



Hosting Austria

Starters

CHF

Green salad *	11.00
Mixed salad *	13.00
Lamb's lettuce with bacon, mushrooms & croutons	16.00
Fried chicken salad "Styria" baked tender pieces of chicken with lamb's lettuce	16.50
Viennese Tafelspitz carpaccio with colourful salad, pumpkin seed vinaigrette and fresh horseradish	21.00
Beefsteak Tatar * with cognac, calvados, whiskey or egg French fries	22.00 +3.50 +6.00

Soups

Viennese Tafelspitz Bouillon * beef broth with flädli and chives	11.00
Dumpling soup "Salzburg" beef soup and bread dumplings with tasty cheese	11.50
Pumpkin soup with amaretto and whipped cream	11.50



Wien

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Main courses

CHF

Hunter's steak

39.50

Pork fillet wrapped in bacon,
mushroom sauce, buttered spaetzli and fried onions

Cordon bleu filled with ham & tasty cheese
with French fries and vegetables

37.50

Goulash Fiaker style *

39.00

Beef goulash with dumplings and fried egg

Classic Tafelspitz

39.50

Beef tenderloin cooked with roasted potatoes, creamy spinach
and horseradish

Wiener Schnitzel from veal *

42.50

with homemade potato and cucumber salad and cranberries

Roast Beef with onions

44.50

Beef entrecôte in its own sauce with fried potatoes & onions

Wine recommendation

Red wine

1 dl

Big John Cuvée 2023

9.50

Erich Scheiblhofer; Zweigelt, Cabernet Sauvignon, Pinot Noir



Wörthersee

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Fish

CHF

Whitefish fillet wrapped in pumpkin seeds with creamy noodles and vegetables	37.50
Fried fillet of trout "Müllerin style" with parsley potatoes and vegetables	37.50
Baked pike perch fillet in beer batter * with parsley potatoes and vegetables	35.50

Vegetarian dish

Salzburg cheese dumplings * Spätzli pan with savoury cheese and fried onions	26.50
Carinthian pasta dish 3 pcs. Ravioli served with green salad (tomato&mozzarella-, Spinach&garlic-, porcini- filling)	29.50

Wine recommendation

White wine

1 dl

Grüner Veltliner „Alte Reben“ 2021 Weingut Weinrieder; Wachau	9.50
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Salzburg

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Dessert

Oven-fresh apple strudel * with vanilla sauce	12.80
Kaiserschmarrn * Roasted eggdish with cinnamon, sugar and stewed plums	14.80
Plum dumplings with butter crumbs *	13.80

Declaration

Please do not hesitate to ask our staff about ingredients in our dishes that may trigger any allergies or intolerances.

Origin of the products used

Rindfleisch	Schweiz, Uruguay	Schweinefleisch	Schweiz
Kalbfleisch	Schweiz	Poulet	Schweiz
Zander	Estland	Felchen	Vierwaldstättersee
Forelle	Deutschland	Brotwaren	Schweiz
Apfelstrudel	Schweiz	Kaiserschmarrn	Österreich
Zwetschkenknödel	Österreich		