

Berghotel

ZELL AM SEE SCHMITTENHÖHE



„AUSZEIT“

SERVUS IN THE NEW BERGHOTEL SCHMITTENHÖHE

HIGH UP AT 2000m

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SEIT
1874

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ENGLISH
MAGAZINE

A WIND OF CHANGE IN THE MOUNTAIN HOTEL SCHMITTENHÖHE

Peter Pfeffer & Wolfgang Weiss



As of May 1st, Schmittenhöhebahn
AG is the new tenant
of the venerable mountain hotel
at the summit of the
Schmittenhöhe

For the first time in the long history of the mountain hotel, the cable car company is taking over the management of the business, which stands like a lighthouse high above Zell am See, on the summit of the Schmittenhöhe. Herwig and Birgit Schiefer retired at the end of the winter season and the new management is bringing a breath of fresh air to the traditional hotel at almost 2,000 m above sea level. Long-time hotel and project manager Wolfgang Weiss has taken over the position of director. Flanked by the former managing director of the AreitAlm Peter Pfeffer as his deputy, the motivated duo has big plans for the future. „The mountain hotel is a 1,000-star hotel,” laughs Wolfgang Weiss, who most recently worked as director of the Zeller Grand Hotel, and explains: „Anyone who has ever spent a night at the

summit of the Schmittenhöhe will never forget this impressive view of the starry sky!” Spending the night on the summit, high above Zell am See, in peace and quiet, yet with perfect service, stylish comfort and all the amenities of a recently completely renovated hotel, is certainly one of the reasons speaking in favor of the new concept of the mountain hotel. Peter Pfeffer, deputy director and responsible for the gastronomic area of the mountain hotel, adds: “In addition, there is the outstanding cuisine that we offer in the two-storey à la carte restaurant and café with a panoramic sun terrace. “The best of Austria” is our motto and with sophisticated, down-to-earth cuisine with classics from Austria, we want to delight our guests. The roof terrace in particular, with its incredible view of 30 three-thousand-meter

peaks, will become a culinary meeting point for connoisseurs in the summer. In addition to accommodation and gastronomy, entertainment will be the third pillar of the hotel concept. „Events, seminars, weddings, concerts or, in winter, sophisticated après-ski: The mountain hotel offers the perfect stage for unforgettable events and celebrations in a premium location above Zell am See.” Since May 9, 2024, the restaurant has opened its doors to hungry hikers and summiters, and the hotel will start operating after minor adaptations in the course of early summer. Wolfgang Weiss reveals: “We are still filtering through many ideas and plans. We are already looking forward to the first bookings for the summer. One thing is certain: we want to offer guests an unforgettable holiday with all-round service.

They can arrive in Zell am See relaxed and with light luggage by train and are shuttled to the valley station. There, in the InfoCenter at the Schmittenhöhebahn valley station, they are received in the welcome area and given everything they need for their holiday before they float comfortably up to the mountain hotel in the gondola. Without any stress, he enjoys the fresh mountain air at 2,000 meters on hikes and walks, relaxes in the wellness area, experiences sunrises and, in winter, the unique feeling of making his first turns on freshly groomed slopes.”

“MY LIFE’S WORK IN NEW HANDS”



Hotelier and restaurateur Herwig Schiefer, known to many guests as the entertainer “SchnapsHans”, is handing over his “baby” to Schmittenhöhebahn AG after four decades. “I say goodbye with a smile in one eye and a tear in the other,” as the restaurateur explains with heart and soul: „I was in the fortunate position of being able to transform the mountain hotel into a top hotel with four stars, two restaurants, a sun terrace and a unique spa area within one generation. I am delighted that my preferred candidate, Schmittenhöhebahn AG, is continuing the successful operation of the mountain hotel as the new tenant. This means that the future of this jewel is secured and it will receive the appreciation it deserves.” Herwig and his wife Birgit find it particularly difficult to say goodbye to all the regular guests and long-standing employees who have long since become friends. Herwig Schiefer says: “SchnapsHans has become a brand/legend far beyond the borders of Austria.

I can certainly imagine being there as a DJ and entertainer in the SchnapsHans Bar for a few days next winter. But I am now 70 years old, retiring and looking forward to travelling the world near and far in the next few years.”



Herwig Schiefer

GONDOLAS INSTEAD OF DRIVING



Travel information:

Arrival information: The gondola lift takes our guests directly to the Berghotel Schmittenhöhe at 2000m above sea level between 9:00 a.m. and 4:30 p.m. (last ascent!). It is not possible to drive up or down by car! If you decide to give your own car a vacation, you can travel comfortably by train (night trains from all over Europe are also available). Then take a transfer from Zell am See train station to the Schmittenhöhe station and a 10-minute gondola ride in the Porsche Design gondola directly into the mountain world on the Schmittenhöhe. You will overcome 1,000 meters in altitude and find yourself back at the Berghotel Schmittenhöhe, at 2,000m above sea level. Flight passengers and transfer guests from the central airports in the area to the hotel only need to practice time management: the last ascent with the gondola is at 4:30 p.m. Of course, there are also covered or open parking spaces available on site.

These are reserved and taken into account separately in the reservation confirmation. The Berghotel Schmittenhöhe is situated in a unique mountain location directly above the town and Lake Zell. A 360° view of the Berchtesgaden Alps with the Watzmann in the north, the Dachstein and the Niedere Tauern in the east, the Hohe Tauern with the Grossglockner and Kitzsteinhorn right in front of you, the Zillertal Alps and the Wilder Kaiser make people seem tiny even in this scenery and offer a unique scenario. The Berghotel Schmittenhöhe does not categorize itself by stars, a clear starry sky categorizes the Berghotel Schmittenhöhe with 1000 stars or more and this since 1874.

SEE.
HEAR.
FEEL.



A high mountain hut, only with more comfort

2000m above sea level not only has an effect on the mind and mood, but also on the entire body after a certain length of stay. Have you ever considered the effect of sunlight and light, breathing fresh mountain air and the restorative effect on the lungs, relaxation through seeing clear colors or contours and other effects of the elements on the mind and body? Imagine a mountain closing; the last

gondola leaves the area. You are one of only a few guests left who can feel, experience and enjoy the silence and the sound of the wind, the fresh mountain air, the clear colors and contours, the lightness of the body and the resting of the mind. Believe us, you will sleep ... very well and deeply and, above all, sleep a lot. This is another effect that the mountain has on you.

Hiking, paragliding, yoga, sauna, cold water bathing, forest walks, eating well and drinking even better ... quite unspectacular summer vacation values.

01.07. - 06.09.2024

WOCHENPROGRAMM WEEKLY PROGRAM



Melden Sie
sich hier an!
Register here!

