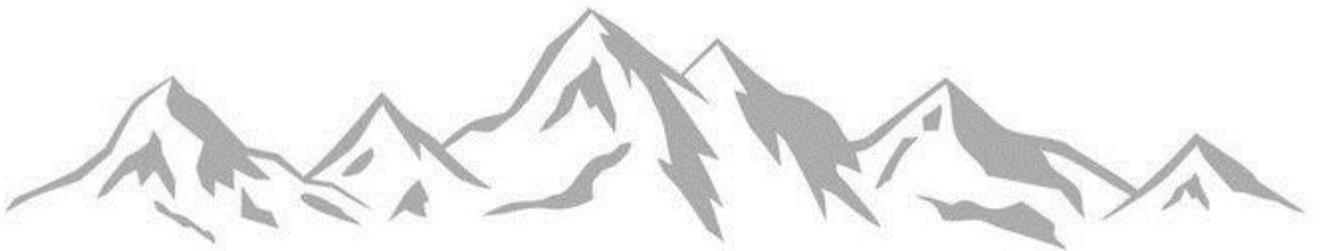


H O T E L
BERGKRISTALL
O B E R L E C H | A R L B E R G | ★ ★ ★ ★ SUPERIOR

**Hotel Bergkristall, the hotel and restaurant,
where indulgence and quality are taken for granted.**
It is an honor for us, that you spend your time at our
restaurant. We make every effort to cater for all the
wishes of our guests since 8 generations already.
Enjoy your meal and your culinary time off!

Familie Wrann

P.S.: All our meals are made freshly and with lots of love,
therefore we ask you to excuse possible waiting times.
Thank you for your understanding.



**Had a great a time at our restaurant? Tell your friends 😊
Is there anything you did not like? Please tell us.**

We are also happy to read about your experience:

Falstaff Votingcode: 01094

Tripadvisor: Hotel Bergkristall Restaurant

Facebook: Hotel Bergkristall / Wrann Hotels Austria / Oberlech

www.bergkristall-lech.at

We are happy that you are here
and pleased to be spoiling you
with our culinary delicacies today.

LIGHT START

½ dozen oysters

lemon, chesterfield bread, red wine
shallots, tomato vinaigrette

Sashimi Yellowfin Tuna

wasabi, ginger, soy sauce

Corn salad 🌿

egg, bacon, potato

Tomato, Burrata, Avocado 🌿

Beef Tatar „classic“

Vitello Tonnato

½ dozen escargots

garlic butter, herbs

Prawns Piri Piri 🍷

olive oil, garlic, peperoncino

SOUPS

Beef broth

Sliced pancakes or semolina dumpling
or cheese dumpling

Thai Curry soup 🍷 🌿

prawn

Viennese Soup

boiled beef, vegetables, semolina
dumpling, noodles, sliced pancakes

Cream Soup

crustacean

PASTA? BASTA!

Creamy Linguini

salmon pieces, leaf spinach, portwine

Spaghetti „Renate“ 🍷 🌿

garlic, tomatoes, peperoncino, rocket,
basil, Grana Padano
optional: with prawns

Panzerotti 🌿

tomatoes, burrata, basil, Grana



FISH & SEAFOOD

Mussels

tomato, herbs, white wine, garlic

Calamaretti „fritti“

Char from Zug

grilled or boiled in fish stock

parsley potatoes, lemon-caper butter
mixed salad

Fish grill

char, sea bass, salmon,
prawn, scallop,
mascarpone spinach, truffle puree

Seabass in salt for two

potatoes, grilled vegetables

BERGKRISTALL CLASSICS

Deep fried chicken shanks

free range chicken, potato salad

Walser cheese spätzle

fried onion, endive salad

„Wiener Schnitzel“ Viennese escalope

parsley potatoes, cranberry jam

Ossobuco

truffle puree, carrots

Lamb chops

potatoes, green beans

NO MISTEAKS

Bergkristall Wagyu Burger

cheddar, tomato, onion, egg, truffle mayo
(make it : Beyond Meat Patty)

All our steaks are served with:

grilled vegetables, steakfries,
herb butter and barbecue sauce

Skewer „Bergkristall“

Rib-Eye, prawns

Rib Eye Steak 300g

Filet steak 220g

Chateaubriand 500g

Tomahawk Steak

SHARING IS CARING

Our sharing dishes are placed in the
middle of the table.

Seafood pasta for two

calamari, mussels, prawns, herbs,
mascarpone, dried tomatoes

1 kg prawns

aioli, ciabatta

Mixed grill for two

sucking pig, chicken, beef, lamb



SWEETS FOR MY SWEET

„Kaiserschmarrn“ (shredded pancakes)
raisins, vanilla ice cream

Nougat dumpling
crumble butter

Tiramisu

Deep fried apple slices
vanilla espuma

Dark & white chocolate mousse

Fruit plate
sorbet

International cheese selection
truffle honey, fig mustard, chutneys

We kindly ask for your understanding
that the invoices can be collected only
table by table.

All meals marked with 🌶️ are spicy.

Allergen information:
in case of any questions please contact
our trained staff.

BE VEGGIE

All meals marked with
the 🌿 symbol can also be ordered
as a vegetarian dish.

WHERE THE FOOD

COMES FROM:

Bread:

Backstube Lech

Fish & seafood:

Transgourmet, Gourmet Express,
La Mer, Wedl, Mittermayr Zug

Meat:

A la Carte, Walser Meinigen

Cheese & milk:

Vorarlberg Milch, Konrad Würfel
Oberlech, Pöhl Wien, Gourmet Express

Vegetables & fruits:

Fruchtexpress Grabher, Wedl,
Gourmetexpress, Transgourmet

Bio eggs:

Sennhof Rankweil

Thank you for being our guest. We are
already looking forward to hosting you
again and hope that you recommend us.

Your hosts with passion

Familie Wrann

