



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
Michaela Hameseder, assistant cook
Ms Birk – your hostess
Andrea, kitchen help
Roman, dishwasher

Service staff:

Manuela Hauer, Chef De Rang
Stefan Kümmel, Commis
Mr Birk – your host

Our other establishments are always worth a visit



Pension 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
- Krämererei 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
- Wein- und Spirituosen Kontor -

*** 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.

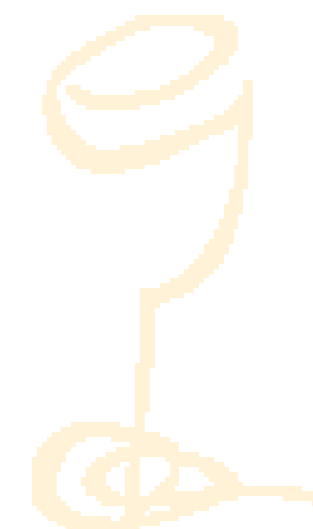
Our aperitifs

| | |
|--------------------------------------|---------|
| 1 glass of champagne Gobillard | € 10,00 |
| 1 glass of Prosecco | € 4,50 |
| 1 glass of Prosecco with elder syrup | € 5,00 |
| 1 glass of Prosecco Rosato | € 5,00 |
| Campari and orange | € 7,50 |
| Campari and tonic | € 7,00 |
| Campari and soda | € 6,00 |
| Martini bianco | € 5,50 |

As a digestif or between courses

| | |
|--|---------|
| Ramazotti 4 cl. | € 6,00 |
| Averna 4 cl. | € 6,00 |
| Fernet 4 cl. | € 6,00 |
| Gin and tonic – with Blue Gin from Reisetbauer 4 cl. | € 8,90 |
| Vodka and tonic / bitter lemon | € 7,70 |
| Whisky from Hans Reisetbauer 4 cl. | € 6,00 |
| Whisky from Hans Reisetbauer - limited edition 4 cl. | € 12,00 |

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



Prices include all taxes and service charges

Starters and snacks

| | |
|---|-------------------|
| Cover: Special bacon with horseradish and bread | per person € 1,90 |
| Selection of spreads served with bread | € 9,50 |
| +a portion of bacon | + € 2,90 |
| +a portion of venison ham | + € 3,90 |
| +a portion of smoked salmon | + € 4,20 |
| Home-smoked venison ham with chutney | € 12,00 |
| “Johann” ham from Styria (cured for 8 months) with slivers of cheese and pumpkin seed pesto | € 12,00 |
| Beef tartare with toast and butter | € 14,50 |
| Smoked salmon with dill sauce | € 12,50 |
| Lamb’s lettuce with bacon and potatoes | € 9,50 |
| Mixed winter lettuce with grilled prawns | |
| *as a starter | € 14,00 |
| *as a main course | € 20,00 |
| Lamb’s lettuce with breaded chicken breast marinated in sour cream, served with pumpkin seed pesto | |
| *as a starter | € 9,50 |
| *as a main course | € 14,00 |

Our soups

| | |
|---|--------|
| Clear beef soup | |
| *with diced vegetables | € 3,90 |
| *with cheese dumplings | € 4,50 |
| *with liver dumplings | € 4,50 |
| Winecream soup with crispy pastry stick | € 5,10 |

Vegetarian food

| | |
|--|----------|
| Risotto with diced vegetables and pumpkin seed oil | € 11,00 |
| Spinach dumplings on melted onions with cheese, served with mixed salad | € 11,00 |
| Fine pasta with strips of vegetables, bearleek oil and slivers of cheese | € 9,50 |
| Potatoes boiled in their skins served with an assortment of sauces, butter and cheese | € 10,50 |
| +a portion of smoked salmon | + € 4,20 |
| As a meat dish: | |
| Potatoes boiled in their skins as above, with bacon and ham | € 12,00 |