MO/MON

01.07. - 02.09.2024

Nahes Gipfelglück

Treffpunkt: 9:00 Uhr
trassXpress Talstation
Dauer 4 Stunden

Nearby Summit Bliss

Meeting point: 9.00 am
trassXpress valley station
Duration 4 hours

MI/WED

03.07. - 04.09.2024

Bergyoga

Treffpunkt: 8:45 Uhr
trassXpress Talstation
Dauer 2 Stunden

Mountain yoga

Meeting point: 8.45 am
trassXpress valley station
Duration 2 hours

FR/FRI

05.07. - 06.09.2024

Kräuter- und Genusswanderung

Treffpunkt: 9:00 Uhr
trassXpress Talstation
Dauer ca. 3 Stunden
Erwachsene €15,- / Kinder €7,50

Herbal and tasting hike

Meeting point: 9.00 am
trassXpress valley station
Duration approx. 3 hours
adults €15,- / children €7,50



1874



1890

1895
Visit of the
Empress Sissi



1900

1945
Confiscation of the
US occupying power



1950

1987
Takeover from
Herwig Schiefer



TODAY

FROM THE REFUGE TO THE MOUNTAIN HOTEL

150 years of a fairy-tale. Success story with imperial flair

Once upon a time ... that's how the most beautiful fairy tales begin. And the story of the Berghotel Schmittenhöhe is also a fairy tale, which started out as a small refuge long before the first cable car was built. It was back in 1874, when Rudolf Riemann opened up the first hiking trails on the Schmittenhöhe and the Alpine Club bought this small shelter on the summit and converted it into a refuge with 11 beds. Under changing ownership, the refuge was extended in the following years to include an inn and increased to 50 beds. One memorable event was certainly the visit of Empress Elisabeth in 1885, when Empress Sisi herself hiked up from Zell am See early in the morning, where Her Majesty „deigned to linger“ at the mountain hotel for the sunrise. Just a few years later, when the refuge had long since become more of a hotel than a hut, Emperor Franz Joseph I also visited the Schmittenhöhe in the „Schmittenwagerl“ and spent the night in the mountain hotel. „Schmittenwagerl“ were small mountain carriages pulled

led by mules or horses, in which summer visitors were taken to the summit. In memory of Empress Sisi, the then hotelier Karl Haschke had the Elisabeth Chapel built right next to the Berghotel. At the turn of the century, the Berghotel Schmittenhöhe was the largest mountain hotel in the Austro-Hungarian monarchy. The hotel remained closed during the war years, but the success story resumed with the opening of the Schmittenhöhebahn cable car on December 31, 1927. In 1945, the hotel was confiscated by the US occupying forces and run as a ski training center. Under KR Franz Gramshammer, the hotel was expanded in 1955 to 100 beds with all the comforts of the time. In 1987, Herwig Schiefer bought the hotel after a two-year operating partnership with Franz Gramshammer and ran it extremely successfully together with his wife Birgit and son Denis until the 2023/24 winter season. Today, the mountain hotel offers 56 modern rooms and apartments for 150 overnight guests.

From this summer, the new „Kaiserblick“ panorama platform at the Schmittenhöhebahn mountain station will offer unique views (from above and below) and perspectives

Since Zell's local mountain was opened up by the Schmittenhöhebahn almost 100 years ago, hikers, nature lovers, skiers and sun worshippers have been able to enjoy the breathtaking panorama in comfort. To make it even easier to experience the view, a panorama platform has been built on the south side of the mountain station, projecting far beyond the edge of the mountain. From the exhibition room, the partly glass-floored walkway leads 30 meters up to lofty heights. Telescopes bring the 30 three-thousand-metre peaks all around very close and a photo point is the best opportunity for souvenir photos and perfect Instagram shots. A truly outstanding attraction!

OUTLOOK ON ...

... the Sisi circular trail

An ideal combination with a trip to the „Kaiserblick“ panorama platform is the historical circular trail, dedicated to Empress Sisi, who once admired the sunrise here. The path passes below the panorama platform and leads once around the summit.

... Lake Zell

The crystal-clear water of Lake Zell glistens deep below the panorama platform and you can watch the MS Schmittenhöhe from the Schmittenhöhe (boat) fleet on its round trips.

... 30 three-thousand-meter peaks

The mountain panorama around the Panorama Platform is gigantic! It's not for nothing that the Schmittenhöhe is nicknamed the „Panorama Mountain“. Not less than 30 three-thousand-metre peaks proudly line up and with a telescope you can take a close look at the „high celebrities“, such as Austria's highest mountain, the Grossglockner, or the Dachstein, which is 64 kilometers away (as the crow flies) linear distance.

OPENING
WEEKEND
12. + 14.07.24



SONNKOEGEL

SISI CIRCULAR ROUTE

ZELLER LAKE

STORAG POND
PLETTSAUKOPF

30 THREE THOUSAND METER PEAKS



SCHMIDOLINS WORLD OF EXPERIENCE



The "strong-as-a-dragon" children's paradise on the Schmittenhöhe

Schmidolin is simply part of your family vacation on the Schmitten! The young vacation guests enthusiastically follow the adventurous dragon on the Pinzgau family mountain at every turn. Where exactly? Find out more about the dragon's world of adventure and Schmidolin's baptism of fire on the Schmittenhöhe!

The Schmitten dragon makes your family vacation varied and adventurous. With these child-friendly offers, it will delight young vacation guests in particular:

- Baptism of fire adventure trail for the whole family.
- Playgrounds to let off steam
- Schmidolin's fire chair e-motocross park as a real test of courage
- Off-road park
- High-altitude promenade with exciting themed boards on plants and animals
- Free membership of the Schmidolin Club for children between 4 and 10 years old



Schmidolin's Feuertaufe

Ausstellung/Exhibition
Areit 1400 & Gamecorner

Schmitten
Offroad Park

AreitLounge

E-Motocross Park

areitXpress

Selbstver-
sorgungerraum

Speicherteich Plettsaukopf
Plettsaukopf reservoir

Schmidolin's
Flying Fox

cityXpress

SCHMIDOLINS BAPTISM OF FIRE IN ZELL AM SEE

Children of all ages are put to the test by Schmidolin in Salzburger Land. His baptism of fire adventure hiking trail is - as the name suggests - a real challenge! Tricky questions, daring tests of courage and exciting tasks - hiking becomes child's play. But the effort is worth it, we promise!

Because step by step, Schmidolin grows up in a particularly creative way. The children even help him to learn how to breathe fire. Whoever solves all the puzzles and documents this in the adventure pass will receive a well-deserved reward at the end. But until then, Schmidolin's baptism of fire is a long, eventful journey ...

