



s' Achtele
- Wein Restaurant -

A warm welcome

to our wine restaurant „s'Achtele“ in Zug

We are delighted to welcome and spoil you here at our restaurant. We wish you a pleasant stay and hope you enjoy your meal and drinks!

Heinz, Gitti and Stephanie Birk
and all the Achtele staff

Our experienced team is looking forward to spoil you:

In the kitchen:

Andreas Rumpf – Chef

Sebastian Dieske – Sous-Chef

Andrea and Roman, Kitchen help and Dishwasher

Service staff:

Manuela Hauer, Chef de Rang

Miss Tuba, Commis de Rang

Mr and Mrs Birk – your host

Our other establishments are always worth a visit



Stäfelí
- Hotel Garni**** -

*** Pension Stäfelí – Hotel Garni ******

Enjoy straightforward hospitality with four-star comfort...

We will gladly show you around our establishment. Brochures are available in the entrance!



Allerlei
- Krämerlei Vinothek Stehcafé -

*** Our “Allerlei” – general store, wine shop, coffee-shop**

Right beneath our establishment, next to the street, we offer decorative gifts, culinary mementos and selected Austrian wines. Our coffee-shop offers delicious cakes and fine, delicious snacks.

Open between 8 a.m. and 6 p.m.



Heinz Birk
- Weinkontor -

*** Wein- und Spirituosenkontor GmbH.**

We supply the catering and hotel trade in Lech with top-quality Austrian wines.

These delicacies are also available for purchase at wine shop prices: ask for our price list.



s'Achtele
- Wein Restaurant -

Our aperitifs

Houseaperitif	€ 5,50
1 glass of champagne Gobillard	€ 10,00
1 bottle of champagne Gobillard Grande Reserve 0,375 lt.	€ 49,00
1 glass of Prosecco	€ 5,00
1 glass of Prosecco with elder syrup	€ 5,50
1 glass of Prosecco with pomegranate syrup	€ 5,50
1 glass of Prosecco Rosato	€ 5,00
1 bottle Prosecco Spumante Brut 0,375 lt.	€ 19,00
Campari and orange	€ 7,90
Campari and tonic	€ 7,50
Campari and soda	€ 6,90
Martini bianco	€ 5,90

As a digestif or between courses

Ramazotti 4 cl.	€ 6,50
Averna 4 cl.	€ 6,50
Fernet 4 cl.	€ 6,50
Gin and tonic – with Blue Gin from Reisetbauer 4 cl.	€ 8,90
Vodka and tonic / bitter lemon	€ 7,90
Whisky from Hans Reisetbauer 4 cl.	€ 8,00
Whisky from Hans Reisetbauer - limited edition 4 cl.	€ 12,00

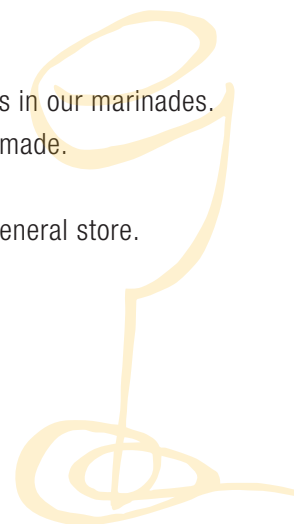
Our fried foods are fried using cholesterol-free rapeseed oil.

We use home-made white wine, red wine or raspberry vinegars in our marinades.

The sauerkraut and sauerkraut cooked in wine are also home-made.

We cook only with free range eggs.

All pesto sauces and chutneys are available at "Allerlei", our general store.



Prices include all taxes
and service charges

Starters and snacks

Cover: Special bacon with horseradish and bread	per person € 2,50
Selection of spreads served with bread	€ 9,80
+a portion of venison ham	+ € 3,90
+a portion of smoked trout	+ € 4,20
Home-smoked venison ham with walnut and chutney	€ 12,00
Beef tartare with toast and butter	€ 15,00
Filet of smoked trout garnished with creamed horseraddish	€ 13,00
Vulcano smoked ham with pesto an Parmesan	€ 14,00
Lamb's lettuce with bacon and potatoes	€ 9,50
Mixed winter lettuce with crispy chicken breast served with pumpkin seed pesto	
*as a starter	€ 9,50
*as a main course	€ 14,00
Leaf salad with slices of black pudding sausage	€ 9,50
Grilled prawns on a ragout of tomatoes served with crispy bread	€ 15,00

Our soups

Clear beef soup	
*with diced vegetables	€ 4,80
*with cheese dumplings	€ 4,80
*with liver dumplings	€ 4,80
Wine cream soup served with crispy pastry	€ 5,50

