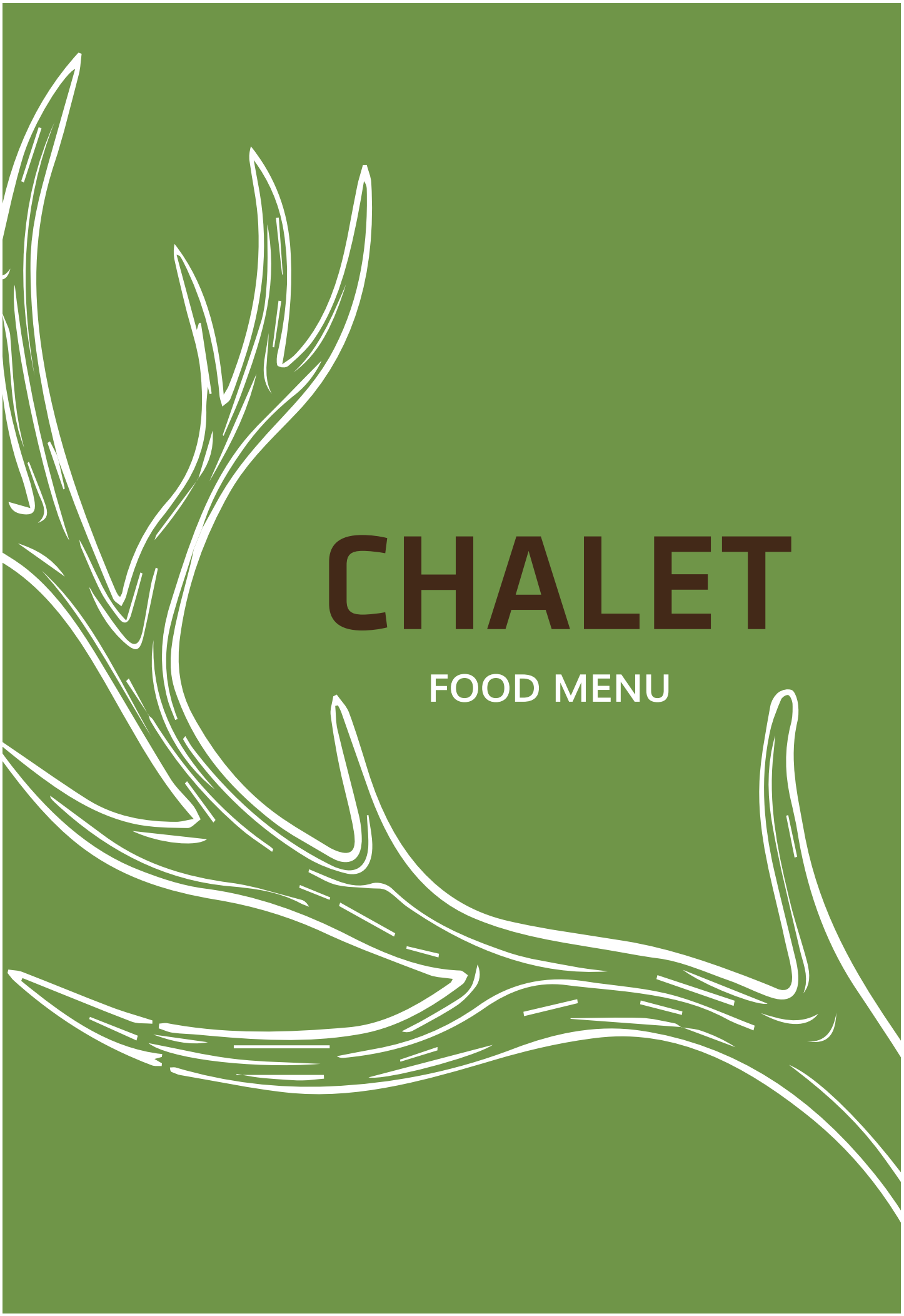

CHALET

FOOD MENU

CHALET

MENU



ENTRÉES

RUSTIC PLATE OF COLD MEATS

Consisting of: air-dried Bündnerfleisch, salami, Bregenz mountain cheese, South Tyrolean grey cheese, grilled vegetables and pickled balsamic onions 12.50 €

HANDKÄS TATARE

in cider vinaigrette with radish, pear, red onion and farmhouse bread 9.50 €

WHITE SAUSAGE SALAD

in a sweet mustard dressing with radish, onion and pretzel croutons 9.50 €

SOUPS

GRAUBÜNDEN BARLEY SOUP

Hearty beef bouillon with rolled barley, air-dried Bündnerfleisch, bacon and root vegetables 7.90 €

