



Zell am See, autumn 2019

Dear guests!

Welcome to our „Restaurant Kaisersaal!“ We are very glad you visit our restaurant.

We offer you two different ways of cuisine: for one the Classic GRAND HOTEL kitchen and the regional Austrian cuisine and our new version of flavour orientated Health Cuisine from the GRAND HOTEL ZELL AM SEE.

With those specialities we will try to take you to another level of eating. How that may look and taste we will explain you on the following page.

Our restaurant team is happy to welcome you in 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*

Beer "Paracelsus Zwickl" <i>(100 % biological) served in a stoneware jug</i>	0,3l	€	3,60
"Stiegl Columbus 1492"-PALE ALE <i>Hop fruity, goldenyellow</i>	0,3l	€	3,50
Glass Rosé Vino Spumante Brut Santa Margherita	0,1l 0,7l	€	5,50 35,00
Glass Valdobbiadene Prosecco Superiore DOCG Brut Santa Margherita	0,1l 0,7l	€	5,50 35,00

## *Our open wine recommendation*

### *White wines*

2018	Sauvignon Blanc „Jakobi“ <i>Winery Gross, Ehrenhausen-Südsteiermark</i>	1/8l 0,7l	€	5,20 31,00
2018	Grüner Veltliner „Löss“ <i>Schlosskellerei Gobelsburg, Langenlois-Kamptal</i>	1/8l 0,7l	€	4,90 29,00
2017	Riesling vom Urgestein <i>Schlosskellerei Gobelsburg, Langenlois - Kamptal</i>	1/8l 0,7l	€	4,70 28,00
2018	Chardonnay „Classic“ <i>Winery Johann Scheiblhofer, Andau-Neusiedlersee</i>	1/8l 0,7l	€	4,90 27,00

### *Rosé wine*

2018	Zweigelt Rosé <i>Winery Wilhelm Bründlmayer, Langenlois-Kamptal</i>	1/8l 0,7l	€	5,20 31,00
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### *Redwines*

2017	Merlot „Reserve“ <i>Winery Leo Aumann, Tribuswinkel-Thermenregion</i>	1/8l 0,7l	€	5,20 31,00
2017	Zweigelt „Egermann“ <i>Winery Alexander Egermann, Illmitz-Neusiedlersee</i>	1/8l 0,7l	€	4,70 28,00
2017	Cuvée „Heideboden“ (ZW+BF+STL) <i>Winery Keringer, Mönchhof-Burgenland</i>	1/8l 0,7l	€	5,20 31,00
2016	Blaufränkisch „Horitschon“ <i>Weingut Kerschbaum, Horitschon-Burgenland</i>	1/8l 0,7l	€	4,90 29,00

*HEALTH CUISINE*  
*FROM THE GRAND HOTEL ZELL AM SEE*

**Cold entrées**

Lettuce with berries, walnuts, pea sprouts and apple dressing	€ 6,40
Roasted mushrooms with raspberries, pine nuts and lettuce on herbal dressing	€ 8,50
Marinated local salmon trout with zucchini, pumpkin and hazelnuts	€ 12,40
In herbal fond poached organic beef filet with berries, mushrooms and pumpkin	€ 12,40

**Soups**

Clear soup of chicken with sugar snaps and mushroom ravioli	€ 6,00
Clear essence of sweet pepper and basil with organic spelt-curd dumpling	€ 5,00

**Hot entrées**

Pumpkin gnocchi with wild broccoli and sweet pepper olive oil fond	€ 9,80
Chickpea loafs with tomatoes, pumpkin, mushrooms and arugula fond	€ 9,80

## Main courses

Linguine with chia seeds and vegetables on Tofu-Bolognese	€ 16,00
Wok with roasted vegetables, nuts, Basmati rice and roasted stripes of corn-fed chicken breast	€ 23,50
In olive oil roasted filet of sea bass with pumpkin, zucchini and broccoli on orange sauce	€ 25,00
Steamed prawns with vegetables and spinach-pasta-leaf on tomato fond	€ 26,50
Roasted filet of organic beef with vegetables, mushrooms and cress potato	€ 33,00

## Desserts

Buttermilk-ginger mousse with oat meal pastry and raspberries	€ 8,90
Roasted organic spelt whole grain-blueberry dumpling with poached spicepears and sour cream-blueberry ice cream	€ 9,80
Lukewarm chocolate-zucchini cake with stewed plums and olive oil-yoghurt-apple ice cream	€ 11,40

## *FROM THE CLASSIC GRAND HOTEL- AND THE REGIONAL AUSTRIAN KITCHEN*

### Cold entrées

Lettuce with sweet pepper, cucumbers and tomatoes on herbal dressing	€ 5,40
Marinated cherry tomatoes with buffalo mozzarella, Pesto and lettuce	€ 7,90
Tatarof smoked salmon with lettuce, celery and beet root	€ 12,40
Carpaccio of beef filet with arugula, mushrooms, pumpkin and Parmesan on potato dressing	€ 12,90

### Soups

Beef broth with semolina dumpling and vegetable cubes	€ 5,00
Cream soup of pumpkin with confied filet of trout and arugula	€ 6,50

### Hot entrées

Baked ravioli filled with pumpkin and mushroom on sweet pepper sauce	€ 10,40
Roasted prawns with pumpkin and lettuce on herbal risotto	€ 11,40

## Main courses

Local salad dish with lettuce, roast potatoes, bacon stripes, tomatoes, local mountain cheese and fried egg	€ 15,90
Club sandwich with roasted chicken breast, tomatoes, fried egg, romaine lettuce, cocktail sauce and bacon	€ 17,50
Escalope of veal "Vienna style" with cranberries and parsley potatoes served with green salad	€ 23,50
Filet of local salmon trout with mushroom risotto and marinated arugula	€ 23,50
Roasted veal paillard with arugula, Linguine and glazed vegetables	€ 24,50
Fried organic beef sirloin with onion sauce with roasted potatoes and mushrooms and cherry tomatoes	€ 24,50
Roasted filet of beef in ashallot crust on rosemary sauce served with mushroom vegetables and potato terrine	€ 33,00
Medallions of local fawn saddle with pears and cranberry sauce served with leek-kohlrabi vegetables and brioche dumplings	€ 33,50

## Desserts

Sliced pancake with raisins and plum compote	€ 8,90
Dumpling of bittersweet chocolate mousse with marinated berries andstrudel dough leaf	€ 9,80
2 pieces of plum dumplings in potato dough with butter crumbles and vanilla ice cream (20 minutes preparation time)	€ 10,40



## *HEALTH CUISINE FROM THE GRAND HOTEL ZELL AM SEE*

*If you want to say goodbye to too much meat, sugar, salt and all kinds of fat, then you may try the new Health Cuisine because it is...*

- ◆ light to digest, simple and low on calories, i.e.: no heavy cream sauces and soups are served.
- ◆ the base product will give the taste, i.e.: fish will be fish, meat will be meat w/o any sauces.
- ◆ meat will be used economically as a specialty and vegetables are not just used a side dish. i.e.: w/o the exorbitant consumption of meat (especially red meat) creating a fantastic dish.
- ◆ all oils and fat used will be from vegetables, i.e.: instead of butter we will use olive oil and we will not fry any kind of food
- ◆ sugar will be used as herbal essence and not as an esculent, i.e.: we will offer other dishes as dessert.
- ◆ As far as it may be possible we will use biological products of the region, and ingredients according to the season, i.e.: whatever the market on vegetables and fruits offer (no strawberries in the winter).

*...if you like those kind of food preparation and consideration, to the nature, then you should try our Health Cuisine.  
Enjoy your meal!*