How to reach Schmidolin's world of experience:

- Ascent with the areitXpress Salzachtal-Bundesstraße 8, 5700 Zell am See
- Ascent with the cityXpress Schmittenstrasse 7, 5700 Zell am See) and subsequent hike via route 56
- On foot from the valley via the routes (see hiking map): 50 and 56, 57, 50 and 56, 57, 52, 53 and 56 as well as 54, 53 and 56, 52, 53 and 56, via 51



Celebrate with joy and freedom

Whether with family, friends or colleagues. You can always celebrate. And we have room for everyone. Dance to rousing music, enjoy refreshing drinks and party until the early hours of the morning. Treat yourself to this extraordinary experience and celebrate at lofty heights!

BOOK THE
SCHNAPS-HANS



Entertainment beyond all boundaries. Can't imagine the Berghotel Schmittenhöhe without Schnaps-Hans? You don't have to. Simply book Schnaps-Hans for your legendary party.

EVENTS

Business at new heights

Our conference room with panoramic view is the ideal place for inspiring meetings and seminars. Here, optimal facilities are combined with breathtaking views to inspire your creativity. Team spirit and your team's sense of togetherness. Whether on joint hikes or action-packed outdoor activities - your team will become an unbeatable unit here. Present your products and innovations in an exclusive environment that will impress your customers and business partners. At the Berghotel Schmittenhöhe you have the opportunity to present your products in a unique ambience and leave a lasting impression.



WE STRIVE FOR QUALITY!

Pinzgau beef

Our butchery partners prefer to use Pinzgau cattle - for us oxen and calves - which are bred to around 500 kg or 250 kg with hay and alpine grasses as well as grain and the best feed. Pinzgauer cattle are basically a mixed beef and dairy breed, very versatile and robust. Its characteristics are a brown-white color, good hooves and high robustness.

Austrian pork

...is a quality product and is processed as fresh as possible. Our roast pork, for example, is re-generated in a hot-air oven, then cooled and sliced wafer-thin using a slicing machine. The seasoning and the constant infusion of beer result in a delicious taste and a fine crust. When purchasing, our chefs pay attention to the light red color and the fine grain and thus



THE BEST OF AUSTRIA

to the young age of the pork cuts. For the traditional roast pork, we use the „Schopfbraten“ - the last part of the back, which joins the long loin and ends at the head under the pork shoulder.

Haberl home bakery

The in-house bakery bakes our Kornsteak bread fresh every day, which consists of rye and wheat flour, barley, sunflower seeds, linseed, spelt flakes, yeast, bread spice, safflower oil and Grander water. We always serve it with a piece of mountain farmer's tea butter, which is produced by the Pinzgau dairy.

Fish

Not only cattle in Pinzgau, wherever there is water, there are also fish! Our regional fish farmers specialize mainly in char, trout or salmon trout. More rarely, we can count on whitefish, pike, zander or perch from Lake Zell. And did you know that Lake Zell was formed around 10,000 to 16,000 years ago, at the end of the last glacial period (the Ice Age). Originally the body of water stretched from Kaprun to Saalfelden, the remains of the largest body of water in the Innergebirg are equally popular with fishermen, sportsmen and nature lovers. The Salzach, Saalach and many tributaries or mountain lakes are another lifeline for our fish farmers.

Organic eggs

The supplier of organic eggs and occasionally fresh vegetables from the Stechaubauer organic farm in Saalfelden. Not only is the farming method organic, „the Stechaubauer also lives organically“. „We are convinced of what we do and do it out of passion. Working with nature has made us successful. We try to get to grips with problems as naturally as possible, for example by keeping pests in the crops in check through the targeted use of beneficial insects or by using natural home remedies. It is important to us to produce sustainably and to work for a better environment.“ says the philosophy of the organic farm. The circular economy has become our philosophy. By keeping livestock, the farm receives valuable fertilizer for our fields and greenhouses and the animals get the best feed. Harvest waste from vegetable growing is a welcome change to their diet. In vegetable growing in particular, we are passionate about product diversity. The main focus is on trying out new varieties. Even „old varieties“ and rarities are being cultivated again, which the team at the organic farm enjoys. This is why we have added faba beans (broad beans), physalis, artichokes, chillies in all colors, shapes and spiciness, tomatoes, kale and much more to our range.

Risotto rice

The risotto rice we use is from certified organic farming and comes from the Carnaroli variety. Carnaroli is a so-called medium-grain rice in the Superfino category and

was crossed in 1945 from the Vialone and Lencino varieties. It is used for creamy risottos that should remain al dente (with a bite). It has very compact, large, slender grains with a grain length of approx. 7-8 mm. In addition to this premium variety, the following are suitable for risotto recipes: rice varieties such as Arbonia, Baldo, Maratelli, Rosa Marchetti, Sant'Andrea or Vialone nano. Other rice varieties, e.g. the otherwise increasingly popular basmati rice, are not suitable as risotto rice because they do not bind sufficiently. We make every effort to obtain the finest organic rice from the northern Italian region of Piedmont, in particular around the towns of VerCELLI and Biella (near Milan). The vegetation period for organic rice is 103 days from germination to flowering and 160 days from germination to maturity. We are closely monitoring the initiatives for rice cultivation in Austria.

Fruits

Avocado-free zone at the Berghotel Schmittenhöhe: if you want avocados, perhaps organic avocados from Ecuador, then you will have to look elsewhere. Our superfruits are called cranberries or blueberries, granggn or wild cranberries, raspberries from local cultivation or from the forest, as well as strawberries (almost exclusively from local cultivation). We trust several suppliers in this regard, but above all the company UWE from Assling in East Tyrol. The Unterweger family business preserves these healthy local fruits for us in jams, syrups and spreads. Oswald, on the other hand, preserves the fruit and mushrooms for us in blast chillers and we receive them all year round as frozen goods, mostly organic, of course.

Spices

We pay tribute to the Wiberg company: in the distant year 1947, Wilhelm and Helene Berger, in neighboring Stuhlfelden, pursued an ambitious goal: to offer sausage producers ready-made spice blends with consistent taste quality. On February 18, 1947, the first name and surname of the company founder became the company name: WIBERG. What once began in Oberpinzgau, continued in Salzburg and is now known all over the world, is of course worth a partnership to us. That is why we source not only spices but also oils and vinegars from Wiberg and rely on the fact that professionals work for us. We know that!

Pinzgau milk

The farmers and their animals - small farms, big differences.

