



WELCOME TO THE HOTEL GOLDENER BERG

Alpine products meet boho lifestyle...

Inspired by dishes from all over the world - colorful, cheerful, fresh and good for us - this is the cosmopolitan cuisine of our chef de cuisine Mr. Oliver Fleisch at Goldener Berg. However, only products from our region of the highest quality and farmers whom we trust and who we know personally are cooked and produced. Let yourself be inspired by the - as we find: holistic mountain cuisine for the soul - boho lifestyle!

Have fun while enjoying
Daniela Pfefferkorn

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| <i>organic free range eggs</i> | Sennhof, Rankweil |
| <i>handmade spelt pasta</i> | Sennhof, Rankweil |
| <i>diary producte:</i> | Vorarlberg Milch & Tirol Milch |
| <i>mountain cheese:</i> | Sennerei Alpe Batzen, Schröcken |
| <i>fruits & vegetables:</i> | Fruchtexpress |
| <i>mushroom, vinegar & oils</i> | Pilz Lenz, Lauterach |
| <i>sweetwater- and saltwater fishes</i> | Güffel, Meiningen |
| <i>trout, salmon trout, see char</i> | Fischteig Zug, Andreas Mittermaier |
| <i>grain, nuts & cereales</i> | Getreide Gurtscher, Sieghartskirchen |
| <i>goat products:</i> | Sennerei Metzler, Egg |
| <i>meat:</i> | from local farmers A la carte, Haiming, und Handl Tyrol, Pians |





Wine recommendation
by our **Sommelière Indira**

Chablis, Les Grand Terroirs 2017

Domaine Samuel Billaud, Chablis

0,1 l EUR 9,60

Riesling, Tradition 2015

Winery Schloss Gobelsburg, Langenlois

0,1 l EUR 11,00

Gelber Muskateller, vom Kalk 2018

Winery Huber, Reichersdorf, Traisental

0,1 l EUR 6,00

Primitivo, di Manduria Sessantanni 2015

Cantine Feudi di San Marzano, Ortona, Abruzzes

0,1 l EUR 9,20

Grauburgunder, Reserve 2017

Winery Allram, Strass, Kamptal

0,1 l EUR 8,60

Porto Late Bottled Vintage 2009

Niepoort, Gaia, Portugal

50 ml EUR 16,00



Ingredients from the mountains – Inspiration from all around the globe

Culinary Greetings from the Chef

Farmer's bread from Lech

marinated calf's head, radish variation

Parsley root cream soup

autumn trumpets, clove pepper

Lake trout

Radiccio salad, quinoa

lettuce hearts

braised carrots and kohlrabi, carrot-orange vinaigrette

Green apple sorbet

caramel

Braised alpine ox

potato ravioli, kohlrabi, truffle

Austrian donuts

poppy seeds, plums

Tête de Moine (semi hard raw milk cheese)

truffled potato creme

Three Course Menu € 58,00

Four Course Menu € 72,00

Every additional course € 15,00

You are welcome to combine both menus and put together your personal Feel Good Menu of your choice

Each course can be enjoyed à la carte as well.



Vegetables - herbs - root vegetables

Culinary Greetings from the Chef

Cauliflower parfait

beet root, onion falafel

Chicory

green polenta, mustard seeds, olive cream

Purple mashed potato

Acacia honey, parsley root, blackberry, fennel pollen

Lettuce

verjus, grapes

Red bell pepper sorbet

Piment d'Espelette chili, oregano

Pumpkin tofu

courgette, two kinds of pear, walnut

White chocolate

cucumber, almonds, bronze fennel

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**Non-Alcoholic beverage recommendation
by our Sommelière Indira**

Carpe Diem

Kombucha Classic

Btl 0,25 l EUR 4,90

Carpe Diem

Matcha

Btl 0,25 l EUR 4,90

Red grape juice Pinot Noir, Schützner Dorflagen 2014

Winery Prieler, Schützen am Gebirge, Burgenland

0,25 l EUR 5,50

Franz Rauch Organic

Cloudy Rhubarb juice sparkling

Btl 0,33 l EUR 5,80

Franz Rauch Organic

Cloudy Apple juice sparkling

Btl 0,33 l EUR 5,80



Gourmet cuisine in Oberlech Enjoyment in the Johannesstübli

In summer and in winter we spoil you in our parlors, our alpine spa and our hotel under the motto: the highest quality goes without saying. Whether on the sun terrace or in one of our parlors - our team will offer you top-class culinary enjoyment at any time of the day.

This has already received numerous international prices and awards.

This is the best way to describe our philosophy.
Our goal is to create a pleasure that will make you forget everyday life and simply indulge in the original taste combinations.

And we want to show you that, almost every guest has the same idea, it was best at home made by grandma. With this attitude we go about our work, our passion! We want to achieve that. And like grandma before, we mainly use local products that offer the best quality.

Why shall we eat products from overseas, for example beef when it is right in front of our doorstep? That is why we are very proud of our AMA seal of approval.

Our wine cellar, with a collection of over 1250 different wines from all over the world, is the ideal place for your individual wine tasting.

Our environment is very important to us! That's why we pay close attention to where the ingredients for your dishes come from! We buy from local farmers and organic farmers, on our menu there are only animals that have been kept appropriately and have enjoyed their lives.

Well get it!

Your Hotel Goldener Berg Team wishes you a pleasant evening!