

Austria Hotel Collection: Winter Hotels for Foodies

Winter sport is the main selling point of Austria's alpine holiday resorts, no doubt. But it's not all about burning calories while whizzing down the slopes all day long. Good food and drinks are equally important in Austria – it's all about the balance, after all! Holidaymakers wishing to combine their outdoor adventures with high-end culinary experiences are well catered for. Many of Austria's mountain hotels offer outstanding cuisine, creatively combining local and international cuisine. Add the cooking courses, the packed wine cellars, and the stunning settings, and gourmet getaways will quickly seem even more appealing.

Check out this year's [Austria Hotel Collection](#) for winter hotels with top-notch food experiences.

Right in the heart of Sölden, Ötztal, multi-award-winning and family-run 5-star hotel [Das Central](#) is a winter sports, gourmet and wellness retreat all in one. Skiers can rent and store their equipment right on site and make use of the shuttle service to the Giggijoch and Gaislachkogel lift stations. The hotel also organises ski instructors, guided "ski safaris", warm-up fitness sessions and sports massages. The hotel's cuisine has been awarded a MICHELIN star and three Gault&Millau toques, and the wine cellar with more than 30,000 bottles ensure perfect pairings at the highest levels. The gourmet half-board includes a breakfast buffet and a 5-course menu in the evening. Highlight for wellness fans: The Summit Spa with a spectacular infinity pool above the roofs of Sölden.

Insider tip: Visit the James Bond installation [007 ELEMENT](#). Nearby "Spectre" filming location ice Q (which belongs to Das Central!) offers fine dining and stunning views.

[Walch's Rote Wand Gourmet Hotel](#) in Lech am Arlberg is a haven for guests who cherish skiing and food. Sitting right next to the Zugerberger cable car station, guests will be on the pistes within minutes after finishing breakfast. The family-run hotel offers culinary experiences in four on-site locations: Chef's Table, in a former dairy, is run by 2-Michelin-Star-winner Julian Stieger and scores with creative dishes prepared in front of the guests. Stuben, awarded with a Green MICHELIN star, offers Austrian classics for lunch and fondue for dinner, and the Hotelrestaurant & Bar has everything from breakfast to lunch and multi-course dinners. The latest addition Friends and Fools is a reservation-only restaurant with dinner masterclasses, wine and dine, and more events.

Insider tip: "I used to be a dirndl!" The hotel sells bags, backpacks and placemats [made from recycled dirndl dresses](#) – a great (and sustainable) souvenir to take home!

[Burg Hotel Lech](#) in the same region is a great choice for food-loving solo travellers, couples and families visiting in the winter season. Skiing, snowshoeing, freeriding, cross-country and heliskiing is all possible just a stone's throw away. And after a long day out and about, the hotel's award-winning restaurants await: The Burg restaurant serves five- to six course menus with Mediterranean and Austrian delights while The Lechtaler Stube additionally offers French haute cuisine. Burg Hotel Lech also houses one of the largest wine cellars in Western Austria with some 60,000 bottles from Austria and all over the world. The hotel was originally a small milk bar selling refreshments to skiers and is today run by three generations of the Lucian family side by side.

Insider tip: Join a [cheese spaetzle cooking course](#) at the renowned Kriegeralpe mountain hut and learn how to prepare the famous dish following Grandma Helga Lucian's family recipe.

[Hotel Arlberg Lech](#) is a coffee house turned luxury hotel that has been hosting guests since 1956, way before Lech became the glittery winter sports hub it is today. Since then, the family-run hotel has turned into a favourite among royalty and celebrities. Hotel Arlberg Lech sits in the heart of the (skiing) action, so no time is lost getting to and from the cable cars. It has 50 luxurious rooms and suites, a generous spa and several on-site foodie hotspots. The highlight of their main restaurant is the six-course Chef's Choice Dinner, a mix of traditional family recipes with Asian and Mediterranean touches. For Italian specialties, head to the more casual La Fenice, which has been awarded three Gault-Millau toques, before nipping a cocktail (or two) at the hotel bar.

Insider tip: This is a hotel not just for humans, but also their furry companions. Dogs are allowed and the hotel will provide beds, bowls, towels and blankets. Only the restaurant and spa are dog-free zones.

[Der Löwe](#) ("The Lion") in Leogang is just five minutes away from the closest lift. And while its easy access to the Skicircus Saalbach Hinterglemm Leogang Fieberbrunn is undoubtedly one of the main selling points, it's more than that – it's also a heartfelt slow travel home. Managed by the Madreiter family for over 100 years, this 4-star superior hotel is popular for its down-to-earth cuisine as well as its sustainability commitments. Guests can enjoy Austrian dishes in the main restaurant; Italian food in the LEOS Kitchen & Bar and rare spirits and Austrian wine in the LIONS LOUNGE. Ever wanted to master the art of making Austrian Kaiserschmarren? The hotel runs classes every Monday! And on Wednesday and Saturday, guests can learn how to prepare their favourite cocktails.

Insider tip: This is for the families: The hotel's ["Kids on Skis"](#) offer includes free accommodation, ski rental and skiing lessons for children aged 3 to 5 for up to 7 days.

For further information, please contact pressuk@austria.info.

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