

MENU



FROÖD

SOUPS

EUR

Beef broth

with cheese dumplings and alpine herbs 8,90
with spelt pancakes and alpine herbs 8,00

Tomato-carrot soup

with parsley pesto and farmhouse bread (v, vg*) 8,00

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

SALADS AND PROTEINS

EUR

Frööd salad bowl for 1–2 people

Summer leaf salads, colorful beets and carrots, 15,70
parsley, freshly grated horseradish,
homemade croutons, Frööd summer dressing

+ Marinated tofu, tomatoes, lemon balm (vg) 20,90
+ Fried zucchini, Brand soft cheese, 20,90
pumpkin seeds (v, vg*)

+ Sous vide chicken breast, roast potatoes 23,90

Zemma Tip: Order the large salad bowl for 3–4 people

Sausage salad with onions and bread

14,50

"Lumpensalat" with onions and bread

16,20

Smoked trout fillet on farmhouse bread

18,20

with cucumbers, cream cheese, horseradish, cress, lemon

FROM THE PAN

EUR

Frööd spaetzle pan with summer vegetables 16,80
mushrooms, mountain cheese, fresh chives (v)

Mountain lentil stew

with carrots, potatoes, leek, lemon thyme (vg) 17,00
with venison sausage 24,00

Roast potatoes

17,90

with organic fried egg and bacon

with organic fried egg and baby spinach (v, vg*)

Spinach dumplings

20,80

with brown butter, parmesan, small salad (v*)

FRÖÖD CLASSICS

EUR

Venison ragout from local game

33,60

with spaetzle, red cabbage, cranberries

Wiener Schnitzel from local veal

31,50

Wiener Schnitzel from pork

22,90

with cranberries, fries or salad

Austrian boiled beef (Tafelspitz)

28,00

with spinach rösti, chive sauce, apple horseradish

Veal steak (approx. 200g)

30,80

topped with tomatoes and cheese,
with potato chips

Frööd Club Sandwich

24,90

with grilled chicken breast, bacon, cucumber,
tomato, organic egg, fries or salad

Frööd Burger (280g)

26,80

Austrian quality beef, sesame bun, cheddar,
tomatoes, onions, fries or salad

Frööd Veggi Burger

24,80

Homemade pumpkin-potato-millet patty,
sourdough bun, cheddar, tomatoes, onions,
curry sauce, fries or salad (v, vg*)

REGIONAL SNACK PLATTER

EUR

Frööd Platter for 2 (v*)

35,00

Regional bacon and cheese, minced lard spread,
savory spreads, farmhouse bread

Venison sausage from local game

17,90

with potato salad, horseradish, mustard

Sacher sausage

with bread, horseradish, mustard

10,90

with French fries

13,50

ENJOY YOUR MEAL!

MENU



FRÖÖD

FRÖÖD FOR KIDS

EUR

| | |
|--|-------|
| Wiener Schnitzel from local veal | 19,00 |
| Wiener Schnitzel from pork served with fries or salad | 15,50 |
| Frööd Burger (160 g) 100% quality Austrian beef tomato, cheese, fries or salad | 19,70 |
| Frööd Veggi Burger in sesame bun with French fries or salad (v, vg*) | 17,90 |
| Spaetzle with creamy cheese sauce (v) | 8,90 |
| 1 Sacher sausage with French fries | 10,40 |
| French fries with ketchup (vg) | 7,80 |

BREAKFAST VARIATIONS

Monday to Saturday, from 9:15 to 10:00 am

Tiered breakfast platters with fresh, regional ingredients
– hearty, sweet, or custom-made.

MOUNTAIN BREAKFAST BUFFET

Sundays, from 9:15 to 10:30 am

Buffet featuring specialties from the gourmet region of
Vorarlberg. €29.00 Adults | €18.00 Children (ages 6–13)
| Free for children up to 5 years | Includes coffee, tea &
cocoa.

