

WELCOME AT THE ALPENRESORT FLUCHTHORN****

luxurious and full of traditions and charm:

There is, of course, a reason why the Fluchthorn Alpine Resort right in the centre of Galtür was and still is the "number one hotel at the Square".

Combining a 100-year-old history of hospitality with what we expect of an alpine 4-star luxury hotel today - this is what the Fluchthorn Alpine Resort can do easily.

Right behind the new facade you will discover a holiday-home that will impress you with its both modern as well as cosy atmosphere from the very first sight. The ambience full of beloved Tyrolean traditions, the high-quality furnishing, the comfortable rooms and suites, the generously dimensioned spa and dining areas - the Fluchthorn Alpine resort blends all these parts perfectly.



In our business we are cooking with all allergens, unintentional cross contacts cannot fully be excluded.

For questions therefore please do not hesitate to ask our staff

****enjoy your meal** wishes you family Huber
and the Fluchthorn-team**



our homepage

INKLUSIVPREISE

RECOMMENDATION **FROM THE KITCHEN**

“SCHLEMMERPFAND’L”

Farmer Cordon Bleu
filled with bacon, and cranberries
on ham-cream-spaetzle
€ 27,80

TORTILLA WRAPS

Stuffed with peppers, onions, mushrooms, salad
served with steak fries and sour cream sauce

optionally with

~ beef strips € 22,90

~ vegetarian € 18,90

GOURMET SKEWER „ALPENRESORT“

fried beef, pork and chicken with French fries
and dip sauces
(cocktail sauce and herb-aioli)
€ 26,00

FONDUE CHINOISE

on advanced booking

beef, pork, chicken, various sauces
Pommes –frites, baked potato and vegetable
salad from buffet
€ 39,00

STARTERS

CARPACCIO FROM ALMOCHSEN

with basil pesto, pine nuts and parmesan

€ 19,50

BURRATA

served with fresh rucola, air-dried tomatoes and prosciutto

€ 15,20

PIQUANT CROSTINI

with avocado crème, 3 piece prawns and tomato salsa

€ 19,20

GARLIC BAGUETTE

€ 5,80

OUT OF THE SOUP POT

BEEF SOUP

solid ingredients to choose:

~ cheese dumplings	€ 6,20
~ cut pancakes	€ 5,80
~ vermicelli	€ 5,80

GARLIC CREAM SOUP

with brown bread croutons

€ 6,50

MEDITERRANEAN TOMATO SOUP

with basil cream

€ 6,60

LITTLE CULINARY DELIGHTS

CRUNCHY LETTUCES

with slices of fried chicken breast
with pumpkinseed oil dressing and garlic baguette
€ 18,20