TYROLEAN PORCINI MUSHROOM CREAM SOUP

with Gewürztraminer and fried mushrooms 7.90 €

HERBS OF THE MEADOW SOUP

with wild herbs, wild garlic, roasted cauliflower and broccoli 6.90 €

SALADS

LETTUCE HEARTS AND ROCKET

in mountain herb vinaigrette with olive oil, avocado and red onion 8.90 €

LAMB'S LETTUCE SALAD

Lamb's lettuce in a honey and mustard dressing with roasted seeds and nuts, quail egg*, bacon and Styrian seed oil 8.90 €

vegetarian vegan

** These foods can be cooked to order. Public Health Advice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

MAIN COURSES

ESTOUFFADE DE BOEUF

Gently braised beef fillet goulash with Manestrini olives, thyme mushrooms and creamy lemon-ginger polenta 19.90 €

FRIED BEEF AND ONIONS IN GRAVY

Sirloin steak* from Bavarian meadow-grazed beef with roast potatoes and bacon 27.50 €

PORCHETTA FROM THE BARBECUE

Crispy suckling pig with marjoram, fennel seeds, lemon and creamy potato mousseline, served with sage and carrot vegetables with apricots and mushrooms 22.50 €

RACLETTE FROM THE TROLLEY

For 2 guests or more
Original raclette cheese, served at your table – as much as you like. Served with potato rösti, air-dried beef, cornichons and pearl onions.
24.90 € per Person

VIENNESE VEAL ESCALOPE

with classic garnish, served with potato salad and seed oil 19.90 €

STYRIAN APPLE CHICKEN

Corn-fed chicken breast – cooked sous-vide – with oven vegetables, apple wedges and sliced dumplings 19.90 €

SALMON TROUT FILLET

fried on the skin on beurre blanc sauce with carrot risotto, lemon almond confit and melted herbs of the-meadow tomatoes 21.90 €

RYE DOUGHNUTS

with paprika and thyme filling and spicy stock 15.90 €

HOMEMADE-RÖSTI

Potato rösti with truffle meatloaf, fried egg*, bacon and onions 16.90 €

HOMEMADE BURE-RÖSTI

with roasted vegetables 14.90 €

DESSERT

KAISERSCHMARRN

Caramelised sugared pancake with raisins and stewed pears 13.90 €

NOUGAT-ALMOND TART

with apricot wedges and redcurrant sorbet 9.50 €

HAY MILK CREAM

with blueberries, toffee and lemon verbena ice cream 8.50 €

CHEESE FROM THE TROLLEY

Various cheeses from the Alpine region with fruity mustards and baguette
• 3 varieties 9.50 €
• 6 varieties 15.50 €

vegetarian vegan

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BEVERAGES

SOFT DRINKS

Lemon ice tea	0.2 l	included
Coca-Cola	0.2 l	included
Coca-Cola Zero	0.2 l	included
Sprite	0.2 l	included
Fanta	0.2 l	included
Red Bull Energy Drink	0.25 l	3.70 €

RAUCH FRUIT JUICES AND FRUIT NECTARS 0.2 l included

Pineapple, apple, banana, cranberry, strawberry, Grapefruit, cherry, mango, passion fruit, orange, Peach, blackcurrant, tomato

ALL FRUIT JUICE SPRITZERS 0.2 l included

THOMAS HENRY 0.2 l included

Tonic Water, Botanical Tonic, Bitter Lemon, Wild Berry, Spicy Ginger Beer, Ginger Ale, Pink Grapefruit

WATERKANT

Kola	0.33 l	4.50 €
Kola sugar-free	0.33 l	4.50 €
Orange	0.33 l	4.50 €
Lemon	0.33 l	4.50 €
Rhubarb	0.33 l	4.50 €
Apple spritzer cloudy	0.33 l	4.50 €
Elderflower blossoms	0.33 l	4.50 €

***Mein Schiff*® TABLE WATER** 0.2 l included

still | sparkling

WATERKANT EBBE

Natural mineral water	0.33 l	2.10 €
still	0.75 l	5.60 €

WATERKANT FLUT

Natural mineral water	0.33 l	2.10 €
sparkling	0.75 l	5.60 €

ALMDUDLER 0.35 l 3.70 €

Austrian herbal lemonade

FRUCADE 0.33 l 3.70 €

Orange lemonade

BEER

Bitburger Premium Pils on tap	0.3 l	included
Bitburger Radler	0.3 l	included
Bitburger 0.0 % Pils non-alcoholic	0.33 l	included
Paulaner Wheat Beer, naturally cloudy	0.5 l	included
Paulaner Wheat Beer, non-alcoholic	0.5 l	included
Paulaner Wheat Beer Shandy, non-alcoholic	0.33 l	included