Our approximately 1,000 mountain farming families are at home in the Salzburg mountain regions of Pinzgau and Pongau as well as in the neighboring Kaiserwinkl in Tyrol. This small-scale agriculture provides the ideal breeding ground for the species-appropriate rearing of their cows. The topography of the landscape alone keeps mass production at bay. The cows are kept in a way that suits their nature. The small farms have an average of only twelve cows and master the special challenges of mountain farming on a daily basis. Here, every cow still has a name and is considered a member of the family. That is why the health of the animals and their species-appropriate husbandry is a matter of course. Mountain pastures and alpine meadows farmed close to nature offer plenty of exercise and the best feed, completely free from genetic engineering. Animal welfare is also the top priority when it comes to housing and feeding on the original farms. After all, the animals are not just numbers, but individuals with their own character that deserve attention. These are the best prerequisites for the sustainability of agriculture.

MOUNTAIN SAFETY

Alpine emergency call -	
Mountain rescue	140
Euro - Emergency call	112
Rescue	144
Police	133
Emergency medical service ..	141
Fire department	122

Alpine distress signal

Call for help:

6 signals within 1 minute
1 minute break
6 signals repeat within 1 minute



Respond:

3 signals within 1 minute
1 minute break
3 signals repeat within 1 minute



DID YOU KNOW?

Soup pot

...that the warm soup is the overture to the classic Viennese meal. Clear beef soup with garnishes such as meat strudel, frittatas, semolina dumplings, various dumplings, noodles, Schöberl and so on) is preferred. The old Viennese soup pot is reminiscent of the original form of the olla podrida (Spanish: rotting pot), which can also be found in the earliest Austrian cookbooks as ohly, oley, ollio and allapatrida. This (originally Spanish) stew made from many different types of meat and vegetables is best prepared for many eaters and is very variable due to the variety of ingredients. It was last served without any garnish as a highly concentrated bouillon at midnight to the guests of the court ball for „restoration“ (hence restaurant!); more recently, the Ollio was introduced for the 1987 Opera Ball. After „normal“ balls, the Hungarian goulash soup and Serbian bean soup are popular stomach restorers. Soup originally meant „everything that could be eaten with a spoon“ in Low German, whereas in Middle High German „supen“ means something like „to drink“.
Approx: 420 calories, 42g fat, 25g protein, 49g carbohydrates.

Tiroler-Dumplings

...that Tyrolean dumplings are actually Viennese bread dumplings, in Tyrol simply enriched with local smoked meat, often - but not always - used as a soup garnish. Originally, Tyrolean dumplings were prepared as flour dumplings - baked in lard. The meat is omitted during Lent.
Approx: calories 650, fat 30g, protein 20g, carbohydrates 60g, without soup

Goulash soup

...that the name of the dish was first printed in 1807, under the name „Gujasfleisch“. Of course, there are different variations of goulash soup: Szeged goulash soup is made from pork and cabbage, Viennese cuisine adds potatoes, and Viennese-style goulash soup is made as a bound brown soup as opposed to goulash soup cooked as a stew. Puszta soup is a dark, particularly spicy goulash soup. The Hungarian word for this delicious dish is gulyás, from gulyás „shepherd“, and hus, „meat“. Historically, goulash was a stew made by shepherds from lamb or beef. Paprika came later, but today it is an essential ingredient of a real goulash.
Approx: calories 674, fat 51g, protein 47g, carbohydrates 10g, without bread roll

Farmer's garden salads & vegetables

...that we only use fresh produce for our salads that can be grown as close to the season as possible. We are guided by what is available from our suppliers, who mainly strive for Austrian produce, but sometimes also have to expand into our neighboring countries (depending on the season).
Approx: calories 240, fat 10g, protein 19g, carbohydrates 41g

Wild garlic risotto

...that wild garlic is often confused with autumn crocus, lily of the valley, spotted arum, many-flowered whitethorn (Solomon's seal) and wild tulips when collected in local deciduous and mixed forests. Cases of poisoning can occur again and again. In March and April, depending on the altitude, the leaves of the wild garlic sprout individually from the ground, close together. They are clearly divided into a leaf surface and a thin, triangular leaf stalk. The leaves are lime green, lanceolate and pointed at the end. Their upper side is glossy, the underside matt, the veins are slightly prominent and run parallel. When crushed, wild garlic leaves smell strongly of leek.
Approx: calories 545, fat 17g, protein 15g, carbohydrates 55g

Homemade tagliatelle

...that Pasta Asciutta is the generic term for all pasta products with Bolognese sauce. Spaghetti Bolognese therefore does not actually exist, this product would correctly be called Ragù alla Bolognese. It is also important to note that tagliatelle or lasagne are actually used as pasta for Ragù alla Bolognese and not spaghetti. Italian bolognese is made with minced meat and pancetta, ragù alla bolognese is made with mixed minced pork and beef. Try adding a small pinch of vanilla sugar to the tomato sauce in your Ragù alla Bolognese at home. This would enhance the flavor of the tomatoes.
Approx: calories 1,100, fat 60g, protein 52g, carbohydrates 100g

STARTERS / MAIN DISHES

INDULGENCE FROM THE ALPINE KITCHEN LEXICON

The best in the old Austrian soup pot (A.C.G.L.O)

€ 8,50

The Berghotel's specialty is a journey back in time through the soup kitchens of Austria. We use everything that is typical for the soup. From boiled beef, soup vegetables, noodles, semolina dumplings and frittatas to small cheese dumplings and spleen slices. All at once? Yes, all in one soup.

Tiroler dumplings or cheese dumplings in beef soup (A.C.G.L.O)

€ 7,50

A kitchen classic in Austria and not necessarily only intended as a starter. The dumplings are filling and contain lots of smoked meat and parsley. We make our Tyrolean dumplings with lots of spring onions and clarified butter, there are two dumplings in the soup plate. On request and with a surcharge, there can also be three ... just as you like!

DRINK RECOMMENDATION A good Spritzer Weiss consists of the best Welschriesling and fine soda from Grander water!

Grandma's Austrian-Hungarian goulash soup (A.L)

€ 8,50

The summer and winter specialty, the classic, warm, hearty and lovingly prepared goulash soup with beef, lots of onion, garlic, red wine, caraway, grated paprika sweet and yet spicy, refined with beef broth and only a few, but greasy potatoes cut into small pieces in the middle of the soup. Served with a Kaisersemmerl ...!

DRINK RECOMMENDATION A small beer before the wine, that's a must-have!

Farmer's garden salads & vegetables, fresh from the farmer from Saalfelden (A.M)

big € 11,50
or medium € 6,50

Our salad plates are based entirely on your personal wishes and ideas. We define a mixed salad as a mixture of lettuce (green salad, lamb's lettuce, iceberg lettuce, radicchio, etc.) and vegetables such as tomatoes, cabbage (dressed), cucumbers, peppers (dressed), etc. The portion size is around 200g, including dressing.

