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**Press release: Hotel Goldener Berg Culinary Delights 2023:**

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**Modern ketogenic or typical Austrian enjoyment, just like at grandma's house. Delicious and healthy with a special penchant for vegetarian and vegan cuisine: The culinary offerings at the Hotel Goldener Berg on the Arlberg follow the same motto as your holiday: everything's possible, nothing is a must.**

## **Good food, good mood**

Under the motto "ME TREAT deluxe" Daniela Pfefferkorn receives guests looking for freedom and recuperation from all over the world on her Golden Energy Mountain in Lech am Arlberg. Fully in the sense of the special Mountain Philosophy, wholesome food plays an important role in the hotel concept: The focus of the **plant based alpine cuisine** is human beings and everything that is good for them. The kitchen team is devoted to creative and genuine cooking that emphasises the unique flavour of the individual ingredients and displays the diversity of the hotel even on a guest's dinner plate. The intuitively created dishes and menus are of an exceptional culinary level, "approved" by nutritionists and for the most part vegetarian or even vegan, absolutely distinctive for a hotel in this area! Also, the grandmother of the house also plays a key role in the golden culinary philosophy: "We love to reinterpret classic recipes with modern products and serve them in a way that is suitable for all of our guests", says Daniela Pfefferkorn. So naturally, classic Austrian specialities have their place on the Golden Energy Mountain, prepared with meat or fish and served in a traditional manner in the Dirndlstüberl. A special concept that already has three toques.

### **Sustainable. Regional. Wholesome.**

In the hotel's four restaurants, guests will be delighted with dishes ranging from vegetarian to vegan to basic cuisine and "low carb" delicacies. And the ingredients naturally come from trusted local farmers or from only as far as the alpine region. Meat and fish are only used in an ethical manner in the hotel, and processed there in their entirety. Dine around – with a good conscience.



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