WINES

WHITE WINE

Sauvignon Blanc IGP Pays d' OC Charles Rousseau, Gevrey-Chambertin, France — included

ROSÉ WINE

Grenache Cinsault IGP Pays d' OC Charles Rousseau, Gevrey-Chambertin, France — included

RED WINE

Cabernet Sauvignon IGP Pays d' OC Charles Rousseau, Gevrey-Chambertin, France — included

A further selection of wines can be found in the Mein Schiff ® wine list.

PROSECCO

Mein Schiff® Prosecco	0.1 l	included
DOC, Frizzante, dry	0.75 l	32.00 €

SPARKLING WINE

Mein Schiff® sparkling wine	0.1 l	included
Sonder-Cuvée, dry	0.75 l	29.00 €
Sekt Brut Blanc Polz, Southern Styria, Austria	0.75 l	42.00 €
Sekt Brut Rosé Polz, Southern Styria, Austria	0.75 l	45.00 €
Schloss Lichtenstein, Schnaufer, non-alcoholic	0.1 l	included

CHAMPAGNE

Pommery Brut Royal	0.1 l	10.00 €
	0.75 l	70.00 €
Pommery Brut Rosé	0.1 l	10.00 €
	0.75 l	70.00 €

FRUIT BRANDIES

Kostenzer Cigar Bockbeer, Oak barrel 45 %	4 cl	5.60 €
Kostenzer Dr. Guyot Pear 40 %	4 cl	8.50 €
Kostenzer Aged Mirabelle Plum 40 %	4 cl	8.50 €
Kostenzer Aged Damson 40 %	4 cl	8.50 €
Kostenzer Aged Cherry 40 %	4 cl	8.50 €
Kostenzer Aged Apple 40 %	4 cl	6.40 €
Zieser Apricot	4 cl	18.00 €
Zieser Rasperry	4 cl	18.00 €
Zieser Pear	4 cl	18.00 €

HERBS & ANISE DRINKS

Ramazzotti Amaro	4 cl	included
Jägermeister	4 cl	included
Sambuca Molinari	4 cl	included

GRAPPA

Cellini Cru	4 cl	included

COGNAC

Larsen Cognac V. S.	4 cl	included

LIQUEUR

Baileys Irish Cream	4 cl	included
Southern Comfort	4 cl	included

AQUAVIT

Aalborg Jubiläums Akvavit	4 cl	included

You can find further beverages in our Mein Schiff ® bar menu

HOT BEVERAGES

We are happy to serve you all hot beverages with a choice of lactose-free milk, oat and soya drinks.

Coffee	included
Decaffeinated coffee	included
Espresso	included
Double espresso	included
Espresso macchiato	included
Cappuccino	included
White Coffee	included
Latte macchiato	included
Cocoa	included

TEA

Organic Black Tea Earl Grey[1, 2] included
Mild floral black tea infused with natural bergamot oil

Organic Black Tea Assam Breakfast[1, 2] included
Vibrant flavour and lovely chestnut red in the cup.

Organic White Tea Peach & Apricot[1, 2] included
Delicate apricots and fresh peaches create a lovely flavour experience.

Organic Green Tea China Original[1, 2] included
Tart and fresh notes of classic green tea vitalise and win you over.

Organic Green Tea Tropical Fruit[1, 2] included
Tangy-sweet notes of South Sea fruits meet fine green tea

Organic Herbal Tea Camomile & Lemon Verbena[1, 2] included
Camomile buds meet fresh verbena and create a light citrus flavour.

Organic Herbal Tea Mint[1, 2] included
Pleasantly mild and fresh peppermint flavour.

Organic Herbal Tea Verbena & Melissa[1, 2] included
Verbena and melissa create a feeling of calm and security.

Organic Spiced Tea Turmeric & Ginger[1, 2] included
Ginger and turmeric combine to create a spicy flavour experience.

Organic Rooibos Tea Bourbon Vanilla[1, 2] included
Full-bodied rooibos tea, topped with fine notes of real bourbon vanilla

Organic Fruit Tea Blueberry & Elderflower[1, 2] included
Wonderfully fruity flavour from the combination of blueberry and elderflower.

RECOMMENDATION

Organic Green Tea Sea Buckthorn & Rose[1, 2] included
Sea buckthorn and bright red rosehip refined with rose petals.

1 Organic Certified | 2 Rainforest Alliance Certified