DRINK RECOMMENDATION Cheers with a glass of Sauvignon Blanc!

Wild garlic risotto with wild broccoli & Almsenner mountain cheese (A.G.L)

€ 14,50

The broccoli is already cooked with the risotto rice and processed together with a small bunch of fresh wild garlic (this has been freshly cut and vacuum-sealed in a jar). This allows us to offer wild garlic in summer. Fine butter for sautéing freshly chopped shallots and garlic as well as vegetable soup for infusion provide a fresh taste from the nearby forest. Swiss stone pine needles are not only pleasing to the eye, the essential oil of the pine cones is also incorporated into the wild garlic risotto. We use Almsenner mountain cheese from the Pinzgau dairy to complete the dish.

DRINK RECOMMENDATION A good Riesling or Sauvignon Blanc goes perfectly with mushroom and rice dishes.

Homemade tagliatelle with ragù, bacon, ham, peas (A.L)

€ 14,50

This dish, known as a South Tyrolean pasta specialty, is characterized by tradition and taste as a mountain product. Italy, although South Tyrol, and pasta, sauce based on Ragù alla Bolognese, served with Pinzgau bacon and ham, peas and mushrooms, onions and garlic. The fresh Almsenner Glocknerkönig with 50% F.i.T. is a must.

DRINK RECOMMENDATION Red and white wine, for example Cabernet Sauvignon, Merlot or Chardonnay, go well with pasta, Sauvignon Blanc or Riesling.

DID YOU KNOW?

East Tyrolean Schlipfkrapfen

...that Schlipfkrapfen are a regional pasta specialty from East Tyrol. They are similar to Italian ravioli and are therefore called ravioli tirolesi or mezzelune (half moons) in Italy. Similar dumplings can also be found in neighboring regions of Tyrol, such as Kärntner Kasnudeln (Schlutzkrapfen), Cjalzons (or Cjalzons or Cjalsons) from Friuli and Maultaschen from Swabia. In the Ladin valleys, Schlutzkrapfen are called Casunzei or Crafuncins. The German name is derived from the word schlu(t)zen, which is commonly used in East and South Tyrol (but also in Carinthia).

Approx: calories 490, fat 21g, protein 12g, carbohydrates 57g

Four kinds of dumplings

...that a dumpling (derived from the Old German Kugel, Knolle), Bohemian dumpling (elongated shape and cut), Klump (Franconian or Friesland), Nudel (Austria and South Tyrol) or Klops (Germany), ...is always a ball of dough that is poached or steamed in salted water. In any form, whether potato-based, with meat or vegetables, with herbs or just with lard, it is always a classic dish from the Habsburg monarchy.

Approx: calories 1,050, fat 33g, protein 47g, carbohydrates 145g.

Organic "Tartare"

...that the dish is named after the Asian steppe people of the Tartars, who were said to have ridden raw pieces of meat under their saddles and then eaten them. In Italy, the Albese veal tartare (carne cruda all'albese), which consists of lean meat from the Fassone calf, is highly prized.

Approx: calories 420, fat 19g, protein 38g, carbohydrates 28g

Roast pork carpaccio

...that the expression "it's not worth a chanterelle to me" has manifested itself in the language as an appreciation of chanterelles. Horseradish is a root vegetable or cruciferous plant. It is also known as horseradish. However, horseradish should not be consumed by people with histamine intolerance, intestinal and stomach ulcers or kidney problems. The root is used as a vegetable, herb or antiviral medicine. Our horseradish comes from the main cultivation area of southern Styria, cultivation and harvesting require many years of experience and good horseradish is a testament to the skill of the vegetable farmer.

Approx: 280 calories, 16g fat, 23g protein, 14g carbohydrates.

Styrian fried chicken

...that chicken breasts taste best when they are marinated in buttermilk the day before and left to marinate overnight in a cool place. All our chickens come from an Austrian quality farm, which is of course AMA certified and can also claim to be organic. This means that we meet all the criteria.

Approx: 450 calories, 58g fat, 156g protein, 62g carbohydrates.

Wiener schnitzel of veal

...that the Wiener Schnitzel was first mentioned in Maria Neudecker's Viennese cookbook from 1831. It possibly goes back to a recipe from the Italian Cotoletta alla Milanese. Legend has it that the Austrian Field Marshal Radetzky brought the recipe back from Italy. The recipe was also passed on to Emperor Franz Joseph I.

Approx: 530 calories, 10g fat, 55g protein, 60g carbohydrates

East Tiroler Schlipfkrapfen versus Kärntner Kasnudeln, green salad (A.C.G) € 14,50

The house specialty is a pasta dish made from wheat and rye flour, filled with potato and curd cheese. Seven pieces of Schlipfkrapfen are served with melted butter with fresh sage, which is added at your own discretion together with grated mountain cheese. We serve a green salad to refresh the palate with a refreshing raspberry dressing. On request, 4 Schlipfkrapfen and 2 Kärntner Kasnudeln can also be served. Then you have a comparison!

DRINK RECOMMENDATION A Pinot Blanc would go perfectly with traditional Tyrolean cuisine.

Austrian dumplings in nut butter, green salad (A.C.G.L) € 17,50

Take a cheese dumpling with fried onions, a spinach dumpling, a beet dumpling, a roasted Tyrolean dumpling with egg, grated mountain cheese, nut butter and a green leaf salad (preferably with pumpkin seed oil). This is a quadruple of dumplings.

DRINK RECOMMENDATION We recommend a glass of Sauvignon Blanc with the dumpling plate

Organic „Tatar“ from the local „Ox“ Portion size approx 150g (A.C.G.L.M) € 18,50

We use hand-cut and minced fillet of beef from Pinzgau cattle. Our beef fillet tartare is served with Austrian delicatessen gherkins, fresh onions from the Waldviertel, chopped parsley, tomato puree, an organic egg from Stechauhof in Saalfelden and homemade delicatessen mustard from East Tyrol as well as high-quality olive oil.

DRINK RECOMMENDATION Some typical spices and herbs do not go well with every wine. We therefore recommend a glass of Grüner Veltliner or a glass of beer.

Upper Austrian roast pork carpaccio with pickled chanterelles, Horseradish, liver sausage praline & gnocchi (A.C.G.L) € 14,50

Thinly sliced roast pork with horseradish or horseradish sauce. Our horseradish sauce is freshly prepared by our chefs using cream, chicken stock, spices and butter. Real chanterelles, chanterelles or roe deer mushrooms are blanched and frozen until late summer. We would like to thank our regular guests for the supply of chanterelles in the coming fall.

