

# MENU



## FRÖÖD

### SOUPS

EUR

#### Beef Broth

with cheese dumpling and alpine herbs 8,90  
with spelt pancake strips and alpine herbs 8,20

#### Tomato-Carrot Soup

with parsley pesto and farmhouse bread (v, vg\*) 8,20

#### Vorarlberger Gerstensuppe

with bacon and farmhouse bread 9,00

**Zemma:** Order the large soup pot for 2–4 people.

### SALATS AND PROTEINS

EUR

#### Frööd Salad Bowl for 1–2 people 15,90

Winter leaf salads, colorful beets and carrots, parsley, freshly grated horseradish, homemade rye bread croutons, Frööd winter dressing (vg)  
+ Marinated tofu, tomatoes, sunflower seeds (vg) 21,50  
+ Brandner cream cheese, pumpkin, walnuts (v, vg\*) 21,50  
+ Chicken breast “sous vide”, roasted potatoes 24,40

**Zemma:** Salad bowl for 3–4 people.

**Smoked Trout Fillet** on farmhouse bread 18,70  
with cucumber, cream cheese, horseradish, cress and lemon

### FROM THE PAN

EUR

**Frööd Spaetzle Pan** 17,00  
with winter vegetables, cheese and herbs (v)

#### Mountain Lentil Stew

with carrots, potatoes, leek, lemon-thyme(vg) 17,30  
with venison sausage 24,50

#### Roasted Potatoes

with organic fried egg and bacon 18,20  
or with organic fried egg and baby spinach(v, vg\*)

#### Spinach Dumplings

with brown butter, mountain cheese 21,00  
and small salad (v)

### FRÖÖD CLASSICS

EUR

**Venison Ragout from Local Hunt** 34,00  
with spaetzle, red cabbage, wild cranberries

**Wiener Schnitzel from Local Veal** 32,00  
**Wiener Schnitzel from Pork** 23,50  
served with wild cranberries, French fries or salad

**Austrian Boiled Beef (Tafelspitz)** 28,50  
with spinach rösti, chive sauce and apple-horseradish

**Frööd Clubsandwich** 25,40  
with grilled chicken breast, bacon, cucumber, tomato, organic egg, French fries or salad

### BURGER

EUR

**Frööd Burger (280g)** 27,30  
Austrian quality beef in sesame bun, cheddar cheese, tomatoes, onions and French fries or salad

**Frööd Veggi Burger** 25,40  
with homemade pumpkin-potato-millet patty in sourdough bun, cheddar cheese, tomatoes, onions, curry sauce and French fries or salad (v, vg\*)

### REGIONAL SNACKS

EUR

**Frööd Cold Platter** for 2 people (v\*) 35,80  
with regional bacon and cheese, minced spread, dips and farmhouse bread

**Venison Sausage** from local game 18,30  
with potato salad, horseradish and mustard

## ENJOY!



# MENU



## FRÖÖD

### FRÖÖD FOR CHILDREN

EUR

<b>Wiener Schnitzel from Local Veal</b>	19,40
<b>Wiener Schnitzel from Pork</b> with French fries or salad	15,80
<b>Frööd Burger</b> (160 g) 100 % quality beef, tomato, cheese, French fries or salad	20,10
<b>Frööd Veggi Burger</b> in sesame bun with French fries or salad (v, vg*)	18,30
<b>Spaetzle with Cheese Cream Sauce</b> (v)	8,90
<b>1 Sacher Sausage</b> with French fries	10,40
<b>French fries</b> with ketchup (vg)	7,80

### CAKES | DESSERT | ICE CREAM (v)

EUR

<b>Kaiserschmarrn</b> with plum compote	22,20
<b>Zemma:</b> Kaiserschmarrn for 2–4 people	34,50
<b>Fresh Sheet Cake</b> (vg*) with whipped cream	7,80
<b>Homemade Apple Strudel</b> with vanilla sauce, whipped cream or ice cream	10,70
<b>Bubble Chocolate Tart</b> with mascarpone and coffee	7,80
<b>Winter Sorbet Selectio</b> with orange, pear, and apricot (vg)	9,80
<b>Winter Dream</b> 1 scoop of white chocolate ice cream with blueberries and nut brittle	6,00
<b>Iced Coffee</b> stirred	10,40

### FRÖÖD COFFEE DATE

**Daily, 8:45 to 9:45 a.m.** Buy 1, get 1 free on all barista coffee specialties at the Frööd Bar.

### BREAKFAST VARIATIONS

**Monday to Saturday, from 8:45 to 10:00 a.m.**  
Breakfast étagères with fresh, regional ingredients – savory, sweet, and individually arranged.

