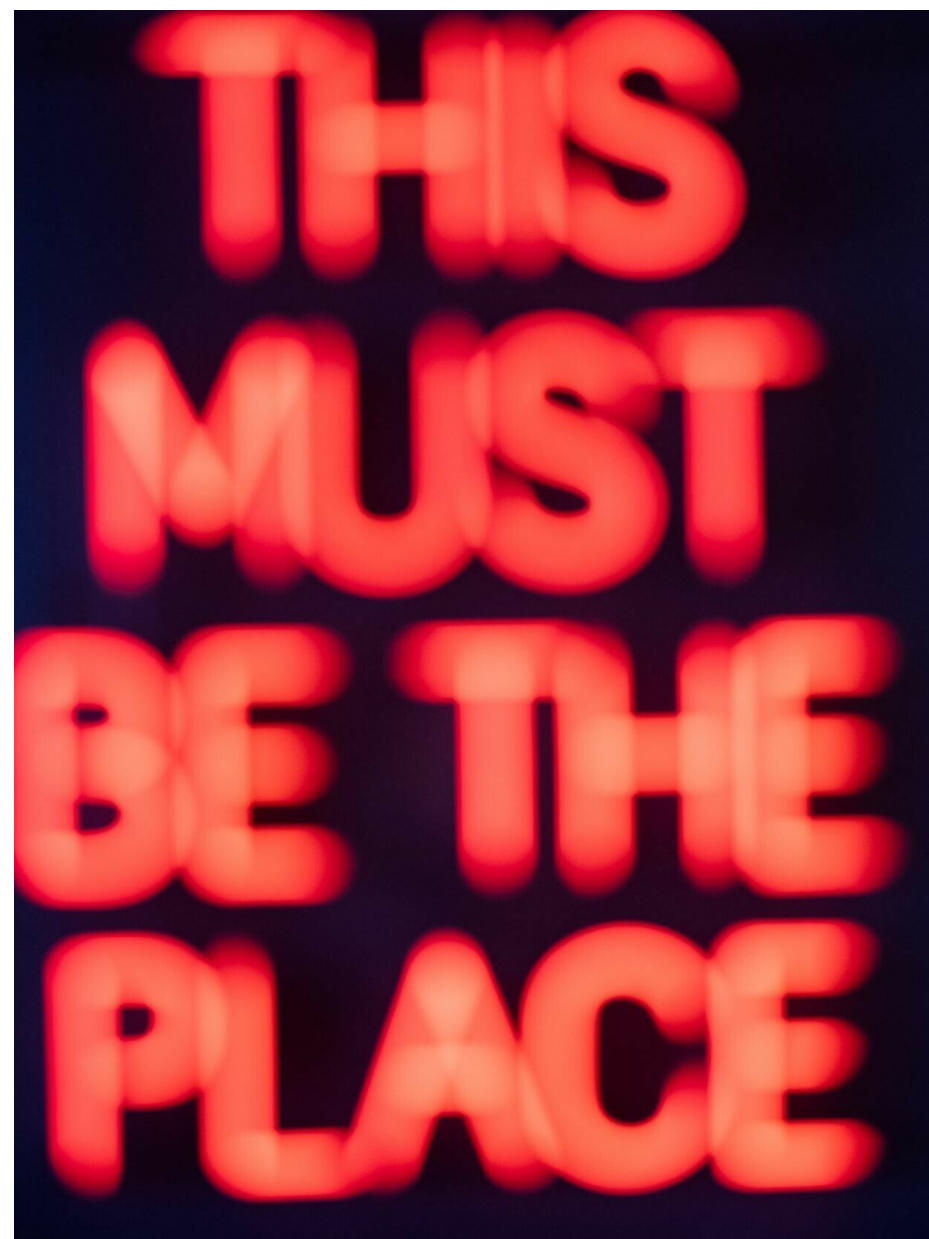


ROTE WAND POST

WILLKOMMEN IM ROTE WAND GOURMET HOTEL

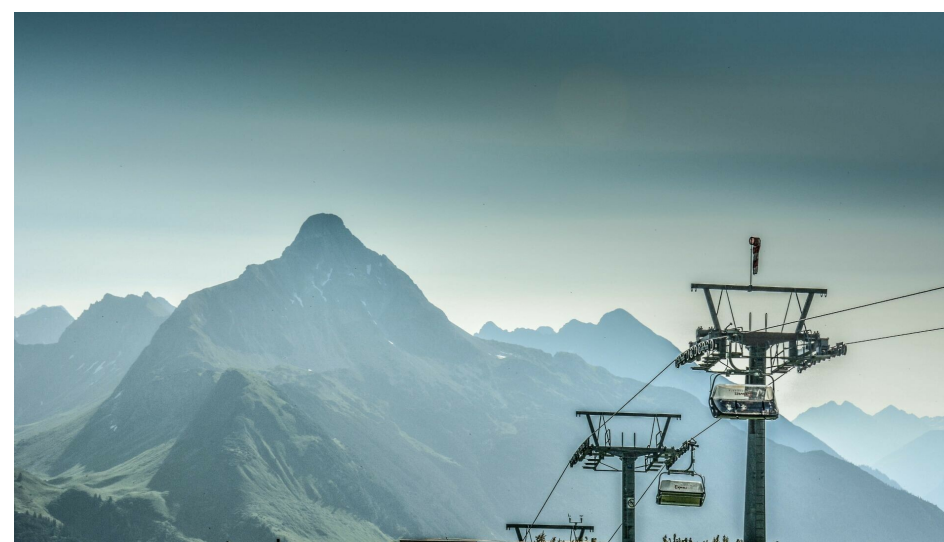
SUNDAY, APRIL 7th 2024



Dear Guests!

Today we are closing our doors until 20 June 2024
We thank you for your visit and wish you a safe journey home and
look forward to seeing you again - perhaps in the summer!

NEWS - Zuger Bergbahn will be open this summer in July and
August



Mountain summer „Rote Wand Experience“

5 nights 20.6.2024 to 6.10.2024

Discover summer in Lech. For five days, all options are open to you -
in beautiful nature and in the stylish luxury of the Rote Wand.
per person from € 1100,00

Simply relax and unwind during the mountain summer under
the mild summer sun on the Arlberg. Or would you prefer a
top-class action programme with guided hikes and dizzying
summit tours? Discover a summer paradise of superlatives
for five days.

Rote Wand Experience

- Welcome drink in our bar lounge
- First minibar refill
- Yoga, Pilates and a morning walk
- Use of our wellness area with 5 different saunas, ladies spa
with 2 saunas, spacious relaxation area, sunbathing lawn
- Indoor and outdoor pool
- Bathing bag with bathrobes and slippers during your stay
- Fitness room with Technogym equipment
- Including the Lech Card
- E-mountain bike hire for a fee

Culinary delights

Breakfast from the board from 7.30 am to 10.30 am
