



Zell am See, Summer 2025

Dear Guests,  
Welcome to our restaurant "Kaisersaal."

A healthy diet means plenty of fresh vegetables and fruits, whole-grain cereals, legumes, and fresh herbs, along with meat and fish in moderation.

We offer a range of specialties featuring classic, local, and international cuisine.

Our chef, Mr. Bereuter, invites you on an exquisite culinary journey, where every dish is prepared with careful attention to detail.

With our Healthy Cuisine, the path to a healthier lifestyle continues—these meals are lower in calories and easier to digest.

Should you require further information about any ingredients that may cause allergies, our team will be pleased to assist you.

Best regards,  
The Management  
GRAND HOTEL ZELL AM SEE

## *Aperitif*

Brut Rosé "Gisela" (Sparkling Wine) <i>From our family-winery on lake Garda, Lonato del Garda</i>	0,1l	€	7,00
Glass Champagner Irroy <i>Champagne, France,</i>	0,1l	€	13,00
Kir Royal (Champagner, Cassis)	0,1l	€	13,50
Martini Extra dry, Rosso, Bianco	6cl	€	8,00
Campari <i>mit frisch gepresstem Orangensaft</i>		€	8,00
"Cellar beer from our in-house brewery"	0,3l	€	4,50
	0,5l	€	6,50

## *Our wine recommendation*

### *White wines*

2024 Grüner Veltliner „Zehenthof“ Federspiel <i>Winery Holzapfel, Wachau</i>	1/8l	€	6,50
	0,7l	€	37,00
2023/24 Riesling "Platin" Bio <i>Winery Jurtschitsch, Kamptal</i>	1/8l	€	6,50
	0,7l	€	37,00
2023/24 Chardonnay „Heideboden“ <i>Winery Keringer, Burgenland</i>	1/8l	€	6,00
	0,7l	€	36,00
2023 Pinot Grigio IGT <i>Az. Agr. Di Leonardo, Ontagnano, Friaul</i>	1/8l	€	6,00
	0,7l	€	36,00

### *Red wines*

2023 „Lovely Merlot“ (Halbtrocken) <i>Winery Scheibelhofer, Neusiedlersee</i>	1/8l	€	6,00
	0,7l	€	36,00
2022 Blaufränkisch <i>Winery Kerschbaum, Burgenland</i>	1/8l	€	6,50
	0,7l	€	37,00
2020 Pinot Noir „The Butcher“ <i>Weingut Schwarz, Burgenland</i>	1/8l	€	6,50
	0,7l	€	39,00
2020 Château Reysson Cru Bourgeois Supérieur <i>Weingut Haut-Medoc, Bordeaux</i>	1/8l	€	8,50
	0,7l	€	52,00

# Kaisersaal

since 1896

# Belvedere

## *From the quick kitchen*

Mixed salad plate	€ 8,00
Grand Hotel Beef Burger In brioche bun with tomatoes, honey-balsamic onions, romana lettuce, bacon, and cheddar cheese served with potato wedges and sour cream sauce	€ 24,00
Chef salad served with roasted corn fed chicken breast strips, radishes, carrots, tomatoes, leaf salads with herbal dressing and yoghurt sauce	€ 26,00

## *From the Health Cuisine*

	STARTER	MAIN COURSE
Leaf salads with marinated asparagus, strawberries and pine nuts on apple dressing		€ 12,00
Marinated salmon trout with kohlrabi and cucumber on buttermilk dressing		€ 16,50
Cleared chicken broth with tomatoes, asparagus and sugar snaps		€ 8,00
Spinach ravioli with asparagus and fried romana lettuce hearts on paprika puree sauce	€ 14,00	€ 24,00
Asparagus with potates and herbal olive oil stock		€ 25,00
Asparagus with cured salmon trout, potates, fried egg and pea sprouts		€ 31,00
Fried sea bass fillet served with Burrata ravioli, asparagus, wild broccoli and vegetable-olive oil sauce		€ 33,00
Rhubarb-strawberry compote with organic elderflower sorbet and mint Sabayon		€ 12,00
Dark chocolate mousse with marinated berries and organic raspberry sorbet		€ 13,00



*From our traditional and seasonal Cuisine*

Carpaccio Roulade of organic beef filet with asparagus, radishes, Hummus and bread chip	€	17,50
Herb Risotto with asparagus, peas and pan-fried prawns	€ 17,50	€ 32,00
Beef broth with diced vegetables and semolina dumplings or sliced pancakes	€	7,00
Creamy soup of white asparagus with potatoes and cured salmon trout	€	8,50
Tagliolini with chives-sauce, cherry tomatoes, rocket, Parmesan and bacon strips	€	24,00
Escalope "Viennese Style" with cranberries and parsley potatoes with green leaf salad	€	34,00
Entrecôte of organic roastbeef on asparagus with roast potatoes on herbal-butter-sauce	€	35,00
Fillet of local organic beef with herbal crust on rosemary sauce and roasted vegetables with curd gnocchi	€	42,00
Sliced curd-pancake with marinated rhubarb and vanilla ice cream	€	13,00
Local cheese platter with fig mustard, tomato jam and nuts (Cream Brie, mountain cheese, Rollino with herbs, St. Severin, Österkron)	€	17,00



### *Children's menu*

Beef broth with pancakes and chives served in a cup	€	4,50
Portion of French fries with ketchup	€	6,00
Linguine with tomato ragout on rocket and parmesan	€	10,00
Wiener schnitzel of veal cutlet with cranberries served with parsley potatoes and a green leaf salad	€	18,00
Grand Hotel Beef Burger Beef in brioche bread with tomatoes, honey-balsamic onions, romana lettuce, bacon and cheddar cheese served with potato wedges and sour cream sauce	€	16,00