FRÖÖD COFFEE DATE

Daily, 9:15 to 10:15 am

Buy 1, get 1 free on all barista coffee specialties at the
Frööd bar.

MOUNTAIN BBQ BEI VOLLMOND

Dates: June 11 | July 10 | August 9 | September 7

Time: 6:00 pm – 9:15 pm. Spicy grilled specialties, salad
& dessert buffet, aperitif & panoramic views. €36.50
Adults | €19.50 Children (ages 6–13) | Free for children
up to 5 years | Includes free mountain and valley gondola
ride.

GIFTING FRÖÖD MOMENTS

The Frööd Spycher offers selected regional products.
Give the gift of culinary joy with Frööd vouchers.
Available directly at the restaurant or via email:
restaurants@s-hotels.com

OPENING HOURS

Open daily from 9:15 am to 4:15 pm

CAKES | DESSERTS | ICE CREAM (v)

EUR

| | |
|--|--------------|
| Kaiserschmarrn with stewed plums | 21,90 |
| Zemma Tip: Share the Kaiserschmarrn for 2–4 people | 33,60 |
| Fresh tray-baked cake with whipped cream | 7,60 |
| Homemade apple strudel with vanilla sauce or whipped cream | 10,70 |
| Cheesecake with curd and blueberries optionally with egg liqueur | 7,60 9,40 |
| Ice pancake with vanilla ice cream and chocolate sauce | 10,40 |
| Sorbet selection with berries (vg) | 9,80 |
| Iced coffee , stirred | 10,40 |

FROZEN YOGURT (v)

EUR

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|----------------------------------|------|
| Frozen Yogurt | |
| + fresh mint & elderflower syrup | 7,90 |
| + chocolate sauce & nuts | 7,90 |
| + colorful Smarties | 6,80 |

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 9:15 am to 10 am.

GOURMET BREAKFAST

EUR 24,80*

Selection of sausage, ham & cheese from Vorarlberg, smoked trout fillet, 1 boiled organic egg, bread selection, homemade jam, Vorarlberg organic honey, butter, 1 hot beverage, 1 glass of Vorarlberg direct juice, 1 glass of Prosecco.

VEGAN BREAKFAST

EUR 20,70*

Muesli-fruit bowl, seasonal raw veggie plate with hummus, bread selection, homemade jam, cheese, vegan spread, 1 hot beverage, 1 glass of Vorarlberg direct juice, 1 glass of Prosecco (vg)

MOUNTAINEER'S BREAKFAST

EUR 19,30*

Selection of sausage, ham & cheese from Vorarlberg, bread selection, homemade jam, Vorarlberg organic honey, butter, 1 hot beverage, 1 glass of Vorarlberg direct juice (v*)

VIENNESE BREAKFAST

EUR 12,60*

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

* price per person

PERFECT ADD-ONS

EUR

| | |
|---|------------|
| Ham & Eggs | 8,60 |
| 2 organic fried eggs, ham and farmhouse bread | |
| Scrambled organic egg | |
| with 2 organic eggs and farmhouse bread (v) | 6,20 |
| with bacon, onions, cheese (v*) | 6,60 |
| with tomato, mountain cheese, spinach (v) | 7,00 |
| Soft-boiled organic egg (v) | 2,60 |
| Smoked tofu + bread (vg) | 7,70 |
| Ländle cheese + bread (v, vg*) | 7,20 |
| Ländle sausage + bread | 7,20 |
| Hummus or vegan spread (vg) | 3,30 |
| Smoked trout fillet + bread | 12,20 |
| Pancake + homemade jam (v) | 9,10 |
| Pancake + nuts, Vorarlberg organic honey (v) | 10,40 |
| Plain or fruit yogurt (v) | 5,10 |
| Muesli with yogurt & fruit (v, vg*) | 6,60 |
| Buttermilk | 0,31 3,30 |
| 1 glass Prosecco Borgoluce Lampo | 0,11 6,60 |
| Vorarlberger direct juice | 0,251 3,90 |

We also offer gluten-free bread – please pre-order.

