

WELCOME



Celebrate the moment and say yes to life! Take a deep breath. Own your time – to party, enjoy and recharge your batteries. Most importantly:

Make every experience extraordinary!

Our **MODERN ALPINE DINING concept** combines **regional culinary** with medditeranean and modern influences. We're glad to serve you with suitable wine accompaniment from our **wine list** on request.

At our wine & cocktailbar you will be provided with aperitifs, liquid intermediate courses as well as exceptional digestifs.

Soaring above - our imposing **SWAROVSKI-Eagle**.

jezz – your time is now

Connection is what we want to achieve. Savour time together.

We invite you to relax, party and spend your time in our multifaceted resort.

Enjoy **quality time** on toboggan-evenings with friends, Live-DJ-parties or exquisite culinary events. Live life to the fullest!

We're a young team that turns an innovative, life-affirming hotel-, gastronomy- and eventconcept into reality here at jezz Alm. We want our guests to have an immersive experience together and take home more than just memories of the view, great drinks and amazing food.

Everything's possible and one thing is certain: jezz is you-time!

Pine & Rosé sparkling wine | pine-lemonade

With their unique combination of pinearoma and sparkling freshness both options offer a refreshing alternative to popular summer drinks like Aperol, Lillet or ice teas.

Pine & Rosé sparkling wine	0,1l	7,5
Weingut Albrecht Schwegler, Schwaben – Germany		

jezz pine-lemonade	0,5l	7,5
refreshing pine soda lemon rosemary		

NEW | mountain pine-lemonade

Mountain pine-lemonade	0,5l	7,5
refreshing mountain pine soda lemon rosemary		

Alpine Oyster	3 oysters	24,0
salty sea breeze subject to availability	6 oysters	45,0

Caviar

salty | crème fraîche | subject to availability

Grüll 10 g	65,0
Grüll 20 g	115,0
Malossol Selection 25 g	75,0
Malossol Platinum 50 g	185,0
Beluga 50 g	385,0
IKRINKA Green Line 100 g	280,0

Bergfeuer

chef's table from the kitchen and grill for 6 or more people	per person	129,0
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1. Course

KaiserKrapfen chef's choice | prawns | snails from Ellmau

2. Course

tomahawk steak | beef filet | crown of lamb | ribs | chicken praliné
 rocket salad | rosemary potatoes | grilled vegetables | herb butter | dips | housebread

3. Course

creme brûlée | berryragout | salted caramel ice cream

Our mountain fire is also available for grilling by yourself.
 We'll heat the **OFYR-grill** for you.

Armer Bauer

3 mini potatoes	char caviar sour cream	14,5
	chanterelles bacon mountain cheese	14,5

Alpine Donut by Thomas Ellwanger

Austrian Donuts combine tradition and freedom. Inspired by the highest peaks and the most beautiful valleys in Austria we bring together the best ingredients for an authentic alpine cuisine. The Kiachl or Krapfen in Austria, Langos in Hungary or Donuts in the USA –the culinary delicacy of the alpine regions.

beef tatar pickled onion chives egg yolk	22,5
burrata red cabbage chanterelles venison ham truffle	19,5
char honey mustard herbs kaviar beetroot tatar	19,5

Bergbauer „Deluxe“-KaiserJause

sausage and cheese specialties from the region for 2 or more people till 5 p.m.	
per person	24,5

jezz Alm SteakEdition (Tagliata, for 2 or more people)

burrata | basilpesto | rocket salad | cherry tomatoes | parmesan | mountain herb potatoes

200g rumpsteak	per person	48,0
200g beef filet	per person	60,0
Add-on:		
4 pcs. prawn		16,00
pepper cream sauce		4,00

STARTERS

Starters | Salad

Burrata VEGETARISCH	19,5
walnut apple rosemary house bread	
Beef tatar	27,5
quail egg chive emulsion pickled onions pickled egg yolk house bread	
Char	21,5
pickled parsnip lovage buttermilk	
Kaiserschnecken - snails	19,5
6 snails herb butter house bread	
Gambas	29,5
black tiger prawns garlic aioli house bread 8 prawns	

SOUPS

Soup

Strong beef soup with	pancakestrips	8,0
	1 cheese dumpling or bacon dumpling	9,5
	2 cheese dumplings or bacon dumplings	13,5
Mountain herb soup		15,5
beetroot char filet		
Chestnut cream soup		18,5
bacon pear celery		

SALADS

jezz Alm Salat

house dressing | vegetables | meadow herbs | blueberries | nuts

small side salad		7,5
large salad	basic	17,5
	with goat cheese & truffle honey	23,5
	with corn-fed chicken breast	25,5
	with 4 prawns	35,5
	with 200g rump steak	37,5

Buckwheatbowl

beetroot | mango | radish | cucumber | carrot | meadow herbs | pomegranate

basic	19,5
with goat cheese & truffle honey	25,5
with corn-fed chicken breast	27,5
with 4 prawns	37,5
with 200g rumpsteak	39,5

Chanterellebowl

Rice | beetroot | mango | radish | cucumber | carrot | meadow herbs | pomegranate

basic	19,5
with goat cheese & truffle honey	25,5
with corn-fed chicken breast	27,5
with 4 prawns	37,5
with 200g rumpsteak	39,5

M E A T

Main Course

Wiener Schnitzel	33,5
veal cranberries parsley potatoes	
jezz Alm Cordon Bleu	36,5
veal mountain cheese bacon cranberries parsley potatoes	
Zwiebelrostbraten	38,5
200 g rumpsteak two kinds of onions beans with bacon rosemary potatoes	
Venison back in herb crust	39,5
savoy cabbage blackberries celery hazelnuts	
Veal loin wrapped in sage and bacon	38,5
chanterellerisotto rosemary peach port wine jus	
Kaiserkrappen Wilder Kaiser	29,5
red cabbage pulled pork bacon chips pine-mountainherbpotatoe	
Two kinds of lamb	42,5
savoy cabbage blackberries celery hazelnuts	

Steaks

Beef fillet	54,5
200g roasted vegetables herb butter pepper cream sauce rosemary potatoes	
Rumpsteak	38,5
200g roasted vegetables herb butter pepper cream sauce rosemary potatoes	
Add-on Steaks:	
surf & turf	3 prawns 12,0

Fish | Vegetarian

Char		35,5
lemon caper butter beetroot risotto wild broccoli saffron foam		
Spinach dumplings	VEGETARISCH	21,5
tomato sage butter lamb's lettuce parmesan cheese		
Tagliolini	VEGETARISCH	25,5
chives parmesan truffle cream		
	with char	37,5
	with 4 prawns	38,5
	with rumpsteak 200g	40,5

Dessert

Iced Kaisersprizz		11,5
Zirbe & Rosé raspberry sorbet tonicfoam		
Kaiserschmarrn		18,5
apple puree with or without rum raisins		
Lukewarm chocolate cake		15,5
blackberries vanilla ice cream		
Creme Brûlée		12,5
strawberries salted caramel ice cream		
Apple strudel	with whipped cream	7,0
	with vanilla sauce	8,5
	with ice cream	8,5
	with all of the above	10,5
Daily cakes		6,0

Cheese variation

different kinds of cheese fig mustard served on a board	19,5
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