Vegetarian food

Risotto with diced vegetables and pumpkin seed oil	€ 11,50
Spinach dumplings on melted red onions with cheese, served with mixed salad	€ 11,50
Baked vegetables with dips	€ 11,00
Potatoes boiled in their skins served with an assortment of sauces, butter and cheese and a portion of smoked salmon	€ 13,00



s'Achtele
- Wein Restaurant -

Traditional fare

„Blunzgröstl“, pan-fried potatoes with black pudding served with warm, home-made sauerkraut	€ 13,00
+ fried egg	+ € 1,80
Krautknöpfle (spaetzle mixed with sauerkraut) with mixed salad	€ 12,50
Veal lung hachée (ragout of heart and lung) served with bread dumplings	€ 17,00
1/2 baked chicken with potato salad	€ 17,00
Chop of suckling pig served with garlic butter and „cheese Rösti“	€ 19,50

Our main courses

Filet steak à la maison *fried until browned and then braised in the oven served with vegetables and garlic bread	€ 29,50
Sirloin steak on rucola served with baked potatoes and cold herb sauce	€ 23,00
Roast beef with onionsauce served with vegetable and potatoe „Gröstl“	€ 19,50
Fried veal liver, served in the traditional way with bacon, slices of steamed apple, cranberries and mashed potatoes	€ 22,00
„s'Achtele kebab“, a spit served with salad and french fries	€ 18,50
Roast duck (for 2 persons – some waiting time) served with red cabbage, dumplings or mashed potatoes	per person € 24,00
Venison ragout (from local game) served with „Spätzle“ and cranberries	€ 19,50
Venison médaillons (from local game) served with red cabbage and potato dumplings	€ 26,00
Fried fish filet (varies daily) on a smooth wine sauce, served with horseraddish risotto and leafy spinach	price as offered daily
Grilled prawns on fine pasta served with strips of vegetables and saffron sauce	€ 23,00

The sweet finale

„Vorarlberger Riebl“, scrambled semolina with apple sauce	€ 7,00
Apple fritters with vanilla ice-cream	€ 7,80
Cream cheese dumplings served on a fruit sauce	€ 8,10
Sour cream pancakes with plum compote	
*small portion	€ 8,50
*larger portion	€ 11,00

Our ice-cream desserts

Walnut ice-cream with caramel sauce	€ 6,80
Vanilla ice-cream	
*with hot chocolate sauce	€ 6,50
*with hot raspberries	€ 6,80
*with espresso	€ 6,50
One scoop of ice-cream, decorated	€ 2,50

Cheese – closes the stomach

Vorarlberg alpine cheese	€ 14,00
Breaded goat's cheese with chutney	€ 11,00
Fried pear with melted soft cheese	€ 12,00

See also our extensive range of Austrian schnapps specialities,
which are seperated listed...





s'Achtele
- Wein Restaurant -

Coffee, non-alcoholic beverages and more...

Espresso	€ 2,90
Coffee	€ 2,90
Cappuccino	€ 3,30
Café latte	€ 3,40
Double espresso	€ 4,20
Tea	€ 2,90
Youths' drink: Kennidi – mango spritzer 0,4 lt.	€ 3,00
Coca Cola 0,2 lt.	€ 2,40
Fanta, Sprite 0,2 lt.	€ 2,40
Almdudler 0,2 lt.	€ 2,40
Iced tea 0,33 lt.	€ 3,00
Blackcurrant juice	€ 3,00
Schweppes (tonic water, bitter lemon)	€ 2,90
Naturally cloudy apple juice 0,2 lt.	€ 2,70
Naturally cloudy apple spritzer 0,2 lt.	€ 2,40
Naturally cloudy apple spritzer 0,4 lt.	€ 3,90
Apple-raspberry, Apple-elderberry, Williams pear juice 0,2 lt.	€ 3,30
Organic grape juice	€ 3,30
Montes mineral water 0,2 lt.	€ 2,20
Montes mineral water 0,7 lt.	€ 5,80
Fohrenburger beer 0,2 lt.	€ 2,30
Fohrenburger beer 0,3 lt.	€ 3,30
Trumer pils 0,2 lt.	€ 2,70
Trumer pils 0,3 lt.	€ 3,90
Erdinger yeast beer 0,5 lt.	€ 4,90

Thanks for your visit!



Stäfelí
- Hotel Garni***** -



s'Achtele
- Wein Restaurant -



Allerlei
- Krämerei Vinothek Stehcafé -



Heinz Birk
- Weinkontor -



s'Achtele - Wein Restaurant
Familie Gitti und Heinz Birk
Zug 525 - 6764 Lech am Arlberg
info@staefeli.at - www.staefeli.at
Tel. +43.5583/3937-0