

Our awarded chef toque kitchen at the Arlberg, in the Johannesstübli

The peak of indulgence is easier to reach than you think:
with the cable car from Lech or by skis right to the
Goldener Berg.

Our sun terrace and the Johannesstübli build the perfect
frame for a high class culinary delight with the best
the international and regional kitchen has to offer.

Our well sorted wine cellar offers the perfect location
for a wine tasting.

The Goldener Berg Kitchen team would like to wish you a
delightful meal.

As aperitif we recommend

Champagne Ruinart Rosé

0,1 l | € 20,00



Champagne „R“ de Ruinart

0,1 l | € 13,50



Kir Royal

Crème de Cassis & Champagne

€ 15,20



Bellini

Champagne & fresh peach marks

€ 12,80



Sandemann Sherry

Dry, medium, cream or Ruby Porto

€ 5,90



Dry Martini

Dry vermouth, gin, olives

€ 9,00



Hugo Royal

Champagne, elder juice, fresh mint

€ 15,80

Delicacies

Duck

corn/easily soured chicken jus

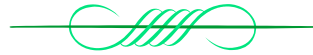
€ 15,20



Danube salmon

red beetroots/maroni

€ 17,20



Iberico Pork

Salt plum/almond/green olive

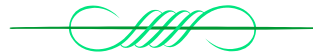
€ 18,40



Parsley rolles oats

Nougat/avocado-banana ice cream/lemons

€ 11,20



Vanison

Lakrits-limesugar/lardo-eucalyptusroll/pomeranian cabbage

€ 26,80



Frome d´Ambert

Lemon thyme/raspberry

€ 10,50



Cold Dog

Butter cookie/cocoa/coconut

€ 14,00

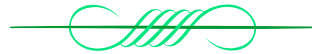
7 course set menu

€ 101,00

Wine recommendation

Champagner Ruinart Rosé

0,1 l € 20,00



Riesling, Steinriegl, Smaragd

Weingut Prager, Wachau, 2006

0,1 l € 8,50



Zweigelt, Barrique

Weingut Salzl, Burgenland, 2009

0,1 l € 5,30



Chateau Prieuré Saint-Anne

Hervé & Suzanne Flipo, 2006

0,1 l € 6,50



Ruster Ausbruch „Auf den Flügeln der Morgenröte“

Weingut Schröck, Burgenland, 2004

5cl € 8,50



Quinta do Vallado

10 Years Old

5cl, € 6,10

Austrian temptations

Boiled fillet of beef

Crispy potato salad/lamb´s lettuce

€ 13,40



Red cabbage-duckliverpudding

Smoked trout/yuzu/winter vegetables

€ 19,20



Guinea fowl liquid

Skin/corn

€ 6,20



Turbot

Carrot/vanilla/coffee

€ 19,40



Tamarillo

Coffee/cookie ice cream

€ 9,80



Lake trout

Artichoke/cocos/winter truffle

€ 20,40



Austrian temptations

Beef

Turnip cabbage/chorizo-cherry
blacktee-mango couscous/bitter chocolate
€ 28,60



Pigeon

Paella cream/sage-limes/rock prawn
€ 28,40



Calf bakes

Mousseline/vegetables
€ 19,80



Fontina

eggplant/sardine/focaccia
€ 10,20



Raspberry tartlet & sour cream sauce

€ 14,60



Salzburger Nockerl

Cranberries/cream
€ 12,60





AMA-Lizenznummer 100 529

Welcome to Hotel Goldener Berg,

Dining at the Hotel Goldener Berg means to come closer and closer to mother nature: the lovely location surrounded by nature. Our philosophy: our products and ingredients do arise from „happy“ outdoor and appropriate to the species animals. Our environment is close to our hearts. Please do not hesitate asking for our other environment saving features. The listed ingredients of your menu arise from these local farmers.

Abstract from our foodbox:

Eggs:	❶ Sennhof, Rankweil
Milkproducts:	❷ Vorarlberg Milch, Feldkirch
Cheese:	❸ Alpe Batzen – Fam. Moosmann, Au/Bregenzerwald
Vegetables:	❹ Bauer Josef Norz, Kematen
Mushrooms, chanterelles:	❺ Pilz-Lenz, Lauterach
Beef/ porkmeat:	❻ Handl Tyrol, Pians

Noble brandy from Austria

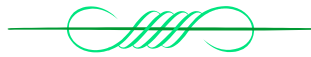
2 cl

Distillery Erber

Apricot brandy Prestige
€ 6,80

Williams pear brandy Prestige
€ 6,80

Cherry brandy Prestige
€ 6,80



Feindestillerie Kössler

Stanzer sugar plum
€ 6,80

Stanzer house plum
from the oak barrel
€ 6,80



Distillery Reisetbauer

Red Williams „SCA“
€ 8,60

Rowan brandy
€ 9,60

Noble brandy from Austria

2 cl

Distillery Rochelt

Brandy of nutmeg grape

€ 10,00

Brandy of sour cherry

€ 11,60

Brandy apricot

€ 15,80



Noble grape marc spirits from Italy

2 cl

Grappa di Barolo

€ 10,10

Grappa Ornellaia

€ 10,10

Berggrill

Our new Berggrill lounge terrace turns beautiful days into unforgettable ones

The big barbecue sets the culinary tone, fragrantly refining delicacies from all over the world.

Our clientele is laid-back, informal and international, our toque-standard cuisine is unfussy.

If all invites you to linger - so if lunch segues seamlessly into après ski - all the better: the nearby Oberlech gondola will bring you back to the valley safely

Our huge range of international wine invites you to an interesting journey of taste.

Please do not hesitate asking our staff for suggestions.

Opening hours: 12:00 am till 02:30 pm

We are looking forward welcoming you!

Reservations:

Tel: +43 5583 2205 0

Internet: www.goldenerberg.at