

MENU



FROOD

SOUPS

	EUR
Beef Broth	
with cheese dumpling and alpine herbs	8,90
with spelt pancake strips and alpine herbs	8,20
Tomato-Carrot Soup	8,20
with parsley pesto and farmhouse bread (v, vg*)	
Vorarlberger Gerstensuppe	9,00
with bacon and farmhouse bread	

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

SALATS AND PROTEINS

	EUR
Fröod Salad Bowl for 1–2 people	15,90
Winter leaf salads, colorful beets and carrots, parsley, freshly grated horseradish, homemade rye bread croutons, Fröod 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.

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

FROM THE PAN

	EUR
Fröod 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	18,20
with organic fried egg and bacon	
or with organic fried egg and baby spinach (v, vg*)	
Spinach Dumplings	21,00
with brown butter, mountain cheese 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	
Fröod Clubsandwich	25,40
with grilled chicken breast, bacon, cucumber, tomato, organic egg, French fries or salad	

BURGER

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

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

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.

OPENING HOURS

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

CAKES | DESSERT | ICE CREAM (v)

EUR

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

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



FRÖÖD

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

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



FROOD

NATURAL THIRST QUENCHERS EUR

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

APERITIF | PROSECCO | CIDER EUR

Frööd Prosecco with blueberries, elderflower syrup, mint. Optionally alcohol-free with The Zero sparkling wine blanc.	10,60
Spritzer White wine, soda with apple-juniper, berry-grapefruit, wild cranberry	5,70 5,90
NEU Ramazzotti Arancia alkohol-free mit tonic Water, orange, ice	8,70
Campari Soda	9,40
Aperol Spritz Veneziano	9,80 10,60
Pol Roger Champagner	0,1 l 15,50
Prosecco Borgoluce Lampo	0,1 l 6,70
Möhl Cider cloudy, alcohol-free	0,5 l 7,50

NON-ALCOHOLIC BEVERAGES EUR

Montes Mineral Water sparkling or still	0,33 l	4,40
	0,75 l	8,40
VO ÜS Lemonades + Juices from Vorarlberg		
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
Schweppes - Bitter Lemon	0,3 l	4,70
	0,5 l	6,40
Schiwasser raspberry-lemon or elderflower	0,3 l	4,90
	0,5 l	5,60
Red Bull	0,25 l	6,50

BEER EUR

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

COFFEE | TEA | HOT CHOCOLATE EUR

Organic Fairtrade Coffee	4,90
Cappuccino	5,70
Latte Macchiato	6,30
Espresso*	4,60
Doppelter Espresso*	6,60

*Macchiato + 0,20

Black Dirty Latte	6,80
Espresso, milk, activated charcoal	

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

Hot Chocolate	4,90
with whipped cream	5,80
with Baileys, rum oder Amaretto	8,90

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

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

DIGESTIF | FINE BRANDIES | SCHNAPPS EUR

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

Freihof & Pfanner Schnapps	2 cl
Gentian, hazelnut, fruit brandy	4,80
Hazelnut liqueur, honey Williams	5,30

Ramazzotti, Appenzeller, Averna	2 cl
Jägermeister, Baileys, Amaretto	4 cl
Snowflake Egg liqueur with whipped cream	2 cl
Hot Widow Plum liqueur, cream, cinnamon	2 cl



Browse through our bar menu.

We offer a wide selection of whisky, gin, rum, and grappa.

CHERRY PICKS

FROÖD WINE LIST



OPEN WINES

EUR

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

SPARKLING TO CHAMPAGNE

EUR

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



Frööd Wine Selection

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

WHITE WINES

EUR

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

RED WINES

EUR

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



FRÖÖD

COOKED REGIONALLY

LOCAL PRODUCTS – REGIONAL PARTNERS

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, Götzing | Whisky from Broger private distillery, Klaus, and Pfanner private distillery, Lauterach | Fine brandies from Elmar Domig, Ludesch | Distillates from Gebhard Häggerle 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.

FRÖÖD SPYCHER

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



FROOD

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.

Hey Earl Grey | Organic black tea

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

Mount Darjeeling | Organic black tea

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

Green Tea Greetings | Organic green tea

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

Rooibos Safari | Organic Rooibos Tea

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

Wild Berry Wonder | Organic fruit tea

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

Cool Peppermint | Organic peppermint tea

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

Queen Camomile | Organic chamomile tea

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

Sound of the Alps | Organic herbal tea

Embodying 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.

Vitalizing Herbs | Organic herbal tea

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