FRÖÖD MOUNTAIN BREAKFAST

Every Sunday in summer

9:15 to 10:30 am – Breakfast buffet

Rustic bread selection, freshly braided Sunday bread, the finest selection of cheese, sausages and ham from the gourmet region of Vorarlberg, a premium honey and jam selection, muesli corner and regional yogurt, scrambled eggs with fresh chives and bacon, Vorarlberg-style cornmeal pan, and of course grandma's legendary nougat and apricot dumplings.

€29.00 Adults | €18.00 Children (6–13 years) | Free for children under 5 | Includes coffee, tea, and cocoa.

BOOK
ONLINE AT
FRÖÖD.AT

DRINKS MENU



FROÖD

NATURAL THIRST QUENCHERS

EUR

| | | |
|---|-------|------|
| Frööd Iced Green Tea with apple juice, mint, mountain thyme. Homemade. No added sugar. | 0,5 l | 6,60 |
| Fraxner apple-cherry juice , sparkling | 0,5 l | 6,80 |
| | 0,3 l | 5,00 |

APERITIF | PROSECCO | CIDER

EUR

| | | |
|---|-------|--------------|
| Frööd Prosecco with blueberries, elderflower syrup, and fresh mint Non-alcoholic option with The Zero sparkling wine | | 10,40 |
| White wine spritzer with various syrups: apple-juniper, berry-grapefruit, cranberry | | 5,60 5,80 |
| Mirtillo Spritz, Lillet Berry, Lillet Orange | | 9,20 |
| Campari Soda | | 9,20 |
| Aperol Spritz Veneziano | 9,70 | 10,40 |
| Prosecco Borgoluce Lampo | 0,1 l | 6,60 |
| Möhl cloudy apple cider | 0,5 l | 7,50 |

NON-ALCOHOLIC BEVERAGES

EUR

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|--|--------|------|
| Montes Mineral Water (sparkling / still) | 0,33 l | 4,30 |
| | 0,75 l | 8,20 |
| VO ÜS sodas and juices from Vorarlberg Apple- or blackcurrant, with soda | 0,3 l | 4,60 |
| Cola, Cola Mix, Lemon, Herbal or Orange | 0,5 l | 6,30 |
| Pear-honey | 0,33 l | 4,80 |
| Sugar-free cola | 0,33 l | 4,60 |
| Schweppes Bitter Lemon | 0,3 l | 4,60 |
| | 0,5 l | 6,30 |
| Mountainwater raspberry-lemon or elderflower | 0,3 l | 4,10 |
| | 0,5 l | 5,50 |
| Red Bull | 0,25 l | 6,40 |

BEER

EUR

| | | |
|---|--------|------|
| Frastanzer Pils (organic) or Shandy (organic, draft) | 0,3 l | 5,20 |
| | 0,5 l | 6,20 |
| Frastanzer Freibier (alcohol-free, organic) | 0,33 l | 4,90 |
| Frastanzer s'Dunkle (dark beer, organic) | 0,33 l | 4,90 |
| Franziskaner wheat beer (alcohol-free) | 0,5 l | 6,40 |
| Franziskaner wheat beer (draft) | 0,3 l | 5,20 |
| | 0,5 l | 6,20 |
| Latschaur Brewery Pale Ale | 0,3 l | 4,70 |

KAFFEE | TEE | HOT CHOCOLATE

EUR

| | |
|---|------|
| Organic Fairtrade coffee | 4,90 |
| Cappuccino | 5,60 |
| Latte Macchiato | 6,20 |
| Espresso* | 4,60 |
| Double Espresso* | 6,60 |
| *Macchiato + 0,20 | |
| Black Dirty Latte | 6,60 |
| Espresso, milk, activated charcoal | |
| Frööd Irish Espresso | 9,50 |
| with Vorarlberg corn whisky and whipped cream | |
| Hot chocolate | 4,90 |
| with whipped cream | 5,80 |
| Hot Aperol | 8,20 |
| House Coffee with plum schnapps, whipped cream | 9,00 |
| Tea from the Teekanne Tea House | 4,80 |