STEAK TOAST „DORFMITTE“

small prime beef and fried pork on toast
salad and cocktail sauce
€ 23,00

MIXED SALAD

(in the evening from buffet/ one time serving)
€ 6,80

OF RIVER AND SEA

WILD HERB SALAD IN LEMON DRESSING

with fried tiger prawns and garlic baguette
€ 24,50

CRISPY FRIED ZANDER FILET

on grilled-paprika-risotto and horseradish-sauce
€ 25,20

TROUT FILET WITH ROASTED VEGETABLES- POTOATOES

and almond butter
€ 20,50

SALMON STEAK

with fine lemon tagliatelle and zucchini
€ 27,50

VEGETARIAN AND NOODLES

„PAZNAUNER“ CHEESE SPAETZLE

made of cheese from the own farm
and fresh fried onions

€ 14,90

VEGAN VEGETABLE-CURRY

with smoked tofu and rice

€ 17,50

PENNE WITH ROCKET AND PINE SEEDS

in tomato sauce

€ 15,40

NETTLE RAVIOLI

with wild garlic and cocktail tomatoes

€ 15,20

SPAGHETTI BOLOGNESE

€ 14,50

SPAGHETTI WITH TOMATENSAUCE

€ 12,50

TYROLEAN SPECIALITIES

„PAZNAUNER“ ONION ROAST BEEF

with wedges and bacon beans

€ 24,80

SADDLE STEAK OF PORK „TYROLEAN KIND“

coated with bacon and onion,
with rice and roasted vegetables

€ 22,50

VENISON GOULASCH

with potato dough noodles and lingonberries-apple

€ 23,80

HAM CREAM SPAETZLE

gratin with mountain pasture cheese

€ 14,80

„TIROLER GRÖST´L“ WITH FRIED EGG

and warm cabbage salad

€ 15,50

ALL MAIN COURSES CAN BE ORDERED
AS SMALL PORTIONS € -1,50

MAIN DISHES

PORK CORDON BLEU

with chive potatoes and lingonberries

€ 22,80

PORK OR VEAL WIENERSCHNITZEL

with French fries and lingonberries

€ 19,20 / € 26,50

„FLUCHTHORN-PAN“

pork filet stroganoff with butter spaetzle
and broccoli

€ 24,80

220G BEEF FILET

with French fries and roasted vegetables
served with pepper-sauce

€ 38,50

ENTRECOTE OF OX

with Wedges and almond-broccoli
served with Café de Paris butter

€ 32,00

PICCATA OF CHICKEN BREAST

on tomato paprika rice

€ 21,50

KIDS MENU

SPAGHETTI „MARIO“

with meat sauce

€ 8,30



SPAGHETTI „LUIGI“

with tomato sauce

€ 8,30

HARRY POTTER

small Wienerschnitzel with French fries

€ 11,50

SKYLANDER

chicken nuggets with French fries

€ 8,80

PUMUCKL

grilled sausage with French fries

€ 9,50

MC QUEEN

spaetzle with cream sauce

€ 7,50



DESSERTS

MOHR IM HEMD

(chocolate cake)

with vanilla ice cream and whipped cream

€ 9,20

SEMIFREDDO OF TONKA BEEN

with wildberry-sauce

€ 9,50

CRÊPE „ALPENRESORT“

with white vanilla ice cream, chocolate sauce and
whipped cream

€ 10,50

or with apricot jam

€ 7,50

HOMEMADE APPLESTRUDLE

€ 5,00

~ with whipped cream € 6,50

~ with vanilla sauce € 6,50

~ with vanilla ice cream € 6,50

CARAMELIZED “KAISERSCHMARREN”

with apple puree and stewed plums
(circa 20 min waiting time)

€ 15,50

AFFOGATO

Espresso and vanilla-icecream

€ 5,00

LIMONCELLO SORBET WITH PROSECCO

€ 8,20

PLEASE FEEL FREE TO ASK FOR OUR ICE CREAM MENU

INKLUSIVPREISE

The history of the Huber Hotels

First hotel of the success story was the **Wirler Hof** in Galtür – a 4-star-Tophotel for all person, who looking for some exceptional. Its privileged location at the foot of the Ballunspitze makes the Wirler farm in summer and winter a holiday paradise spoiled by nature.

Right in the middle of the mountains of the Silvretta is the **Almhof**, also awarded four stars. Here master chef Hermann Huber celebrates a culinary art that is admired far beyond the region. Tyrol's agricultural tradition and upscale, international gastronomy merge into a tasty unit.

In the middle of Galtür presents the **Alpine resort Fluchthorn** - since 2008 member of the Huber hotels family. The traditional hotel in the middle of Galtür Dorf impresses with its contemporary 4-star feel-good atmosphere, which reflects the 100-year old hospitality of the hotel in a modern and cozy way.

The **Tschifernella** and the **Schneerose** as well as the St. Gerold enrich the offer for holiday individualists in Galtür.

In Mathon, halfway to Ischgl, the 4-star **Hotel Glöckner**, renovated in 2017, and the residence Glöckner are two other Huber hotels, where traditional Tyrolean hospitality meets a homely feel-good ambience. Son and chef Mario conjure local and international dishes on the table.

High above, embedded in the natural idyll of the trams, the **Tramser Hof** towers over the district capital Landeck. The trams is a trip paradise like from a picture book.

Since the winter of 2018, the 4-star Superior **Hotel Rössle** enriches the Huber dynasty. With a relaxed 400 years on the back can be fed in the traditional Paznauner Stube.

