HOTEL - GASTHOF
Schweizer Haus
gastlich & traditionell

Menu

From traditional Pinzgau specialities to light vegetarian dishes and Italian pasta classics

Aperitif

Aperol spritz

Glass of sparkling wine

Glass of Prosecco

Campari Soda

Martini
dry or extra dry

Hugo

Glass of sparkling wine – orange

Prosecco with elderberry

Campari Orange

Sherry
medium dry

From the soup pot

Clear beef soup
with homemade pancake strips

Salzburger garlic cream soup
with toasted white bread cubes

Hungarian goulash soup
served with a bread roll

French onion soup
gratinated with cheese

Starters

Greenshell mussels (10 pieces)
in garlic-herb butter served with toasted white bread

Baked Camembert
served with cranberries and toast

Fresh salads from the garden

Mixed salad plate

Baked chicken salad
mixed leaf salad with baked chicken fillet marinated with house dressing

Pinzgau alpine salad
mixed seasonal salad with potato gröstl and yoghurt dressing

Tuna salad

crispy seasonal lettuce, tuna, egg and onion with herb toast

House salad

fresh salad variations with finely marinated turkey strips served with herb toast

Garlic baguette

Vegetarian delicacies

Potato pockets Vegetarian

filled with cream cheese and herbs served with leaf salad

Vegetable cutlets Vegetarian

served with leaf salad garnish

Spaghetti in gorgonzola cream Vegetarian

Mixed seasonal vegetables Vegetarian

baked with cheese

Tortellini “Ricotta spinach” Vegetarian

with herb cream

Cheese omelette Vegetarian

with Gouda cheese and fresh herbs served with leaf salad

Traditional and popular

Wienerschnitzel

of pork from the pan with French fries and cranberries

Cordon Bleu

of pork from the pan served with parsley potatoes

Grandma’s cream schnitzel

Natural schnitzel in a fine cream sauce served with vegetable rice

Chicken fillet

fried, in herb cream with roast potatoes and vegetable bouquet

Pork loin steak

refined with onion, mushrooms and bacon served with potato wedges

Spaghetti “Bolognese”

with spicy meat sauce

For the small appetite

Fitness plate of tender chicken fillet

served with a selection of mixed salads and fresh fruit

House toast

Chop on toast with mayonnaise, onion and salad garnish

Ham and cheese toast

served with salad garnish

Hawaii toast

with pineapple and salad garnish

Grilled sausage

with French fries and salad

Delicacies from the grill

“Schweizerhaus secret” for 2 people

juicy grilled beef, pork, turkey on colourful seasonal vegetables served with French fries finely garnished with fruit skewer

Steak “Madagascar” rump steak 220 g

cooked pink, on a pepper cream sauce served with French fries

Grilled rump steak 220 g

with market vegetables, French fries served with herb butter and fried onions

Fitness platter

Grilled chicken fillet with a selection of mixed salads and fresh fruit

Barbecue platter

Grilled beef, pork and turkey served with a vegetable bouquet and French fries

Steak on toast

of beef with cayenne sauce, herb toast and mixed salad garnish

From river and sea...

Pikeperch fillet

tender grilled pikeperch in white wine sauce served with vegetable rice

Greenshell mussels 10 pieces

in garlic-herb butter served with toasted white bread

Hits for kids

“Max and Moritz”

Small Wienerschnitzel served with French fries and salad

“Magic bear”

1 grilled sausage with French fries

“Pinoccio”

Small natural schnitzel served with rice

“Winni Puh”

Small portion of spaghetti with meat sauce

“Flipper”

Fish fingers served with tartar sauce and fried potatoes

Snacks

Selection of cold cuts

finely garnished, with bread

Bacon platter

with horseradish, pickles and bread

Swiss sausage salad

with bread

Pickled sausage

with bread

Appetiser

Sausage and cheese bread with fine garnish

Bacon bread

Frankfurter sausage

1 pair with mustard, horseradish and a bread roll

Desserts

Ice cream pancake

creamy vanilla ice cream, chocolate sauce, almonds and whipped cream

Warm curd cheese strudel

with vanilla sauce

Homemade apple strudel

Apple strudel

with vanilla ice cream and whipped cream

Yoghurt

with fresh seasonal fruit

Mixed fruit salad

with fresh fruit

Pancakes 2 pieces

filled with apricot jam or cranberries

Aperol Passion

1 scoop of delicate lemon sorbet with orange juice and Aperol

For a selection of ice cream varieties, please see our ice cream menu!

Please ask our service staff for information on allergens.