

Chalet Nr. _____

Date: _____ Adults: __ Children: __

We have prepared some dishes for you, which can be enjoyed in your chalet.
You can order your dinner at the reception until 11:00 a.m. of the same day. The dinner is already included in the price, but there is a service charge of € 20,00, € 10.00 for each additional person.

The meal is served between 17:00 p.m. and 18:00 p.m. The portions are sized for 2 people.

Our highlights



Raclette for 2

⑤

- * local beef, turkey from the Flinglhof from our valley
- * veal, pork, bacon from Langenerhof
- * seasonal grilled vegetables
- * delicious sauces and dips
- * cheese

Fondue for 2

⑥

- * local beef, turkey from the Flinglhof from our valley, veal, pork
- * fresh seasonal vegetables
- * selected homemade sauces



Please contact the reception for special requests. If it is possible we will be happy to fulfil them.

___ Per. **MIXED SALAT**

___ Per. **VARIETY OF COLD STARTERS**

MAIN DISHES TO CHOOSE FROM

(Portions are calculated for 2 persons)

___ Per. Raclette

or

___ Per. Fondue

or

___ Per. Braised veal cheeks with chanterelles, wild rice & parsley roots  ①

or

___ Per. Rump-steak dry aged with black herb butter & grilled vegetables  ②

or

___ Per. Jugged venison with red cabbage, vegetables & polenta ①

or

___ Per. Brook trout fillet with spruce top, lentils & purple potatoes  ③

or

Vegetarian dishes

(Portions are calculated for 1 person)

___ Per. Nettle dumplings with white radish  ④

or

___ Per. Quinoa – vegetable patties with parsley root cream   ③

or

___ Per. Vegan farmer's roast with pine nuts & mushrooms    ③

or

For our little guests

(Portions are calculated for 1 person)

___ Per. Lasagne au gratin fresh from the oven ②

or

___ Per. Chicken - Nuggets with oven potatoes ②

___ Per. **DESSERT VARIETY**

or

___ Per. **CHEESE PLATE**

lactose-free



gluten-free



vegetarian



Our kitchen team will serve you tasty delicacies.
With just a few steps, your dinner is ready to enjoy!

①

Place the pan with the meat dish on the hot plate to heat up. In the meantime, temper the side dishes in the oven at 110°.

②

Temper the cocotte in the oven at 90° for 10 minutes.

③

Temper the cocotte in the oven at 110° for 10 minutes.

④

Cook the dumplings in the slightly boiling water for 10 minutes. Serve the side dish at room temperature.

⑤

To heat the plate, plug in the appliance and switch on to the highest setting.

⑥

Place the soup pot on the hob to heat up. Then light the fuel paste and use it to keep warm.