



Dear Guests,

Welcome to our hotel restaurant!

We are happy to serve you a variety of regional dishes as well as international delicacies.

With our menu you can enjoy culinary delights after your arrival and take-off from the ski jump, savour the flight with the main course and make a clean telemark landing with the dessert. Ski safely!

The meatless dishes are marked **vegetarian** or **vegan** on our menu. Please ask if we can put together other components from the menu. Please note *Lab.

Some dishes bear the names of famous ski jumping World Cup venues. I have had the honour of standing on the podium of many international ski jumping competitions around the world. Of course I have fond memories of this and would now like to share them with you. I invite you to a culinary journey through the world of ski jumping. Bon appétit.

Soups

- | | |
|--|------------------------|
| ☞ Spicy solyanka with herb sour cream | 7,50 € |
| ☞ Vegan pea and coconut soup
with mint oil and spicy pea garnish | 7,50 €
vegan |
| ☞ Japanese miso ramen soup
with chicken breast fillet fresh vegetables
and fine spiciness | 7,50 € |



Starters

- ☞ **Nakládaný Hermelín**
Hearty pickled Camembert in spiced oil with sauerkraut, bacon crunch and white onion
we serve fresh onion bread from the Lang bakery **7,80 €**
vegetarian without bacon possible

- ☞ **Small mixed salad with garden vegetables**
(carrot strips, tomato, cucumber, bell pepper)
pickled red onions and croutons **8,50 €**
vegan

- ☞ **Large mixed salad with garden vegetables**
(carrot strips, tomato, cucumber, bell pepper)
pickled red onions and croutons **11,50 €**
vegan

- optional:

 - Lady-Style**
Fresh goat cheese fried in Serrano ham
with fruity apple-elderberry chutney **17,50 €**

 - Gentleman-Style**
Sliced of grilled fairmast chicken breast
served with a guacamole-dip **17,90 €**

- ☞ **Beef tartare made from premium Austrian beef**
with a quail egg, pickled red onions, ciabatta bread
and black garlic mayonnaise **20,90 €**

We serve fresh baguette and your favourite dressing with our salads, with a choice of yoghurt French dressing or Honey-Balsamic-Dressing.



Main Courses

Culinary impressions from four Olympic ski jumping venues

Albertville (FR) – (FR) – Eight places short of victory in

- ☞ **Homemade spinach and mountain cheese dumplings with nut butter and marinated wild herb**

18,50 €

vegetarian*

Sarajevo (BA) – 1984 gold normal hill, 1984 silver large hill

- ☞ **Pljeskavica**
Balkan burger with a grilled lamb and beef patty
Feta cheese, Ajvar and coleslaw, served with
crispy potatoe wedges and garlic-dip

19,90 €

Calgary (CAN) – 1988 Games to forget 'Taking part is everything.'

- ☞ **Roasted venison from the leg**
with strong cream sauce parsley and mashed potatoes
and carrot and leek vegetables

21,90 €

Lillehammer (NOR) – 1994 gold large hill, 1994 gold team large hill

- ☞ **Cod fillet poached in herb and white wine broth**
with an aromatic crayfish sauce,
fresh tagliarini and wild broccoli

27,80 €



Other main courses inspired by famous World Cup venues

Oberstdorf (GER) Four Hills Tournament Jumping 1990 and 1993 - 1st place

- ☞ **Schanzentisch platter - Rustic snack**
with regional sausage and cheese specialities from the
butcher's shop and the farm cheese, fresh bread and butter **17,50 €**

Sapporo (JPN) – 17.12.1989 - World Cup victory - large hill

- ☞ **Kare Raisu – Vegan Japanese Curry with chicken meat substitute**
fresh crunchy vegetables and sushi rice **17,70 €**

vegan

- ☞ **Vegane Buddha Bowl consisting of steamed sushi rice,**
marinated sesame watermelon, Avocado, Pak Choi
as well as a peanut teriyaki sauce **18,10 €**

vegan

Predazzo (ITA) - World Championships 1991 - Bronze - large hill/ Bronze - Team

- ☞ **Piccata Milanese – roasted fairmast chicken breast fillet**
in parmesan-egg shell with fresh tagliarini in aromatic
Tomato-Sugo and basil **19,10 €**

Oberwiesenthal (GER) – 15.6.1996 – Farewell competition with
new hill record of 102.5 m

- ☞ **„Erzgebirger Sauerbraten“ - beef sour roast marinated**
in herb stock, served with potato dumplings,
red cabbage and wild cranberries **19,60 €**

Garmisch-Partenkirchen (GER) - 1st World Cup victory in Germany on
01.01.1984 for the Four Hills Tournament

- ☞ **Grilled rump steak from the German heifer (250 g) with**
Aromatic fat edge, on crispy steak house fries
and colorful side salad **33,90 €**

- ☞ **Steak Strindberg from the German heifer (250 g)**
under an onion-mustard-cucumber crust
rosemary potatoes and small salad bouquet **34,50 €**



Desserts

- ☞ **Warm apple strudel with vanilla ice cream und whipped cream** **7,90 €**
vegetarian

- ☞ **Homemade Tonka Crème Brûlée
with lemon buttermilk ice cream** **9,10 €**
vegetarian

- ☞ **Homemade blueberry cheesecake with
Chocolate orange ice cream** **9,30 €**
vegetarian

Did you know.....?!

In our 'Iron Mountain' banqueting room with access to the garden, we are happy to host your family celebration, wedding or company anniversary for up to 28 people in a private atmosphere. We would be happy to organise your next celebration.



If you were satisfied with the cuisine and service, we, the dedicated team led by Jens Weißflog, would be delighted to receive your review on the Internet. Various platforms such as Google, Facebook, holidaycheck.de or similar are available for this purpose. We would be delighted if you could pass on your positive experience with us to other guests.

Thank you for your visit!