DRINK RECOMMENDATION The host recommends a glass of Grüner Veltliner as a young Austrian wine. Of course, a glass of wheat beer would also be an excellent accompaniment.

Styrian fried chicken in pumpkin seed breading on potato - lamb's lettuce, cranberry mayonnaise (A.C.G) € 14,50

A real alternative to the typical Austrian fried chicken, which is served on lettuce and traditionally with pumpkin seed oil. The „Hauptensalat“ is complemented with lamb's lettuce, fresh from the valley, carrot strips, cucumber slices and potato salad with young onions and refined with pumpkin seeds. An apple and pear dressing gives the salad a really good bite and a hearty acidity. The chicken strips fried in hot oil are served on top and drizzled with pumpkin seed oil. Our tasty Kornsteak bread goes well with this. Served with a piece of mountain farmer's tea butter from the Pinzgau dairy.

DRINK RECOMMENDATION Pinot Blanc or a Morillon are an excellent match.

Wiener schnitzel of local veal, parsley potatoes, cranberries (A.C.G) € 24,50

The classic from Schnitzel-Land. Our partner farms supply us with a veal topside (160g), i.e. the best meat for the Wiener Schnitzel. We serve it with classic Waldviertler Ditta organic potatoes, one of the most popular waxy potato varieties. A slice of lemon and a classic pickled cranberry jam are a must.

DRINK RECOMMENDATION We recommend a good glass of Grüner Veltliner or Pinot Blanc to go with it.

INTERESTED IN ALTERNATIVES TO SCHNITZEL?

OUR ALTERNATIVES FOR YOU:

- | | |
|---|---------|
| Baked cordon bleu of Gustino pork with parsley potatoes (A.C.G) | € 19,50 |
| Roasted corn-fed chicken breast with risi bisi (A.G) | € 17,50 |
| Roast beef onions (roasted beef) with vegetables - roast potatoes (A.G) | € 24,50 |



DID YOU KNOW?

Pinsa instead of pizza

...**the** alternative to the typical Italian pizza. Pinsa is based on sourdough, airier, lighter and therefore more digestible for some, simply different. Pinsa is also not rolled out but squashed, topped with ingredients and baked WITHOUT A LOT OF PIZZA CHEESE. We make them with local cheese.

Kcal 911, fat 22g, protein 51g, carbohydrates 123g.

Minute steak of beef fillet on plucked lettuce, vegetables in vanilla butter

...**that** tournedos is a steak about the thickness of a thumb made from the middle and head of the beef fillet. A Tournedo Rossini, with foie gras and truffle, is well known. Our partners strive for cuts of meat from Pinzgau cattle, which are specially sourced for our farms. Choose between Bleu, English, Medikum, Medium Well, Well Done.

Kcal 700, fat 45g, protein 62g, carbohydrates 12g.

Leogang salmon trout fillet Müllerin style, wild garlic risotto and wild broccoli

...**that** the char belongs to the genus of salmon fish. Fish farming in Austria has its origins in the tradition of the monasteries. The church year used to have around 130 days of fasting, so fish was an important substitute for the forbidden meat. In addition, fish with valuable omega-3 fatty acids and excellent taste is simply perfect from a nutritional point of view. Fishing paradises in Austria include the Salzkammergut, Upper Austria, Carinthia and Lake Zell.

Kcal 550, fat 58g, protein 15g, carbohydrates 8g

ALTERNATIVELY COOKED

PLANT NURSERY

Lactose-free special

Please ask for products with lactose-free milk.

Wiener Schnitzel breaded with lactose-free milk
Kaiserschmarrn

Milk and butter can be found in a few products such as wild garlic risotto, Schlipfkrapfen (can also be made with olive oil), dumpling mixture, breadcrumbs

Gluten free

Tartare with gluten-free bread
Roast pork carpaccio with gluten-free bread
Fried chicken in gluten-free breadcrumbs
Wiener schnitzel in gluten-free breadcrumbs
Cordon Bleu in gluten-free breadcrumbs
Roasted corn-fed chicken breast
Onion roast
Minute steak
Natural salmon trout not coated in flour

Vegetarian

Pure cheese dumplings without soup
Ribbon noodles without bacon
Schlipfkrapfen
Four kinds of dumplings without Tyrolean dumplings
Pinsa with chanterelles, sour cream & spring onions
Desserts

Vegetarian & gluten-free

Wild garlic risotto
Kaiserschmarrn made with gluten-free flour

Vegan & vegetarian & gluten-free

Farmer's garden salad
Vegan Schlipfkrapfen would be with olive oil instead of butter

Try pinsa instead of pizza topped with (A.G):

€ 11,50

- Bacon, cheese, tomatoes, rocket salad
- Cheese, tomatoes, wild garlic pesto, red onion
- Chanterelles, sour cream, spring onions

DRINK RECOMMENDATION Ask the host to recommend a flat and fine white wine.

Minute steak of beef fillet on plucked lettuce, vegetables in vanilla butter (A.G.L.M) € 26,50

Take the best of the fillet of beef, grill this prime cut on an 800° grill, serve with homemade herb butter on a fresh leaf salad with raspberry dressing, vegetables (depending on the season) in vanilla butter. Served with homemade potato chips.

DRINK RECOMMENDATION A high-quality dish calls for an equally high-quality wine. A glass of red wine from our winegrowers.

Salmon trout fillet Müllerin-style, wild garlic risotto and wild broccoli (A.D.G) €24,50

Water-rich Salzburg offers perfect conditions for fresh fish. The local brook trout is very popular alongside trout. A classic way to prepare the fresh fish is to dredge it in flour, fry it and serve it with lemon butter. Serve with a creamy wild garlic risotto.

DRINK RECOMMENDATION A delicate, dry Riesling or a Grüner Veltliner.



CHILDREN'S
DISHES € 7,90
PER PORTION

CHILDLIKE

Rösti pancakes with ham
Tyrolean potato gröstl with bacon
Fish sticks with potato
Portion of sweet potato wedges or
French fries classic € 3,90



Kids burger with fries
Schnitzel strips with potato salad
Chicken fillet with rice
Pizza Minis
Cheese spaetzle for children without onions
Schmidolin noodles Bolognese
Pancakes with roasted vegetables



Strauben with vanilla ice cream, chocolate sauce
Pancakes with Wachau apricots or chocolate sauce (2 pieces)
Baked apple slices with vanilla ice cream
Apricot and curd cheese dumplings
Waldviertler poppy seed noodles



Inclusive prices in Euro

SAY YES TO SWEET AUSTRIA



DID YOU KNOW?