### MOUNTAIN BREAKFAST

**18.01.26 + 25.01.26 from 8:45 to 10:30 a.m.**  
Buffet featuring specialties from the Vorarlberg gourmet region. €29.00 adults | €18.00 children 6–13 yrs | Children up to 5 yrs free. Includes coffee, tea & cocoa.

### MOUNTAIN BBQ IN MARCH

**14.03.26 + 21.03.26. from 12:00 to 3:00 p.m.**  
Season highlight: Aperitif & Come Together, flavorful grill specialties, salad & dessert buffet. €36.50 adults | €19.50 children 6–13 yrs | Children up to 5 yrs free.

### SPARK FRÖÖD JOY

Share delightful moments with Frööd gift vouchers or regional products from the Frööd Spycher. Order directly at the restaurant or via [restaurants@s-hotels.com](mailto:restaurants@s-hotels.com).

### OPENING HOURS

Mittwoch bis Montag tägl. von 08:45 bis 16:15 Uhr,  
Dienstag von 08:45 bis 21:15 Uhr geöffnet.

### ZEMMA

In the Brandnertal, we value community and togetherness. Experience how shared dishes turn into unforgettable memories.

v.....vegetarian  
vg.....vegan  
v\*.....vegetarian on request  
vg\*...vegan on request

BOOK  
ONLINE AT  
FRÖÖD.AT



# FRÖÖD IN THE MORNING



Mornings at the Burtschasattel are incomparably beautiful. The tasty breakfast variations can be ordered from 8:45 to 10:00 a.m.

## GOURMET BREAKFAST EUR 25,00\*

Selection of Vorarlberg cold cuts, ham, and cheeses, smoked trout fillet, 1 boiled organic egg, pastries, homemade jam, Vorarlberg organic honey, butter, 1 hot beverage, 1 glass of Vorarlberg fresh juice, 1 glass of Prosecco

## VEGANE BREAKFAST EUR 21,50\*

Muesli-fruit bowl, seasonal raw vegetable plate with hummus, pastries, homemade jam, cheese, vegan spread, carrot cake, 1 hot beverage, 1 glass of Vorarlberg fresh juice (vg)

## SKIERS' BREAKFAST EUR 19,70\*

Selection of Vorarlberg cold cuts, ham, and cheeses, pastries, homemade jam, Vorarlberg organic honey, butter, 1 hot beverage, 1 glass of Vorarlberg fresh juice (v\*)

## VIENNESE BREAKFAST EUR 12,90\*

Pastries, butter, homemade jam, Vorarlberg organic honey, 1 hot beverage (v)

\* Price per person

## PERFECT TO COMBINE

EUR

<b>Ham &amp; Eggs</b>	8,80
2 organic fried eggs, ham and farmhouse bread	
<b>Scrambled Organic Egg</b>	
2 organic eggs + farmhouse bread (v)	6,30
with bacon, onions, cheese (v*)	6,70
with tomato, mountain cheese, spinach(v)	7,20
<b>Soft-boiled organic egg (v)</b>	2,60
<b>Smoked tofu + bread roll (vg)</b>	7,90
<b>Local cheese + bread roll (v, vg*)</b>	7,30
<b>Local cold cuts + bread roll</b>	7,30
<b>Hummus or vegan spread (vg)</b>	3,30
<b>Smoked trout fillet + bread roll</b>	12,40
<b>Palatschinke + homemade jam (v)</b>	9,30
<b>Palatschinke + nuts, Vorarlberg organic honey (v)</b>	10,60
<b>Natural or fruit yogurt (v)</b>	5,20
<b>Muesli with yogurt and fruits (v, vg*)</b>	6,70
<b>1 glass Prosecco Borgoluce Lampo</b>	0,11 6,70
<b>Vorarlberger fresh juice</b>	0,25 1 4,00

We also offer gluten-free bread. Please order in advance.

