

Coffee specialities

Espresso	€	3,20
Double espresso	€	4,50
Americano coffee	€	3,70
Latte Macchiato	€	4,80
Cappuccino	€	4,50
“Grand Café” (Double espresso & Baileys)	€	7,50
Irish Coffee (Whiskey, coffee, cream)	€	9,50
Lumumba (Hot chocolate, rum, cream)	€	6,20
Hot chocolate	€	4,00
Hot chocolate with cream	€	4,50

Aperitif and Beer

Glass Champagne Milly Brut Reserve Grand Cru, Grand - Est	0,1l	€	11,90
Glass Prosecco Mionetto Brut DOC Treviso, Italien	0,1l	€	5,30
Glass Cremont de Loire Brut Rosé Domaine de Cray, Loire	0,1l	€	5,80
Homebrewed beer	0,30l	€	4,10
Homebrewed beer	0,50l	€	5,70
Stiegl Pils from the barrel	0,20l	€	3,40
Stiegl Pils from the barrel	0,30l	€	4,40
Stiegl Pils from the barrel	0,50l	€	6,10

- Inclusive prices in Euro -

Afternoon Menu

Beef broth with sliced up pancake	€	5,00
1 pair of “Frankfurter” or “Debreziner” sausage with bread, mustard and horseradish	€	5,60
Mixed leaf lettuce with berries, nuts and apple dressing	€	7,20
Full grain ham-cheese toast served with mixed salad	€	9,80
Linguine with Pesto or tomato ragout	€	10,40
Creamy tartar of smoked fish served with sugar snaps, pumpkin and cucumber	€	12,80
Local mixed salad bowl served with leaf lettuce, roast potatoes, slices of bacon, tomatoes, local mountain cheese and fried egg	€	17,40
Club sandwiches with roasted chicken breast, tomatoes, fried egg, romaine salad, cocktail sauce and bacon	€	18,50
Steak salad “Grand Hotel” Roasted Entrecôte with bacon, Parmesan and marinated leaf lettuce served with cherry tomatoes on graham bread	€	25,00
Roasted escalope of veal “Viennese style” with cranberries and parsley potatoes served with green leaf lettuce	€	27,00
Curd Strudel or Apple Strudel	€	4,50
with whipped cream	€	5,70
with vanilla sauce	€	5,80
with vanilla ice cream	€	6,00
Mousse of Christmas chocolate served with pickled cherries and ginger bread crumbs	€	10,40

All other homemade and daily changing tart- and cake variations
can be found in our cake cabinet.

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