with regional ham, sausage and cheese specialities, yoghurt
and butter from our village, homemade jams, homemade
sourdough bread, croissants, pastries and cakes from our
pastry department

daily fresh juices and smoothies, muesli, vegetable salads
and various egg dishes, vegetable dishes and various desserts
such as pancakes, waffles, pancakes and Riebel from the ala
carte menu

Late lunch from 1.30 pm to 2.45 pm

Changing daily with a speciality such as trout from the Zug
fish pond, which we then grill for you, served with salad
from the large bowl, or a risotto from the Pecorino cheese
wheel, Kässpätzle from the wooden plaster, barbeque on the
terrace, etc. followed by a retro dessert.

Cake time from 15.00 to 17.00

Dinnertime

one evening at the Rote Wand Chefs Table, one event at
Friends & Fool, three evenings gourmet menu in the hotel
restaurant



Gourmet Breakfast



On the board

Homemade Sourdough Bread | Homemade Cake
Bee Honey | Zug Butter
Strawberry Jam | Fruits | Vegetables

Prosecco Ham | Bacon | Camembert | Emmental
Fresh Herb Cheese Dip

Celery-Apple-Ginger-Mint Shot
Orange Juice



Rundum

Yoghurt | Homemade Granola
Bircher Muesli



Aubergine Salad
Fish from Zuger Fishpond

Breadbasket with a varied selection from the in-house
bakery
and the Backstube Lech, Homemade Croissants

Breakfast Dishes of the Day

Probably the most difficult decision of the day!