## FRÖÖD MOUNTAIN BREAKFAST

18.01.26 | 25.01.26

8:45 to 10:30 a.m. Breakfast Buffet

Rustic bread selection, fresh Sunday braided loaf, the finest cheese, cold cuts, and ham from the Vorarlberg gourmet region, exquisite honey and jam selection, muesli corner and local yogurt, scrambled eggs with fresh chives and bacon, Vorarlberg cornmeal pan, and of course Grandma's legendary nougat and apricot dumplings.

Adults €29.00 | Children 6–13 yrs €18.00 | Children up to 5 yrs free. Includes coffee, tea & cocoa.

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ONLINE AT  
FRÖÖD.AT



# DRINKS MENU



## FROÖD

### NATURAL THIRST QUENCHERS

EUR

<b>Frööd Iced Green Tea</b> with apple juice, mint, mountain thyme. Homemade. No added sugar.	0,5 l	6,70
<b>Fraxner Apple-Cherry Juice</b> , spritzed	0,5 l	6,80
	0,3 l	5,00

### APERITIF | PROSECCO | CIDER

EUR

<b>Frööd Prosecco</b> with blueberries, elderflower syrup, mint. Optionally alcohol-free with The Zero sparkling wine blanc.	10,60
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<b>Spritzer</b> White wine, soda	5,70
with apple-juniper, berry-grapefruit, wild cranberry	5,90

<b>NEU Ramazzotti Arancia</b> alkohol-free mit tonic Water, orange, ice	8,70
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<b>Campari Soda</b>	9,40
<b>Aperol Spritz   Veneziano</b>	9,80   10,60
<b>Pol Roger Champagner</b>	0,1 l 15,50
<b>Prosecco</b> Borgoluce Lampo	0,1 l 6,70
<b>Möhl Cider</b> cloudy, alcohol-free	0,5 l 7,50

### NON-ALCOHOLIC BEVERAGES

EUR

<b>Montes Mineral Water</b> sparkling or still	0,33 l 4,40
	0,75 l 8,40

<b>VO ÜS Lemonades + Juices from Vorarlberg</b>	
Lake Constance apple or blackcurrant spritzed	0,3 l 4,70
Cola, Cola Mix, lemon, herbal or orange	0,5 l 6,40
Sugar-free cola	0,33 l 4,70
<b>Schweppes - Bitter Lemon</b>	0,3 l 4,70
	0,5 l 6,40

<b>Schiwasser</b> raspberry-lemon or elderflower	0,3 l 4,90
	0,5 l 5,60

<b>Red Bull</b>	0,25 l 6,50
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### BEER

EUR

<b>Frastanzer Pils Bio   Radler on tap, organic</b>	0,3 l 5,30
	0,5 l 6,30
<b>Frastanzer Freibier Organic</b> alcohol-free	0,33 l 4,90
<b>Frastanzer s'Dunkle Organic</b>	0,33 l 4,90
<b>Franziskaner Wheat Beer</b> alcohol-free	0,5 l 6,50
<b>Franziskaner Wheat Beer on tap</b>	0,3 l 5,30
	0,5 l 6,30
<b>Latschaur Brauerei Pale Ale</b>	0,3 l 4,80

### COFFEE | TEA | HOT CHOCOLATE

EUR

<b>Organic Fairtrade Coffee</b>	4,90
<b>Cappuccino</b>	5,70
<b>Latte Macchiato</b>	6,30
<b>Espresso*</b>	4,60
<b>Doppelter Espresso*</b>	6,60
*Macchiato + 0,20	

<b>Black Dirty Latte</b>	6,80
Espresso, milk, activated charcoal	

<b>NEW Matcha Latte</b> with Vorarlberg organic honey	6,50
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<b>Frööd Irish Espresso</b>	9,70
with Vorarlberg corn whisky and whipped cream	

<b>Hot Chocolate</b>	4,90
with whipped cream	5,80
with Baileys, rum oder Amaretto	8,90

<b>Hot Aperol</b>	8,40
<b>Jagertee, Mulled Cider</b>	7,20
<b>Mulled Wine</b>	7,50
<b>Children's Punch</b> alcohol-free	5,80
<b>House Coffee</b> with plum schnapps + cream	9,00
<b>Teas from Teekanne Tea House</b>	4,80

All hot drinks also available with oat milk. (vg)

