

Kaisersaal
— since 1896 —
Belvedere

Zell am See, winter 2022/23

Dear guests!

Welcome to our restaurants "Kaisersaal" and "Belvedere"! We are very glad you visit one of our restaurants.

We will spoil you in the usual way with classics and regional specialties. Our chef, Mr. Bereuter, invites you on a journey through the culinary world of traditional Austrian specialties.

Our head of service and the restaurant team are happy to welcome you in one of our restaurants.

Upon request, our employees will gladly inform you about the ingredients in our food that may trigger allergies or intolerances.

Your Manager
of the GRAND HOTEL ZELL AM SEE

Aperitif

Glas Champagner Mailly Brut Reserve Grand Cru <i>Grand-Est, Champagne</i>	0,1l	€ 11,90
Kir Royal (Champagner, Cassis)	0,1l	€ 12,90
Glas Cremont de Loire Brut Rosé <i>Domaine de Cray, Loire</i>	0,1l	€ 5,80
Lillet wild berry		€ 6,50
Campari <i>with fresh pressed orange juice</i>		€ 6,50

Our wine recommendation

White wines

2021	Chardonnay „Heideboden“ <i>Winery Keringer, Mönchhof, Burgenland</i>	1/8l	€ 5,20
		0,7l	€ 39,00
2021	Riesling "Platin" BIO <i>Winery Jurtschitsch, Langenlois, NÖ</i>	1/8l	€ 5,60
		0,7l	€ 39,00
2021	Sauvignon Blanc <i>Winery Unger, Halbtorn, Burgenland</i>	1/8l	€ 5,20
		0,7l	€ 39,00
2021	Lugana Candri DOC <i>Azienda Saottini Società, Lonato del Garda</i>	1/8l	€ 5,90
		0,7l	€ 39,00

Red wines

2020	Zweigelt Reserve Barrique <i>Winery Habsburg, Wagram, NÖ</i>	1/8l	€ 7,80
		0,7l	€ 42,00
2020/21	Blaufränkisch „Echt Lang“ <i>Winery Lang, Neckenmarkt, Burgenland</i>	1/8l	€ 5,10
		0,7l	€ 39,00
2020	Cuvée Ànder – Marzemino & Gropello <i>Azienda Saottini, Gardasee, ,Veneto, Italien</i>	1/8l	€ 7,20
		0,7l	€ 49,00
2019	Colle die Ginepri <i>Fattoria Uccelliera, Toskana, Italien</i>	1/8l	€ 6,50
		0,7l	€ 42,00
2016	Chateau Plaisance Grand Vin de Bordeaux <i>Chateau Plaisance, Medoc, Bordeaux</i>	1/8l	€ 6,50
		0,7l	€ 52,00

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Cold starters

Various leaf salads with berries, nuts and apple dressing	€ 7,20
Creamy tartar of smoked fish with sugar snaps, pumpkin and cucumber	€ 12,80
Raw marinated salmon trout with kohlrabi, beetroot and hazelnuts	€ 12,90
Roulade of beef carpaccio with rucola, mushrooms, pickled tomatoes and Parmesan	€ 13,20

Soups

Beef broth with semolina dumplings and diced vegetables	€ 5,40
Cream soup of carrot - ginger and orange with apple loaf and aroma - steamed char	€ 6,50

Warm starters

Curd cheese Gnocchi with mushrooms and pumpkin on cherry tomato ragout and marinated rucola	Starter	€ 10,40
	Main course	€ 18,00
Risotto of beetroot with buffalo mozzarella, wild broccoli, spice nuts and pea sprouts	Starter	€ 10,40
	Main course	€ 18,00

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Main courses

Local salad bowl with lettuce, roast potatoes, slices of bacon, tomatoes, local mountain cheese and fried egg	€ 17,40
Wok with roasted vegetables, nuts, Basmati rice and roasted strips of corn chicken	€ 24,50
Escalope of veal "Viennese style" with cranberries and parsley potatoes served with leaf salad	€ 27,00
Filet of local char on paprika - olive oil - sauce with vegetables and cress potatoes	€ 28,00
Roasted medallions of organic sirloin on celery puree and glazed vegetables with shallot-thyme sauce	€ 32,00

Desserts

Plums poached in spice brew with orange Sabajon, oatmeal crumble and organic raspberry sorbet	€ 9,80
Cut up cream-pancakes with cumquat-ginger ragout and organic plum sorbet	€ 10,20
Mousse of Christmas chocolate with pickled cherries and gingerbread crumble	€ 10,40
Local cheese plate with fig mustard and tomato - chilli – jam, cream brie, mountain cheese, wine cheese, St. Severin cheese and Österkron cheese	€ 10,40