Hot beverages are also available with oat milk. (vg)

DIGESTIF | FINE BRANDIES | SCHNAPPS

EUR

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| Fine brandies from Elmar Domig (Ludesch) | 2 cl |
| Stone pine, wild raspberry, elderflower, sour cherry | 7,70 |
| Plum, quince, Subirer pear, gentian, bilberry, sloe, wild cherry | 9,20 |
| Freihof & Pfanner schnapps | 2 cl |
| Gentian, hazelnut, fruit brandy (Obstler) | 4,70 |
| Hazelnut liqueur, honey pear brandy | 5,20 |
| Ramazotti, Appenzeller, Avena | 2 cl 5,20 |
| Jägermeister, Baileys, Amaretto | 4 cl 9,70 |



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

EXCERPT FROM THE WINE LIST



OPEN WINES

EUR

| | | |
|---|----------|-------|
| Kattus Grande Cuvée Sekt | 1/10 | 5,60 |
| Sparkling wine cellar Kattus, Vienna | 0,75 | 36,60 |
| Ried Hengstberg Grüner Veltliner | 2023 1/8 | 6,70 |
| Organic wine | 0,75 | 38,00 |
| Winery Soellner, Gösing am Wagram | | |
| Chardonnay | 2022 1/8 | 6,70 |
| Winery Unterhofer, South tyrol | 0,75 | 38,00 |
| Roter Veltliner | 2023 1/8 | 6,20 |
| Heiderer-Mayer, Baumgarten | 0,75 | 34,00 |
| Rosé vom Zweigelt | 2023 1/8 | 5,90 |
| Organic wine | 0,75 | 32,40 |
| Winery Jurtschitsch, Langenlois | | |
| Ried Sonnenberg Zweigelt-Rebe | 2021 1/8 | 6,20 |
| Organic wine | 0,75 | 34,00 |
| Winzerschlössl Kaiser, Eisenstadt | | |
| The Butcher Blaufränkisch | 2020 1/8 | 6,40 |
| Schwarz Wein, Andau | 0,75 | 36,50 |
| Carnuntum Cuvée | 2021 1/8 | 5,90 |
| Weingut Taferner, Göttlesbrunn | 0,75 | 32,40 |

FRIZZANTE BIS CHAMPAGNER

EUR

| | | |
|---|--------|-------|
| The Zero Schaumwein blanc | 0,75 l | 40,00 |
| Non-alcoholic sparkling wine from Austrian Welschriesling | | |
| Brut Blanc Sekt | 0,75 l | 40,50 |
| Finesparkling, Hohenems, Vorarlberg | | |
| Bründlmayer Rosé Brut | 0,75 l | 53,40 |
| Organic Frizzante | | |
| Langenlois, Kamptal | | |

WHITE WINE

EUR

| | | |
|--------------------------------------|-------------|--------|
| Unplugged Chardonnay | 2022 1,5 l | 79,00 |
| Winery Hannes Reeh, Andau | | |
| Muscaris | 2021 0,75 l | 34,00 |
| Winery Frühwirth, St. Anna am Aigen | | |
| Gumpoldskircher Rotgipfler | 2021 0,75 l | 42,70 |
| Organic wine | | |
| Winery Gebeshuber, Gumpoldskirchen | | |
| Riesling Heiligenstein | 2021 0,75 l | 50,00 |
| 1st vineyard Kamptal DAC Reserve | | |
| Jurtschitsch, Langenlois | | |
| Grüner Veltliner Smaragd (vg) | 2022 1,5 l | 108,00 |
| Ried Achleiten, Domäne Wachau | | |
| Dürnstein | | |

