

Welcome to the
Restaurant
„Alter Goldenen Berg“

Our „Bauernstube“ in the evening

...it´s for everybody who loves and enjoys tradition

First our aperitif recommendation

Try our own „house-champagne“ or make your choice at the beverage menu

Champagner „R“ de Ruinart 0,10l € 13,50

Entrees

Marinated „Wälder Alm“ beef
with rocket and „Grana Padano“ € 20,00

Home cured char
with herb sour cream and mixed lettuce € 18,50

Oberlecher farmer´s salad „Goldener Berg“
mixed lettuce with roasted diced bacon, potatoes and assorted mushrooms € 12,50



From the soup-pot

Beef consommé with filling of your choice in the big cup
(sliced pancakes, semolina- or calf´s liver dumpling) € 8,10

Potato crème soup
with roasted pumpkin seeds and seed oil € 8,10

Did you know?

The Restaurant „Alter Goldener Berg“ is also open in the summertime and offers many opportunities for marriages, company celebrations or simply a cosy evening with the family and friends. Attractive all-inclusive like golf weeks and travelling weeks, from Mr. Pfefferkorn personally accompanied motorcycle days (the „ride over the Alps“), wellness weeks and climbing weeks are offered in the Hotel Goldener Berg. Recover after a dreamlike day in our „Alpine spa“.

Excellent, tasty, good

Crispy half roasted farmer´s duck served in it´s own gravy with red cabbage and bread dumplings	€ 32,00
Fillet of local Highland beef with chanterelle potatoes and brown butter sauce	€ 37,00
„Vorarlberger“ (regional) rack of lamb with artichoke-bean-fondue and semolina dumplings	€ 35,50
Fillet of pan fried trout with parsley potatoes and root vegetables	€ 28,50
Strudle of goat-cheese and spinach on herb-tomato ragout	€ 19,00



Advance order for two or more persons

Knuckle of veal fresh from the oven with bread dumplings and glazed vegetable per person € 34,50

Our Fondue - Specialities

... famous, always popular and of best quality

„Bourguignonne“

200g beef, small Frankfurter sausages, garlic bread, baked potato with sour cream served with six different sauces and mixed pickles (the beef will be deep fried in oil) per person € 43,50

„Chinoise“

200g veal-, beef- and chicken meat, small Frankfurter sausages, garlic bread, baked potatoes with sour cream, served with six different sauces and mixed pickles (the meat will be cooked in clear soup), traditionally we serve the soup at the end with sherry per person € 43,50

Cheese fondue „Schwyz“

Cheese fondue with bread, mixed pickles and a selection of fruits per person € 28,00

Hot-stone „Goldener Berg“

200g veal-, beef- and chicken meat, small Frankfurter sausages, garlic bread, baked potatoes with sour cream, served with six different sauces and mixed pickles (the meat will be grilled on a hot stone) per person € 43,50

Repeat order

150g beef per portion € 15,50

150g veal-, beef and chicken meat per portion € 15,50

100g scampi per portion € 16,50

Cheese fondue per portion € 12,50

Our „Classic“

...who can resist?

Farmer's salad „Goldener Berg“

Mixed lettuce with roasted diced bacon, potatoes and assorted mushrooms



„Fondue Bourguignonne“

200g beef, small Frankfurter sausages, garlic bread, baked potato with sour cream, served with six different sauces and mixed pickles (the beef will be deep fried in oil)

or

„Fondue Chinoise“

200g veal-, beef- and chicken meat, small Frankfurter sausages, garlic bread, baked potatoes with sour cream, served with six different sauces and mixed pickles (the meat will be cooked in clear soup), traditionally we serve the soup at the end with sherry



Curd dumplings covered in cinnamon-crumbs
with apricot stew and vanilla ice cream

per person € 57,00

Vacation at the hotel „Goldener Berg“ means:
enjoy yourself!

Alone, with the whole family or with friends – at the hotel „Goldener Berg“ you are at the right place.

Wake yourselves up by the sun! A healthy epicure's breakfast makes you fit for the new ski day.

Then it goes directly on the runway. No skis carry, no cars, no traffic, no noise, no queues separate rest purely in our house.

Dessert

White cheese dumplings in cinamoncrumble with apricot roster	€ 11,50
Pumpkin brittle parfait on peppercherrys	€ 12,50
Homemade apple- or white cheese- strudel	€ 6,00
with vanilla sauce or whipped cream	€ 7,20

Please ask our service team for daily dessert!