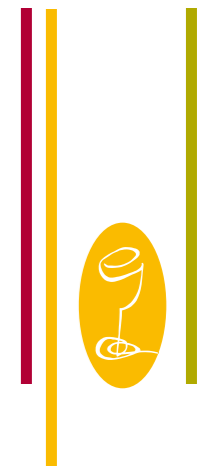
Traditional fare

| | |
|---|----------|
| „Blunzngröstl“, pan-fried potatoes with black pudding served with warm, home-made sauerkraut | € 11,00 |
| + fried egg | + € 1,50 |
| Krautknöpfle (spaetzle mixed with sauerkraut) with mixed salad | € 10,00 |
| Veal lung hachée (ragout of heart and lung) served with bread dumplings | € 12,00 |
| Spare ribs served with onion rings and potato wedges | € 15,00 |

Our main courses

| | |
|---|---------------------------|
| Filet steak à la maison *fried until browned and then braised in the oven served with vegetables and garlic bread | € 29,00 |
| Sirloin steak on rucicola served with baked potatoes and cold herb sauce | € 22,00 |
| Roast beef with onionsauce served with green beans and roast potatoes | € 18,00 |
| Fried veal liver, served in the traditional way with bacon, slices of steamed apple, cranberries and mashed potatoes | € 19,00 |
| „s’Achtele kebab“, a spit served with salad and french fries | € 17,50 |
| ½ chicken, fried in bread crumbs, with green salad and pumpkin seed dressing | € 16,00 |
| Roast duck (for 2 persons – some waiting time) served with red cabbage, dumplings or mashed potatoes | per person € 23,00 |
| Venison ragout (from local game) served with bread dumplings and cranberries | € 19,50 |
| Venison médaillons (from local game) served with red cabbage and spaetzle | € 25,00 |
| Fried filet of pike-perch, with horseradish risotto and leafy spinach | price as offered daily |
| Grilled prawns on fine pasta served with strips of vegetables and saffron sauce | € 22,00 |





The sweet finale

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

Our ice-cream desserts

| | |
|-------------------------------------|--------|
| Walnut ice-cream with caramel sauce | € 6,50 |
| Vanilla ice-cream | |
| *with hot chocolate sauce | € 6,00 |
| *with hot raspberries | € 6,50 |
| *with pumpkin seed oil and walnuts | € 6,00 |
| Mixed ice-cream | € 4,50 |
| One scoop of ice-cream, decorated | € 1,90 |

Cheese – closes the stomach

| | |
|---|---------|
| „Walserstolz“ – Vorarlberg alpine cheese | |
| with bearleek oil and pumpkin seeds | € 12,00 |
| Goat's cheese, coated in pumpkin seeds with chutney | € 9,00 |

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.

Coffee, non-alcoholic beverages and more...

| | |
|---|--------|
| Espresso | € 2,70 |
| Coffee | € 2,70 |
| Cappuccino | € 3,00 |
| Café latte | € 3,40 |
| Double espresso | € 4,00 |
| Tea | € 2,80 |
| | |
| Youths' drink: Kennidi – mango spritzer 0,4 lt. | € 2,90 |
| Coca Cola 0,2 lt. | € 2,20 |
| Fanta, Sprite 0,2 lt. | € 2,20 |
| Almdudler 0,33 lt. | € 2,50 |
| Iced tea 0,33 lt. | € 2,80 |
| Blackcurrant juice | € 2,90 |
| Schweppes (tonic water, bitter lemon) | € 2,90 |
| Naturally cloudy apple juice 0,2 lt. | € 2,60 |
| Naturally cloudy apple spritzer 0,2 lt. | € 2,40 |
| Naturally cloudy apple spritzer 0,4 lt. | € 3,50 |
| Montes mineral water 0,2 lt. | € 2,10 |
| Montes mineral water 0,7 lt. | € 5,10 |
| | |
| Fohrenburger beer 0,2 lt. | € 2,00 |
| Fohrenburger beer 0,3 lt. | € 3,00 |
| Trumer pils 0,2 lt. | € 2,50 |
| Trumer pils 0,3 lt. | € 3,50 |
| Erdinger yeast beer 0,5 lt. | € 4,80 |



Thanks for your visit!



Pension Stäfelí
- Hotel Garni**** -



s'Achtele
- Wein Restaurant -



Allerlei
- Krämerei Vinothek Stehcafé -



Heinz Birk
- Wein- und Spirituosen Kontor -



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