

CHAMPAGNE

Bollinger Brut	0.75 l	135.00
	1.5 l	260.00
	3 l	510.00
Bollinger La Grand Anné	0.75 l	260.00
Louis Roederer Collection Brut	0.75 l	150.00
	1.5 l	295.00
Moët & Chandon Ice Impérial	0.75 l	165.00
	1.5 l	320.00
Dom Perignon Brut	0.75 l	345.00
Bollinger Rosé	0.75 l	145.00
Ruinart Rosé	0.75 l	170.00
Bruno Paillard Rosé	0.75 l	155.00
Dom Perignon Rosé	0.75 l	590.00
Ruinart Blanc de Blancs	0.75 l	175.00
Bruno Paillard Blanc de Blancs	0.75 l	165.00

Ask for our champagne menu.

HOT BEVERAGES

Espresso, cup of coffee, cappuccino		4.80
Latte macchiato		5.70
Hot chocolate	glass	5.90
Lumumba (hot chocolate with rum)		8.70
Fresh lemon tea	0.2 l	4.80
Mulled wine, tea with rum	0.2 l	6.60
Apple-orange punch with rum	0.2 l	8.70
Apple-orange punch, alcohol-free	0.2 l	5.90

NON-ALCOHOLIC BEVERAGES

Römerquelle mineral water	bottle	0.33 l	4.80
Römerquelle mineral water	bottle	0.7 l	9.10
Coca Cola, Coca Cola Zero	bottle	0.33 l	5.60
VO ÜS lemonade orange, lemon, herbs	bottle	0.33 l	5.60
Water with raspberry cordial		0.3 l	5.10
Rauch fruit juices, various	bottle	0.2 l	5.10
Rauch fruit juices with water		0.3 l	5.80
Fever Tree Tonic	bottle	0.2 l	5.90
Fever Tree Bitter Lemon	bottle	0.2 l	5.90
Fever Tree Ginger Ale	bottle	0.2 l	5.90
Sanbitter	bottle	0.1 l	5.90
Red Bull Energy Drink, Sugarfree, Winter Edition		0.25 l	5.90
 The ORGANICS by Red Bull	bottle	0.25 l	5.90
Simply Cola, Bitter Lemon, Black Orange, Ginger Beer			



Romantik Hotel

Die Krone von Lech



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Food & Drinks

Romantik Hotel „Die Krone von Lech“
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ALCOHOLIC BEVERAGES

Bollinger Brut	glass	0.1l	21.00
Bollinger Rosé	glass	0.1l	22.00
Dom Perignon Brut	glass	0.1l	51.00
Testarossa		0.15l	14.50
Veneziano			12.70
Hugo			12.70
Moscow Mule			17.90
Blaufränkisch Prieler	glass	0.1l	7.90
Grüner Veltliner Stadt Krems	glass	0.1l	7.50
Rosé vom Kalk Trummer	glass	0.1l	8.40
	bottle	0.75l	55.00
White wine spritz		0.25l	5.60
			with sparkling water
Frastanzer Kronenpils	bottle	0.33l	6.50
Frastanzer Radler	bottle	0.33l	6.50
Hefeweizen	bottle	0.33l	6.50
Frastanzer Freibier	bottle	0.33l	6.50

Campari Soda	bottle	0.1l	7.40
Vodka & fig, williams pear & schnapps	2 cl		6.00
Flying Hirsch, shot	2 cl		7.50
Jägermeister	2 cl		6.50
Apricot schnapps, fruit schnapps	2 cl		6.00
Red Williams SCA pear schnapps	2 cl		8.50
Grappa Eligo dell'Ornellaia	2 cl		10.50
Campari	4 cl		10.00
Stolichnaya	4 cl		12.00
Grey Goose, Belvedere	4 cl		12.00
Blue Gin, Bombay, Hendricks Gin	4 cl		12.00
Tanqueray Ten, Monkey 47, Gin Mare	4 cl		16.00
Bacardi, Havana, 3 years	4 cl		12.00
Jack Daniel's	4 cl		12.00
Jim Beam	4 cl		12.00
Baileys, Amaretto	4 cl		12.00
Averna, Ramazotti	4 cl		12.00

Prices are in Euro and include all taxes and duties.