Cream slice

...that cream slices are rectangular pieces of cake with at least two types of cream? Modern cream slices were invented and refined as Krémes in the Austro-Hungarian monarchy in 1800. Approx: Kcal 480, fat 44g, protein 7g, carbohydrates 35g

Apple strudel

...that apple strudel has its origins in Arabia? The recipe finally came to Vienna via Egypt, Syria and Turkey, and the originally intended marching rations for the Turkish troops were adopted in the Austro-Hungarian Monarchy. Sour apples are still called „Strudler“ at weekly markets in Austria today. Approx: calories 767, fat 33g, protein 14g, carbohydrates 105g (without cream)

Sachertorte

...that Franz Sacher invented the Sachertorte back in 1832 as an apprentice in Prince Metternich's household. The Sachertorte found its way into cookery books when „conching“, a stirring technique for chocolate, was developed. Approx: calories 750, fat 30g, protein 10g, carbohydrates 115g

Kaiserschmarrn

...that Schmarrn comes from Bavarian-Austrian cuisine. It is usually a flour-based dish, but related types include Semmelschmarrn, Grießschmarrn and Kartoffelschmarrn. It always involves a „torn“ dough. Approx: calories 750, fat 30g, protein 10g, carbohydrates 115g

Currant cream slice (A.C.G) € 7,50

Cake base (puff pastry) with spelt flour and eggs, vanilla pudding on the cake base, then currant mixture (egg white and currant). Served with a scoop of raspberry ice cream.

A second piece of Austria € 7,50 History: the apple strudel (A.C.G)

Strudel dough, sour apples, nuts, breadcrumbs, raisins, cinnamon and a large portion of cream or vanilla sauce or vanilla ice cream.

DRINK RECOMMENDATION Viennese coffee specialty for men or women.

A piece of Viennese history is € 7,50 the Sachertorte (A.C.G)

Probably the most famous chocolate cake in the world. Only available in its original form at the Hotel Sacher in Vienna and can be enjoyed in a unique way. The Sacher cake consists of a Sacher mixture with apricot jam and chocolate icing. A specialty from Austria!

DRINK RECOMMENDATION Viennese coffee specialty for men or women.

Kaiserschmarrn classic € 14,50 with toaster different variations possible (A.C.G)

Wheat flour or spelt flour is mixed with hay milk and two eggs to make a dough, then baked in clarified butter, with wild cherries, wild cranberries (Granggn) or blueberries added to the Schmarrn - we can also add apricot or plum roast, apple sauce, elderberry roast, vanilla or chocolate sauce, or a scoop of ice cream if you like. Are you overwhelmed? Then just have the Kaiserschmarrn the classic way!

DRINK RECOMMENDATION A good glass of cold milk.

ASK FOR OUR
ICE CREAM MENU,
THERE ARE 7 CUPS
TO CHOOSE FROM!

Inclusive prices in Euro

THE VIENNESE COFFEE HOUSE CULTURE

For us, the best of Austria is philosophy and virtue:

To bring you a touch of this culture on the most beautiful panoramic mountain in Austria, to emphasize the philosophy with "the best from Austria", we will take you on a journey of Austrian coffee house specialties, directly to the center of Vienna: a cup of filter coffee, a croissant, of course a Sacher cake or a strudel, perhaps a cream slice and a small breakfast with a croissant would also go well with a Viennese coffee house.

Grandma's filter coffee mug € 2,80

Extended black € 3,80

as a mocha infused in a large bowl of hot water

Single carriage € 4,40

a mocha with a topping of whipped cream and served in a glass

Mazargan € 4,60

is a double mocha chilled with ice cubes and maraschino, served in a glass

Capuchin € 4,60

is the name of a double mocha with whipped cream in the cup

The iced coffee € 9,00

is served either stirred or as Viennese iced coffee with vanilla ice cream and coffee poured over it

Caffé Latte € 4,80

in Vienna it's a mocha with lots of milk and milk foam served in a glass

Cappuccino € 4,40

in Vienna it's a mocha with lots of milk and milk foam served in a glass

Fanziscans € 4,40

a Viennese melange with whipped cream instead of milk foam topping

Coffee upside down € 4,80

a mocha with lots of milk

Melange € 3,80

is a mocha with warm milk and milk foam topping

Little brown € 3,50

Use one or two mochas, with or without coffee cream.

The small bowl of gold € 3,50

a mocha infused with hot milk served in a small mocha cup

Obermayer € 4,60

a double mocha with cold, liquid cream using an inverted spoon

Irish Coffee € 8,50

served as a double mocha with Irish whiskey, sugar and whipped cream in a glass

Inklusivpreise in Euro

ABOUT ALLERGENS

DID YOU KNOW? ...that an allergy usually triggers severe symptoms such as reddening of the skin or swelling, possibly shortness of breath, while most intolerances mainly cause problems with digestion, concentration or tiredness/sleep disorders. Whatever the case, anyone who suffers from it knows what we are talking about. In order to do justice to this extensive topic in the best possible way, we request detailed information from you. We will be happy to respond to your individual concerns. We have prepared gluten-free bread and pastries from the Schär company. Spelt pasta and spelt bread are always in stock. The specially listed dishes (p. 16) can be prepared gluten-free, vegan or partially vegetarian. We are happy

to consider vegan and vegetarian dishes. However, we ask for your understanding that we are unable to offer specialties prepared in accordance with „halal“, which is common in Islam, or „kosher“, which complies with Jewish dietary laws.

However, we can point out that we prepare our products fresh and source them from regional suppliers. We cannot accept any liability for deviations or classification in the Allergen Ordinance due to feed or ingredients in feed or food that are not known to us or have not been communicated to us. Instead, we pay strict attention to the labeling and quality of our suppliers.



EXTRACT FROM
OF OUR WINE LIST

PLEASE ASK
FOR THE LARGE
WINE LIST

WHITE WINE

Riesling Urgestein 2022 0,75l € 35,00

Winery Schloss Gobelsburg, Langenlois, Kampal, 12.5 % vol. dry, beguiling bouquet of vineyard peach and Gravensteiner, playful and delicately structured. playful and delicate; quite powerful on the palate, pleasant fullness of extract, everything in balance, balanced, rounded off by crisp acidity, relatively long, an optimal Riesling of the lighter class

Sauvignon Blanc
Jakobi 2022 0,75l € 37,00

Sauvignon Blanc Jakobi 2022, Gross winery, Leutschach, Südsteiermark, 11.5 % vol. dry, very typical grapey muscat nose, fine spicy aromas with a hint of citrus and grapefruit, some elderflower, lively acidity, juicy and animating to drink, perfect aperitif wine

Morillon 2022 0,75l € 39,00

Weingut Polz, Südsteiermark, 12.5% vol. dry, intense greenish yellow, slight hints of ripe stone fruit on the nose, this aroma intensifies on the palate and is supported by fine Burgundy notes, the finish impresses with fine minerality and well-integrated acidity structure, perfect food companion

Grüner Veltliner
Senftenberger Piri 2023 0,75l € 42,00

Weingut Nigl, Senftenberg, Kremstal, 12.5% vol.; dry medium, yellow-green, silver reflections, delicate floral nuances of fresh apricots, a hint of meadow herbs, mineral touch. Juicy, white apple, lively acidity structure, lemony finish.



