



BEVERAGES

Hüttenschluck

APERITIF

Mulled Wine Red White				6.50
Champagne De Saint-Gall 'Le Tradition' Premier Cru Brut	0.1l	16.00	0.75l	110.00
Champagne De Saint-Gall 'Le Rosé' Premier Cru Brut	0.1l	19.00	0.75l	130.00
Perrier-Jouët, Blanc de Blancs	0.1l	24.00	0.75l	165.00

BEER

Erdinger Helles Draft Beer	0.5l	6.50
Erdinger Wheat Beer Non-Alcoholic bottle	0.5l	6.50

WHITE WINE

Grüner Veltliner Kamptaler Terrassen Winery Bründlmayer Austria	0.15l	12.50	0.75l	59.00
Sancerre Les Baronnes Henri Bourgeois Loire France	0.15l	14.50	0.75l	75.00
Riesling Minera Winery Emrich-Schönleber Nahe Germany	0.15l	13.50	0.75l	65.00
San Giovanni Della Sala Orvieto D.O.C. Castello della Sala Umbria Italy	0.15l	13.50	0.75l	65.00

ROSÉ WINE

Esprit Rosé Château Gassier Côte de Provence France	0.15l	11.00	0.75l	53.00
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RED WINE

Pinot Noir Asselheim Winery Matthias Gaul Palatinate	0.15l	10.00	0.75l	49.00
Lagrein D.O.C. Classico Superiore Cantina Terlan Alto Adige Italy	0.15l	11.50	0.75l	55.00
Cabernet Franc Numina Bodegas Salentein Mendoza Argentina	0.15l	12.50	0.75l	59.00
Château Patache d'Aux A.O.P. Médoc France	0.15l	12.50	0.75l	59.00

ZIEGLER FINE FRUIT BRANDIES & SPIRITS

Hazelnut	4cl	16.00	Wild Raspberry	4cl	16.00
Williams Pear	4cl	16.00	Apricot	4cl	25.00
Mirabelle Plum	4cl	16.00	Wild Cherry	4cl	25.00



Winter
CHALET

STARTERS

Appetit Häppi

ALPINE SHARING BOARD

Perfect for Sharing

Ham & Cheese | Pickle & Radishes
Minced Beef & Onion | Boiled Egg
Liptauer Cheese Sprea | Homemade Liver Sausage

€ 28

MIXED LEAF SALAD

Tomato | Cucumber | Red Onion
Cress | Vinaigrette | Croutons

€ 9

Optional Add-ons

4 Cocktail Prawns

€ 17

Marinated Chicken
Breast Strips

€ 15

SOUPS

Löffelglück

HEARTY GOULASH SOUP SERVED IN A TUREEN

Bell Pepper | Onion | Sour Cream

€ 10

CREAMY PUMPKIN SOUP

Pumpkin Seed Oil | Roasted Pumpkin Seeds

€ 8

MAIN COURSES

Hüttenschmaus

SWISS CHEESE FONDUE

€ 36 per person

For 2 or more guests -

each fondue is served with the following accompaniments:

Cornichons | Boiled Potatoes | Beef Pastrami | Baguette | Crispy Onions
Chopped Walnuts | Olives | Grapes | Peppers | Leaf Salade

TRUFFLE FONDUE + € 18 per person
CHAMPAGNE FONDUE + € 18 per person

HOLSTEIN-STYLE KALE PAN

Smoked Sausage | Mustard | Caramelised Potatoes

€ 21

SPINACH DUMPLING

Beurre Blanc | Leaf Spinach | Confit Cherry Tomatoes

€ 14

A PAIR OF BAVARIAN WHITE SAUSAGES

Pretzel | Händlmaier Sweet Mustard

€ 10

DESSERTS

Bergliebbling

STEAMED YEAST DUMPLING

Plum Jam | Poppy Seed Butter | Vanilla Sauce

€ 12

BOURBON VANILLA ICE CREAM

Hot Chocolate Sauce

€ 8

APPLE STRUDEL

Vanilla Sauce | Icing Sugar

€ 12