The prices of our wines are calculated for you very favourably.
Make the test on the example.
Study our wine-list.
We avoid no comparison!

Soft-Drinks

Vöslauer Mineralwater	Btl.	0,33l	€ 3,60
sparkling or still	Btl.	0,75l	€ 7,00
Orangeade- or lemonade,		0,20l	€ 3,10
Cola, Spezi, Almdudler or apple-juice		0,40l	€ 6,20
Sparkling apple juice		0,20l	€ 2,50
		0,40l	€ 5,00
San Pellegrino	Btl.	0,75l	€ 7,00
Coca Cola, Coke Zero	Btl.	0,33l	€ 4,70
Fever Tree Tonic, Bitter Lemon or Ginger Ale	Btl.	0,20l	€ 5,20
Rauch orangen-, red kurrant-, vitamin-, or apricot juice	Btl.	0,20l	€ 3,70
Grape juice 100% "Red G"	Btl.	0,25l	€ 4,90
Ice tea peach or lemon	Btl.	0,33l	€ 3,90
Youngster-drink		0,40l	€ 3,10
Red Bull	Btl.	0,33l	€ 4,90
Ski water		0,20l	€ 2,30
		0,40l	€ 4,60
Lemon juice natur, hot or cold		0,20l	€ 2,80
		0,40l	€ 5,60

Beer

Fohrenburger Pils draught	0,30l	€ 4,70
Fohrenburger Keller beer (unfiltered beer) draught	0,20l	€ 2,60
	0,40l	€ 5,20
Fohrenburger Radler beer on draught	0,40l	€ 5,20
Erdinger UrweiÙe beer on draught	0,30l	€ 3,90
Fohrenburger non alcoholic beer	Btl. 0,33l	€ 4,00
Erdinger Hefeweizen non alcoholic beer	Btl. 0,33l	€ 4,30



Hot beverage

Coffee, Espresso or Decafe		€ 3,60
Cappuccino, Latte Macchiato		€ 4,20
Cup of Tea		€ 3,00
Hot chocolate or Ovomaltine		€ 3,60
Malt wine or Jagatea	0,20l	€ 4,70
Whipped cream		€ 0,70

Spirits

Aperitif

Martini bianco, rosso or dry	4 cl	€ 4,70
Campari, Pernod	4 cl	€ 5,70
Sandeman Sherry dry, medium or Ruby Porto	5 cl	€ 5,90
Prosecco Sacchetto	10 cl	€ 5,70
Champagner "R" de Ruinart	10 cl	€ 13,50



Bitters

Fernet Branca, Averna and Ramazzotti	4 cl	€ 7,60
Underberg	Btl. 2 cl	€ 3,80



Cognac & Calvados

Calvados Gilbert	2 cl	€ 5,10
Remy Martin VSOP	2 cl	€ 4,90
Hennesy XO	2 cl	€ 8,90

Liquer

Bailey's, Cointreau, Amaretto	4 cl	€ 7,50
-------------------------------	------	--------

Spirits

Rum

Bacardi White	4 cl	€ 7,10
Rum	Btl. 2 cl	€ 2,70



Schnaps, Vodka & Gin

Obstler	2 cl	€ 3,00
Williams, Apricot	2 cl	€ 3,00
Williams with a fruit	2 cl	€ 3,40
Vodka with a fig	2 cl	€ 4,00
Svedka Vodka	4 cl	€ 7,70
Beefeater Gin	4 cl	€ 6,80
Blue Gin Vintage - Reisetbauer	4 cl	€ 10,90



Whisky

Johnnie Walker Red Label, Ballantines	4 cl	€ 7,20
Jack Daniels	4 cl	€ 7,70
Glenfiddich	4 cl	€ 7,70
Tullamore Dew	4 cl	€ 7,70
Chivas Regal	4 cl	€ 8,50
Johnnie Walker Black Label	4 cl	€ 10,10

Open Wine

0,10 l

White wine

Grüner Veltliner „M“, Weingut Sommer 2010 € 5,10

Riesling, Lössterrassen, Weingut Buchegger 2009 € 5,50



Rosé wine

Scalabrone, D.O.C., Tenuta Guado al Tasso 2010 € 5,50



Red wine

Zweigelt, Barrique, Weingut Salzl 2009 € 5,30

Sankt Laurent, Weingut Schneider 2008 € 5,50

Heideboden (Zweigelt, Blaufränkisch, Merlot), Weingut Nittnaus 2007 € 5,90

Chateau Prieuré Saint Anne 2006 € 6,50