### DIGESTIF | FINE BRANDIES | SCHNAPPS

EUR

<b>Premium Brandies by Elmar Domig, Ludesch</b>	2 cl
Stone pine, wild raspberry, elderberry, sour cherry	7,90
Plum, plum aged in oak, quince	9,40
Subirer, gentian, wild blueberry, sloe	

<b>Freihof &amp; Pfanner Schnapps</b>	2 cl
Gentian, hazelnut, fruit brandy	4,80
Hazelnut liqueur, honey Williams	5,30

<b>Ramazzotti, Appenzeller, Avena</b>	2 cl 5,30
<b>Jägermeister, Baileys, Amaretto</b>	4 cl 9,90
<b>Snowflake</b> Egg liqueur with whipped cream	2 cl 6,80
<b>Hot Widow</b> Plum liqueur, cream, cinnamon	2 cl 6,30



**Browse through our bar menu.**  
We offer a wide selection of  
whisky, gin, rum, and grappa.



# CHERRY PICKS FRÖÖD WINE LIST



## OPEN WINES

EUR

<b>Ried Hengstberg Grüner Veltliner 24 organic</b>	1/8	6,80
Winery Söllner	0,75	38,80
Gösing am Wagram, Lower Austria		
<b>Chardonnay 24</b>	1/8	6,80
Winery Unterhofer, Kaltern, South Tyrol	0,75	38,80
<b>Roter Veltliner 24</b>	1/8	6,40
Heiderer-Mayer, Baumgarten, Lower Austria	0,75	36,50
<b>Rosé vom Zweigelt 24   organic</b>	1/8	6,00
Winery Jurtschitsch, Langenlois, Lower Austria	0,75	33,10
<b>Ried Sonnenberg Zweigelt-Rebe 21   organic</b>	1/8	6,30
Winerschlossl Kaiser, Eisenstadt, Burgenland	0,75	34,70
<b>The Butcher Blaufränkisch 20</b>	1/8	6,40
Winery Schwarz, Andau, Burgenland	0,75	36,50
<b>Carnuntum Cuvée 21</b>	1/8	6,00
Winery Taferner, Göttlesbrunn, Lower Austria	0,75	33,10

## SPARKLING TO CHAMPAGNE

EUR

<b>The Zero Schaumwein blanc</b>	0,75	40,50
Alcohol-free sparkling wine from Austrian Welschriesling		
<b>Brut Blanc Sekt</b>	0,75	41,00
Finesparkling, Hohenems, Vorarlberg		
<b>Champagner Perrier Jouët Brut (vg)</b>	0,75	96,00
	1,5	220,00
<b>Bründlmayer Rosé Brut   organic</b>	0,75	54,50
Langenlois, Kamptal, Lower Austria		
<b>Graf Hardegg Rosé</b>	0,75	45,00
Schlossweingut Graf Hardegg, Seefeld-Kadolz, Lower Austria		

## WHITE WINES

EUR

<b>Ried Wachtberg Grüner Veltliner 23</b>	0,75	43,00
Salomon Undhof, Stein an der Donau, Lower Austria		
<b>Ried Heiligenstein Riesling Reserve 23</b>	0,75	45,90
Winery Peter Schweiger, Zöbing, Lower Austria	1,5	92,00
<b>Sauvignon Blanc 22</b>	0,75	34,00
Winery Waldschütz, Straß im Kamptal, Lower Austria		
<b>Chardonnay 21</b>	0,75	33,50
Winery Strommer, Purbach, Burgenland		
<b>Muscaris 21</b>	0,75	36,00
Winery Frühwirth, St Anna am Aigen, Styria		
<b>Grauburgunder Goldberg 23</b>	1,5	70,00
Winery Georg Preisinger, Gols, Burgenland (vg)		

## RED WINES

EUR

<b>Brigantium 15</b>	0,75	57,50
Winery Möth, Bregenz		
<b>Bermatingen Spätburgunder 23</b>	0,75	38,50
Schmidt am Bodensee, Wasserburg, Germany	1,5	79,00
<b>The Butcher Cuvée 21</b>	0,75	44,00
Schwarz, Andau, Burgenland		
<b>Zweigelt 21</b>	0,75	36,50
Winery Jacqueline Klein, Andau, Burgenland		
<b>Bienenfresser 19</b>	0,75	49,50
Pitnauer, Göttlesbrunn, Lower Austria		
<b>Appassimento Rosso 18</b>	0,75	34,70
Cantina Valpolicella Negrar, Verona		
<b>Il Molino di Grace Chianti Classico 07</b>	0,75	46,50
Il Molino di Grace, Panzano, Chianti, Toscana, Italy   organic		
<b>Adèo Rosso 20</b>	0,75	53,00
Campo alla Sughera, Castagneto Carducci, Toscana, Italy		



### Fröod Wine Selection

Simply scan the QR code to access the interactive Winepad with the complete wine list.