SPARKLING WINE

Rosé Frizzante 0,75l € 32,00

Weingut Strass, Draßmarkt, Mittelburgenland, 12% vol. alcohol, onion skin color. Fine berry fruit on the nose. Lively, refreshing on the palate, slight residual sweetness, good acid structure. Fruity finish. An excellent aperitif.

RED WINE

Blaufränkisch Horitschon
2021 0,75l € 31,00

Weingut Strass, Draßmarkt, Mittelburgenland, 14% vol. dry, Vivid carmine garnet, violet reflections, broad ochre rim. Delicately smoky and herbal-spicy dark berry fruit, delicate vanilla and bergamot. Medium body, red cherries, fine acidity, delicate tannins, mineral-salty finish, already drinkable, fresh style

Zweigelt 2019 0,75l € 37,00

Weingut Heinrich, Gols, Neusiedlersee, 13.0 % vol. dry, strong ruby garnet, delicate leafy and spicy cherry and plum fruit on the nose, delicate orange zest, some blackberry jelly, medium body on the palate, fine red berry nuances, lively acid structure.

Cabernet Sauvignon
2021 0,75l € 37,00

Weingut Pfnaisl, Deutschkreuz, Mittelburgenland, dry Dark ruby garnet, violet reflections, ochre rim. Delicate woodherb spice, a hint of red cherries, powerful, nutty nuances. Medium body, fine tannin structure, powerful, red berries, fine spicy finish, good food companion.

Rosso e Nero 2020 0,75l € 52,00

Weingut Pöckl, Mönchhof, Neusiedlersee Cuvee from Zweigelt, Blaufränkisch, Merlot and Cabernet Sauvignon. 14.0% vol. dry Deep dark ruby garnet, opaque core, violet reflections, delicate edge brightening. Black forest berry confit underlaid with fine wood spice, a hint of plums, licorice, candied violets. Taut, elegant, ripe tannins, finely spicy, cassis notes on the finish, tobacco after-taste, lingers well.



SNACKS BREADS

MINIMUM ORDER
4 PCS. PER PORTION
JOUR COOKIES
EACH APPROX
8X4 CM:

€ 2,00

- Brown bread with lots of butter and fresh chives, radishes
- Brown bread or wholemeal bread with Liptauer spread
- Brown bread or wholemeal bread with herb cream cheese
- Brown bread with minced meat

€ 2,50

- Brown bread with scrambled eggs and chives
- Beer pretzel with butter
- Warm salted breadsticks with ham and fresh horseradish
- Snack roll with butter and topped with Pinzgau mountain cheese
- Snack bread with Salzburg bacon and pickled cucumber
- Schnitzel strip roll
- Leberkäse roll with pepperoni
- Viennese croissant with butter



NEVER MISS AN EVENT AGAIN.

EARLY MORNING
PINT & BARBECUE
EVERY WEEKEND

The Schnaps-Hans Bar and the Schnaps-Hans Terrace are well-known and predestined for events of all kinds. Whether it's a weekly morning pint, a party with DJ and DJanes, Schnaps-Hans himself as an entertainer and fire-up, a concert by the band or a classical cultural concert, cabaret or other entertainment and entertainment programs, ...one of the best known and most beautifully situated event locations is at the guests' feet. Experience a wonderful Sunday with a morning pint followed by a barbecue. on our website you will find our current mountain events: www.berghotel-schmittenhoehe.at



DJ ON
STAGE

IMPERIALLY ENTHRONED DIRECTLY ON THE MOUNTAIN



COMFORT WITH A REMOTE VIEW THE PERFECT MIX FOR A GOOD SLEEP

When was the last time you slept soundly, had a good dream, let yourself go? When did your lungs really get some fresh air? Pollen and grass allergies were not an issue. When did your eyes and senses enjoy the natural contrasts of white, blue, yellow-gold, gray, brown and green? When were your thoughts detached from everyday life and surrendered to the moment? If you can't answer all these questions immediately, then it's time to stop off at the Berghotel Schmittenhöhe (2,000m) and surrender to the feeling of a relaxing vacation!

Rooms & suites

Our rooms are all furnished with natural materials. Each room has a box-spring bed, shower and

WC (some separate), hairdryer, flatscreen TV, free WiFi, safe, bathrobe and of course an exclusive view of the surrounding mountains & Lake Zell or the Glemmtal valley and the Hohe Tauern.

Double room

1-2 persons
25-35 m²
partly balcony

Comfort room

Double room
2-4 persons
35-45 m²
some with balcony

Comfort suite

4-6 persons
40-75 m²
partly with balcony

Inquire now:

FROM € 95.00
PER PERSON
WITH BREAKFAST
IN THE PRE &
OFF-SEASON



Regeneration room with one of the most beautiful views of the mountains and lake in Austria

Culinary delights with the best from Austria, known by everyone & yet so delicious & easy to prepare:

Our à la carte restaurant extends over 2 floors in a cozy traditional style with lots of wood. A breathtaking view awaits you on our sun terrace while you experience a delicious culinary journey through Austria, where the focus is on Austrian specialties, some of which have almost been forgotten. And yet we are always open to new interpretations. The Genussalm is the perfect place for indulgence - let us spoil you!



Celebrated in an exclusive setting!

The right life partner has been found. Now it's time to find the perfect setting for those all-important words. When it comes to planning their dream wedding, every bridal couple has their own ideas. But they all agree on one thing: the location has to be something special. There is no better place to receive the first congratulations, enjoy a delicious meal and celebrate in style. With this view, nobody can say no.



WHERE SKI-IN & SKI-OUT WAS PROBABLY INVENTED

Winter outlook

Do you want to be the first on the slopes in winter? Would you like to have already explored the most beautiful slopes before the first guests arrive on the cable car and are still standing in the valley station? The Berghotel Schmittenhöhe is the starting point where ski-in and ski-out are not just slogans, but have been invented. Where in any case „the mountain is calling“ is experienced. And it calls loudly: eight hours of activity with sports, entertainment with après-ski and fun on vacation. And then ... 16 hours of pure rest and relaxation, culinary delights with food and drink and a cozy get-together in the hotel bar. A different kind of vacation, like in a high mountain hut, only with much more comfort.



Our partners:



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