RED WINES

EUR

| | | |
|----------------------------------|-------------|--------|
| Zweigelt | 2022 0,75 l | 37,00 |
| Jacqueline Klein, Andau | | |
| Bienenfresser | 2019 0,75 l | 48,40 |
| Pitnauer, Göttlesbrunn | | |
| Zenith | 2019 0,75 l | 58,70 |
| Winery Strommer, Purbach | | |
| Appassimento Rosso | 2018 0,75 l | 34,00 |
| Cantina Valpolicella Negrar | | |
| Verona, Italy | | |
| Terra di Lavoro | 2012 1,5 l | 173,50 |
| Organic wine | | |
| Azienda Galardi, Campania, Italy | | |
| Schwarz rot | 2019 1,5 l | 159,00 |
| Schwarz, Andau | | |



Fröod's wine selection

Simply scan the QR code to explore the interactive wine pad. We are happy to assist you personally.



FROÖD

LOCALLY COOKED

LOCAL PRODUCTS – REGIONAL PARTNER SUPPLIERS

The following products are sourced based on seasonal availability:

Pork and veal from local farms and from the butcher Walser, Meiningen, Vorarlberg // Dairy products via Vorarlberg Milch, Feldkirch // Dairy products from Martin Meyer, Brand, Vorarlberg // Fresh cheese from Föhrenhof, Brand, Vorarlberg // Fresh cage-free eggs via Sennhof, Rankweil, Vorarlberg // Organic free-range eggs from Martinshof in Buch, Vorarlberg // Potatoes, fruits and vegetables depending on seasonal availability from Austria and the Lake Constance region // Trout fillet from the Güfel fish farm, Meiningen, Vorarlberg // Venison and venison sausage from the hunting grounds of Bürserberg and Brand // Mustard products from the Lustenauer mustard manufactory, Vorarlberg // Fruit-mustard sauces from Furore, Götzis, Vorarlberg // Whisky from the Broger private distillery, Klaus, Vorarlberg and from the Pfanner private distillery, Lauterach, Vorarlberg // Fine brandies from Elmar Domig, Ludesch, Vorarlberg // Distillates from the Gebhard Hämmerle private distillery, Lustenau, Vorarlberg // Organic white polenta from Dietrichs Kostbarkeiten, Lauterach, Vorarlberg // Vorarlberg organic honey from Honig Obmann, Nenzing, Vorarlberg // Organic beer and specialty beers from the Frastanzer Brewery, Frastanz, Vorarlberg // Lemonades and juices from Limo VO ÜS // Coffee from the Amann coffee roastery in Schwarzenberg and Lustenau, Vorarlberg // Direct-pressed juice from the Porod family, Fraxern, Vorarlberg // Meat and sausage products from the Fetz butcher, Andelsbuch, Vorarlberg // Specialty beer from Latschauer Brewery, Tschagguns, Vorarlberg // Sparkling wine from finesparkling, Hohenems, Vorarlberg // Bread and pastries from the Fuchs family, Bludenz, Vorarlberg

FRÖÖD SPYCHER

The Spycher was originally a storage building used by the Walser, a mountain people from what is now the Swiss canton of Valais, who settled further Alpine areas during the Middle Ages. The roots of the local people in Brandnertal trace back to 12 Walser families.

In the Frööd Spycher, you'll find a selection of regional products we truly love – perfect to enjoy here or take home.

SUSTAINABLE TEA FROM TEEKANNE



What actually makes a tea sustainable? On the one hand, it's resource conservation and climate protection to the cup, and on the other hand fair working conditions for all involved and environmentally friendly packaging.

The raw materials for the selected tea varieties are purchased from organic farming, the production site in Salzburg operates on a climate-neutral basis and the paper packaging is completely recyclable and FSC certified. The pyramid bags incl. label are made of sustainable PLA material, which can be disposed of in organic waste and is compostable.

The BIO Teekanne tea selection in Frööd is free from synthetic pesticides and artificial additives.

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

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.

Vitalizing Herbs | Organic herbal tea

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