FROÖD

## COOKED REGIONALLY

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### LOCAL PRODUCTS – REGIONAL PARTNERS

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**The following products are sourced according to seasonal availability:**

Pork and veal from local farms and the Walser butcher in Meiningen | Dairy products from Vorarlberg Milch, Feldkirch | Dairy products from Föhrenhof, Brand | Organic free-range eggs from Martinshof in Buch | Potatoes, fruit, and vegetables seasonally from Austria and the Lake Constance region | Trout fillet from Güfel fish farm, Meiningen | Venison and venison sausage from the hunting grounds in Bürserberg and Brand | Mustard products from Lustenauer Senfmanufaktur, Lustenau | Fruit-mustard sauces from Furore, Götzis | Whisky from Broger private distillery, Klaus, and Pfanner private distillery, Lauterach | Fine brandies from Elmar Domig, Ludesch | Distillates from Gebhard Hämmerle private distillery, Lustenau | Organic honey from Honig Obmann, Nenzing | Beer and specialty beer as well as Vo Üs lemonades and juices in organic quality from Frastanzer Brewery, Frastanz | Coffee from Amann roastery in Schwarzenberg and Lustenau | Fresh juice from the Porod family, Fraxern | Meat and sausages from Fetz butcher, Andelsbuch | Specialty beer from Latschaur Brewery, Tschagguns | Sparkling wine from finesparkling, Hohenems | Bread and pastries from the Fuchs family, Bludenz.

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### FRÖÖD SPYCHER

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The Spycher was originally a storehouse of the Walsers. The Walser are a mountain people from what is now the canton of Valais, who in the Middle Ages settled other settled in the Alps. The origin of the natives in Brandnertal can be traced back to 12 Walser families. In Frööd Spycher you will find selected regional products that we think are good. Also for home.



# ENJOY TEEKANNE ORGANIC TEAS

Our organic teas from TEEKANNE come from certified organic farming and are free from artificial additives. The pyramid bags made from compostable PLA material and the recyclable packaging ensure that enjoyment and sustainability go hand in hand – perfect for savoring a fine tea while taking in the mountain view.

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## Hey Earl Grey | Organic black tea

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An unusually fresh note of bergamot. A confident black tea for connoisseurs. Classic. Surprising.

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## Mount Darjeeling | Organic black tea

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An exclusive Darjeeling, which grows only in very special altitudes. For an unmatched taste.

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## Green Tea Greetings | Organic green tea

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A fine-tart green leaf tea from China, the motherland of tea, with honey-yellow infusion color. Handpicked. Fragrantly fresh.

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## Rooibos Safari | Organic Rooibos Tea

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A pleasantly gentle Rooibos tea from the slopes of the Cedar Mountains in South Africa. Sun-ripened. Naturally caffeine free.

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## Wild Berry Wonder | Organic fruit tea

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A fruit tea blend of fruity sweet strawberries, apples, hibiscus, blackberry leaves, rose hips, orange peel, blackberries and raspberries. Pleasure for the whole day.



# FROOD

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## Cool Peppermint | Organic peppermint tea

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A peppermint tea that shows our love for freshness, aroma and the best tea. Tasty. Fragrant.

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## Queen Camomile | Organic chamomile tea

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A delicious chamomile tea made exclusively from plants that meet our highest standards. Highly aromatic. Rich in content.

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## Sound of the Alps | Organic herbal tea

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Embodies the natural high of the mountain world with its fresh air and lush green meadows under a blue sky. Natural. Herbal tea rich in apples, rose hips, lemon balm, fennel, blackberry leaves, spearmint, sage and cornflowers.

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## Vitalizing Herbs | Organic herbal tea

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Tea made from honeybush, lemongrass, peppermint, cinnamon, licorice and marigolds. Natural. Vitalizing.

