

RESTAURANT ÖTZTALER STUBE



The Ötztaler Stube opens its doors
for a truly special culinary experience,
curated by our **Chef de Cuisine, Stefan Speiser**,
and his talented **Sous Chef, Julia Gutenbrunner**.

Together, they form a team dedicated to passionately
and skillfully reimagining regional cuisine,
honoring the roots and diversity of the Ötztal region.

Alongside them is our **host, Marcel Altmann**,
who, with heartfelt hospitality and a love for detail,
transforms your evening into an unforgettable experience.

We wish you a delightful evening!

5-COURSE MENU INCLUDING COVER € 160

7-COURSE MENU INCLUDING COVER € 190

WINEPAIRING € 146

NON-ALCOHOLIC ACCOMPANIMENT € 62



We are pleased to accommodate special dietary requirements and intolerances.
We can prepare a vegetarian menu on request.



Dim Sum • coffee kombucha • oyster mushrooms • spinach
crispy shiso roll • beetroot • cream cheese • madagascar pepper
croustade • wasabi • pea • citrus
kohlrabi • broccoli • dandelion • smoked almond • fennel

sourdough bread • pretzel sticks
butter candle • jus
spruce butter • goat's cheese
baked potato • curd cheese • mountain cheese

ALPINE CAVIAR smoked trout • asparagus • pomelo
2019 ZIEREGG PRIVAT Sauvignon Blanc • Domaine Müller

WINTER VEGETABLES bitter lettuce • cashew • lemon pepper
2022 HOCHBERG Gemischter Satz • Wine estate Gesellmann

SKREI COD capsicum-dashi • scallop • kaffir lime
2020 HERMITAGE BLANC • Domaine Jean-Louis Chave

TURBOT wild garlic • crispy chicken skin • morel
2022 GLORIA Chardonnay • Wine estate Kollwentz

KING OYSTER MUSHROOM radish • seaweed • ponzu
2020 BAROLO • Elio Altare

yeast dumplings • buttermilk • corn • suave

LAMB lingonberries • turnips • rosemary
2017 FLOR DE PINGUS Tempranillo • Dominio de Pingus

IVOIRE 35% pear • rice koji • basil
BRUT RESERVE • Billecart-Salmon

homemade praline
canelés • coffee
curd cheese vanilla ball
popsicle • pineapple • pink pepper