

*Alpine. Local. Exquisite.*

# GOURMET RESTAURANT ÖTZTALER STUBE

**DISCOVER THE ONLY RESTAURANT IN SÖLDEN BOASTING  
THREE TOQUES BY GAULT&MILLAU.**

Surprise your taste buds with culinary delights and exquisite wines in the Ötztaler Stube.

The fine dining restaurant is a place of harmony,  
embedded in the earthy ambience of a 50-year-old Swiss pinewood lounge.

Our wine cellar is the treasure chamber of the house, with more than 30,000 bottles.  
The keeper of this treasure is **Maître d'hôtel Martin Sperdin**. With expertise, sensitivity  
and unwavering passion, he has shaped the wine culture for over two decades.

Flavours, consistency, taste: **Chef de cuisine Michael Kofler and his team**  
make sure everything turns out the way it should.  
Each course is a divine combination of flavours.

*„Solely the best local ingredients combined with a passion  
for my home region – that’s my philosophy on gourmet cuisine.  
We create all dishes collaboratively with the team.  
That makes every evening extraordinary for our guests and us.“*

Michael Kofler, Chef de cuisine

*We are especially  
proud of this*



**3 TOQUES & 16 POINTS  
GAULT&MILLAU 2024**

**4 STARS & 91 POINTS  
GUIDE A LA CARTE 2023**

**3 FORKS & 92 POINTS  
FALSTAFF RESTAURANT GUIDE 2024**

## ÖTZTALER STUBE COVER

Homemade bread with flour and cereals organically farmed by the Glatzl family from  
Haiming/Ötztal, Tyrolean bacon spread, salted beurre noisette,  
organic olive oil Nuñez de Prado, flower of oil' from Baena/Spain

€ 7

# DEGUSTATION MENU

## AMUSE-GUEULE

Billecart-Salmon Brut Nature

## \* PORK FROM SÖLDEN \*

celery · turnip · bacon

Wine estate Velich 2018 Tiglat · Chardonnay

## SALMON TROUT FROM LÄNGENFELD

radish · lingonberries

Domaine Laporte 2022 Le Rochoy Silex · Sancerre

## \* PUMPKIN \*

fallow deer from Sölden · black truffle

Wine estate Nigl 2012 Ried Pellinge · Grüner Veltliner

## \* TYROLEAN BEEF & WAGYU \*

roasted potatoes · onions

Wine estate Gesellmann 2018 Bela Rex

Cabernet Sauvignon · Merlot

## \* BUTTERMILK \*

chestnut · quince

Wine estate Ott 2018 Tausend Rosen

Grüner Veltliner · medium dry

## PECORINO GENUSSBUNKER' CHEESE

black currant

Quinta do Noval Ruby · Port

\* 4-COURSE MENU € 125 \*

6-COURSE MENU € 156

WINE RECOMMENDATION € 94

# VEGETARIAN MENU

## AMUSE-GUEULE

Billecart-Salmon Brut Nature

## \* CORN \*

egg yolk · chickweed

Wine estate Michael Wenzel 2021 Quarz · Furmint

## JERUSALEM ARTICHOKE

cauliflower · peanut

Wine estate Gross 2015 Sulz · Sauvignon Blanc

## \* PUMPKIN \*

radicchio · black nut

Château de Beaucastel 2005

Châteauneuf-du-Pape Blanc

## \* POINTED CABBAGE \*

lentils · caraway · bread dumpling

Wine estate Juris 2017 Reserve · St. Laurent

## \* BUTTERMILK \*

chestnut · quince

Weingut Ott 2018 Tausend Rosen

Grüner Veltliner · medium dry

## PECORINO GENUSSBUNKER' CHEESE

black currant

Quinta do Noval Ruby · Port

\* 4-COURSE MENU € 104 \*

6-COURSE MENU € 125

WINE RECOMMENDATION € 88