Shakshuka | Paprika | Onion | Tomato | Cumin
Garlic | Egg | Parsley

Chickpea Ragout

Waffles | Apple Sauce | Berries



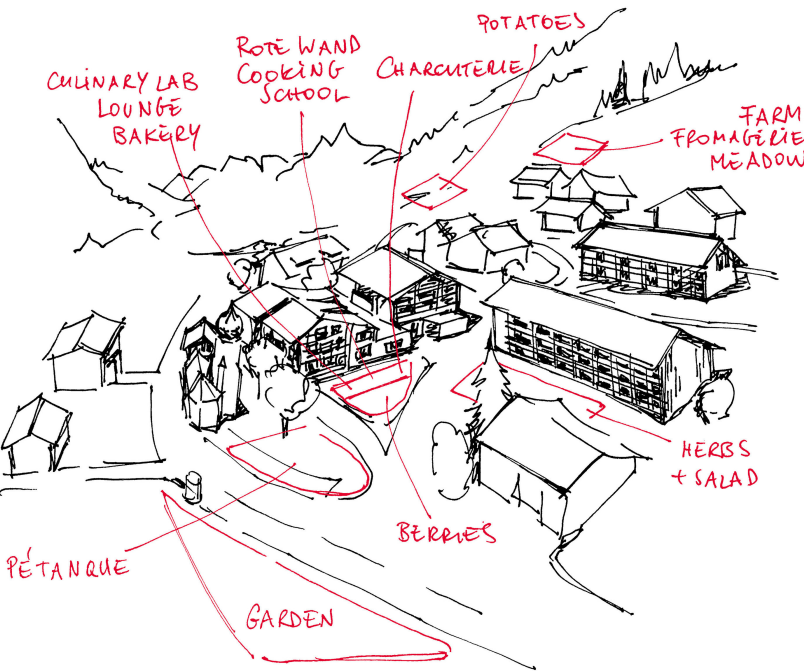
Friends and Fools – WTF?

OUR VISION.

It's big.

Farm and garden. Culinary Lab and Cookery School.
Bakery, Charcuterie and Fromagerie. We're tapping into
our agricultural heritage – and our culinary future. We are
building a community that goes far beyond our family,
including our young generation.

Last year, the Friends and Fools Lounge moved into our
former ski storage in the basement, where the famous
Sennkesselbar used to be. For anyone who doesn't exactly
know what Friends and Fools actually means, we've
summarised what we've come up with.



Why “Friends and Fools”?

We must admit up front, we are pretty crazy. Crazy about
everything that has to do with food, drink and high-class
hospitality. We never feel like we've reached the end of the
line with what we do, but instead try to improve. Every
single day. We look around the world, we have interesting
concepts and committed people on our radar with whom we
share one thing: an obsession for quality, for improvement,
for further development.

It was therefore clear to us that this madness must also be
reflected in the name of our latest concept. We are the crazy
ones — the Fools — and with what we do, we address our
friends and guests directly, who are just as crazy: the
Friends and Fools.

What kind of concept is “Friends and Fools”?

First and foremost, the “Friends and Fools” concept stands
for the centre of excellence that we are creating here at the
hotel. We are accumulating culinary knowledge — and this
is not only manifested in our large cookbook library, which
is housed in the Friends and Fools Lounge. We have set up
a well-equipped Culinary Lab and, in Jamie Unshelm, we
have a dedicated head chef who is burst- ing with ideas.

We regularly bring in expertise, people who have done
crazy and fantastic things in their lifetime. We try to not
only benefit from this knowledge ourselves, but also to
share it with everyone at Rote Wand — employees, guests
and people who are interested in special occasions.
“Friends and Fools” is an open concept in which everyone
can participate.