

ROTE WAND POST

WELCOME TO ROTE WAND GOURMET HOTEL
WEDNESDAY, 13th MARCH 2024



Weather

Wednesday 13.03.2024	Thursday 14.03.2024	Friday 15.03.2024
Snowfall -1 / 4 °C	Lightly Cloudy -1 / 10 °C	Cloudy 1 / 8 °C

Rote Wand Stuben

Welcome to the heart of Rote Wand, where the best alpine cuisine is served.

More than 60 years ago, gourmet pioneer Josef Walch senior brought the fondue to the Arlberg. Crowned heads and many other famous faces were picked up at least once by Josef Walch in a horse-drawn carriage in Lech and treated to all the rules of the art of fondue at the Gasthof Rote Wand. Even today, an evening at the Rote Wand Stuben, where other alpine highlights are served alongside the legendary fondue, is still worth a visit.

Daily from 12 to 2.30 pm and from 5.30 to 9 pm

Only possible with a reservation.



Rote Wand Menu

Rote Wand Gedeck
Homemade Sourdough Bread | Zug Butter | Tomato
Cream Cheese
Lollo Rosso | Radish | Cucumber | Ranch Dressing

Vegetarian Pho Soup
Shi Take | Spring Onion | Cabbage

Wild Garlic Foam Soup

Asparagus
Spinach Leaves | Mini Potatoes | Hollondaise Sauce
Ca`Lejero | Lugana Reserve | Lombardy | Italy | 2019
12,5.-

or

Pink Roasted Veal Boiled Beef
Carrot | Mustard Cabbage
G.D. Vajra | Dolcetto d`Alba | Piedmont | Italy | 2022
12,5.-

or

Salmon Trout
Fennel | Aubergine | Saffron
Francois Berthenet | 1st Cru Les Platieres | Burgundy |
France | 2021 14,5.-

Alternatively, as a main course with a surcharge of € 12
Viennese Schnitzel from Veal | Parsley Potatoes |
Cranberries

Cheese from the Shop
Weingut Klein | Merlot | Strohwein | Weinviertel | 2016
8,5.-

Pear
Walnut | Nougat

Children's Menu

Beef Roll | Mashed Potatoes | Carrots

Ice Cream Pancake

Breakfast Menu



On the Board

Homemade Sourdough Bread | Homemade Croissants
Bee Honey | Zug Butter
Apricot Jam | Fruits | Vegetables



Veal | Bacon | Alpine Cheese | Emmentaler
Fresh herb Cheese Dip

Apple-Spinach-Cucumber Shot
Orange Juice



Rundum

Yoghurt
Yoghurt | Homemade Granola
Bircher Muesli



Taboulé

Breadbasket with a varied selection from the in-house bakery and the Backstube Lech

Breakfast Dishes of the Day

Probably the most difficult decision of the day!

Scrambled Eggs | Pumpkin Seed Oil | Goat's Cream
Cheese | Herbs

Riebel | Apple Sauce

French Toast | Cinnamon Sugar | Vanilla



“The center of Zug”

Interview with Hillo Rieder, who is in charge of the new kitchen garden at Rote Wand.

Hillo, we find ourselves here at an altitude of 1,500 meters. What can you grow in this environment?

We are working on finding that out. We’ve now had our first summer in which we’ve gained some initial experience.

How did you get started creating a garden?

We got some help from Thorsten Probst, who had already tried out a few things during his time in Oberlech. He passed on his experience to us and he is still around as an advisor.

For example, you planted potatoes.

Yes, and we immediately created raised beds, i. e. put hay on top of our potatoes. We also laid mulch over our lettuce seedlings: I told all the neighbors not to throw away their tree and shrub cuttings and green waste but to give them to me: we used it to mulch our raised beds.

What effect did that have?

It was great. I could see the soil recovering right away.

What did you plant?

Different varieties of potatoes in the first field. Nemo, Red Emmalie, Rosegarten and many more. We got the seeds from Switzerland and then just waited. Some varieties didn’t come up at all, others turned out brilliantly. Now we know more and will concentrate on five to six varieties.

You can read the whole interview in our new Rote Wand Magazine. Available at the Reception.