CAVIAR

Gold Selection Caviar
with buckwheat crêpes and full spread
50g 115.00
125g 270.00
250g 480.00

Krone Casanova-Slice
crunchy hash browns, beef tartar
with 25g of caviar as a starter
72.00
or
with 50g caviar as a main course
135.00

CHAMPAGNE

Bollinger Brut
glass 0.1l 21.00
bottle 0.75l 135.00

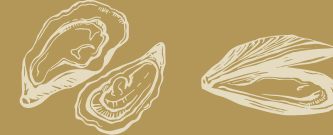
Bollinger Rosé
glass 0.1l 22.00
bottle 0.75l 145.00

Dom Perignon Brut
glass 0.1l 51.00
bottle 0.75l 345.00

OYSTERS

Fresh Sylt Royal oysters
buttered pumpernickel bread
and shallot-herb vinaigrette
1/2 dozen, 6 pieces
42.00

1 dozen, 12 pieces
80.00



SOUPS & STARTERS

Lech's "Wedding Soup" 14.00
clear beef broth with sliced pancakes,
semolina dumpling, liver dumpling, and vegetables

Goulash soup 15.00
100% beef from Vorarlberg
served with sour cream

Sweet corn, curry, and coconut soup 🌱 14.00
with eggplant caviar and crunchy coconut

Krone beef tartar classic style 34.00
with toast bread

Charcuterie board 48.00
with smoked ham, beef in aspic, pancetta,
peppered deer sausage, bacon, mountain cheese
from Vorarlberg, mixed pickles, butter, mustard,
and fresh horseradish

TASTY SAUSAGES

Wiener sausage
with mustard, fresh horseradish, and bread
with mountain lentil-stew 12.00 22.00

Deer sausage from Vorarlberg 18.00
with sauerkraut, mustard, and fresh horseradish

Bern-style sausage 24.00
with fries, onion-mustard, and onion-ketchup

PASTA & NOODLES

Käsespätzle 24.00
traditional cheese-baked noodles with
fried onions and leafy greens salad

Spaghetti
alla bolognese with parmesan 24.00
alla carbonara with parmesan 22.00
with tomato sauce and parmesan 22.00

Spaghetti all'arrabiata 32.00
with tomatoes, prawn, chili, parmesan, and arugula

Udon noodle wok 🌱 28.00
with wok sauce, vegetables, squash, sesame seeds,
mushrooms, cashews, and frisée lettuce

BURGERS & SANDWICHES

Warm Alpine Kebab 36.00
with ciabatta, roast beef, cheese, garlic sauce,
lettuce, fried onions, radish, cucumber, tomato,
cabbage, truffle fries, and truffle mayonnaise

Club Sandwich 29.00
with grilled chicken breast, bacon, tomato,
fried egg, iceberg lettuce, olives, and fries

BBQ Burger 33.00
with fries, BBQ sauce, and coleslaw

Truffle fries 16.00
with truffle mayo

SALADS

Krone-Bowl 22.00
with leafy greens, couscous, vegetables,
avocado, cream cheese from Zug, cress,
and balsamic dressing
add-ons:
slices of beef filet 32.00
slices of chicken breast 28.00

Caesar-Bowl 32.00
with lettuce hearts, parmesan, sardines, capers,
quail egg, Caesar-dressing and pan-fried shrimp

MAINS

Wiener Schnitzel 39.00
with parsley potatoes and mountain cranberry jam

Zwiebelrostbraten – an Austrian classic 42.00
beef with mashed potatoes, green beans
with bacon, onion sauce, roast onions,
and wild broccoli

Krone finger food 68.00
with Wiener Schnitzel, Bern-style sausage,
mini burgers, fries, toast, and dips
for two

DESSERTS

Warm fruit crumble 🌱 16.00
with baked apple & cinnamon, oat flour,
vanilla ice cream, and caramel

Kaiserschmarrn 34.00
sweet, fluffy pancake pieces in a pan,
served with plum ragout
for two

Freshly baked apple strudel 9.50
or sweet cheese strudel 2.50
with whipped cream 2.50
with warm vanilla sauce

Bon Appetit!

The Pfefferkorn family and Krone-Team

🌱 vegan

We respectfully point out that in case of allergies our meals cannot be prepared in a separate kitchen and in spite of the highest level of diligence may contain traces of allergens. Our trained staff are happy to provide information on allergens in our dishes.

WINE RECOMMENDATION

Ask for our wine list with more than 1.000 positions.

Whispering Angel Château d'Esclans Côtes de Provence	0.75l	65.00	1.5l	130.00	3l	245.00
Grüner Veltliner Rotes Tor Federspiel F. Hirtzberger, Wachau	0.75l	69.00				
Grüner Veltliner Peunt Federspiel Donabaum, Wachau	0.75l	56.00	1.5l	105.00	3l	198.00
Sauvignon Blanc Gamlitz Gross, Südsteiermark	0.75l	60.00	1.5l	120.00		
Chardonnay Steinberg Reserve Bründlmayer, Kamptal	0.75l	79.00	1.5l	155.00	3l	280.00
Bourgogne Aligoté - Les Grands Champs Guy Amiot et Fils, Burgund	0.75l	83.00				
Steinzeiler Kollwentz, Burgenland	0.75l	114.00	1.5l	216.00		
Grüner Veltliner Lössterrassen „Die Krone von Lech“	0.75l	56.00	1.5l	105.00	3l	198.00
	6l	450.00	9l	720.00	12l	990.00