



Zell am See, summer 2022

Dear guests!

Welcome to our „Restaurant Kaisersaal“!

Eating healthy means: a varied diet with lots of fresh vegetables and fruits, cereals legumes and fresh herbs, but also meat and fish.

We serve classic, regional and international specialties. Our head chef, Mr. Wessel, invites you on a journey through the culinary world of lovingly prepared dishes.

With our "Health Cuisine" the journey to a healthy lifestyle continues. The dishes of this kitchen line are lower in calories, simpler and easily digestible. Please find a detailed description on the last page.

If you have allergies or intolerances, do not hesitate to contact our employees.

Bon appétit!

Your Management
of the GRAND HOTEL ZELL AM SEE

APERITIF

Glass Champagne Mailly Brut Reserve Grand Cru <i>Grand-Est, Champagne</i>	0,1l	€	11,00
Kir Royal (Champagne, Cassis)	0,1l	€	12,50
Glass Cremont de Loire Brut Rosé <i>Domaine de Cray, Loire</i>	0,1l	€	5,80
Lillet Lemon Mint		€	6,50
Campari <i>with fresh pressed orange juice</i>		€	6,50

OUR WINE RECOMMENDATION

Rosé wines / White wines

2021 Eden Rosé <i>Weingut Weszely, Lower Austria</i>	1/8l	€	6,40	0,75l	€	35,00
2021 Rosé Aix en Provence AOC <i>Coteau d'Aix, France</i>	1/8l	€	6,30	0,75l	€	41,00
2020 Grüner Veltliner "Ried Neuberg" <i>Winery Müller, Krustetten, Kremstal DAC</i>	1/8l	€	5,40	0,7l	€	32,00
2020 Riesling "Platin" <i>Winery Jurtschitsch, Langenlois, Kamptal DAC</i>	1/8l	€	5,60	0,7l	€	33,00
2020 Sauvignon Blanc <i>Winery Unger, Halbtorn, Burgenland</i>	1/8l	€	5,20	0,7l	€	30,00
2019 Lugana Candri DOC <i>Azienda Saottini Società, Lonato del Garda</i>	1/8l	€	6,30	0,7l	€	36,00

Red wines

2019 Cuvée "Classic" <i>Winery Scheiblhofer, Andau, Burgenland</i>	1/8l	€	5,90	0,7l	€	38,00
2019 Colle die Ginepri <i>Fattoria Uccelliera, Toscana, Italy</i>	1/8l	€	6,50	0,7l	€	38,00
2016 Chateau Plaisance <small>Grand Vin de Bordeaux</small> <i>Chateau Plaisance, Medoc, Bordeaux</i>	1/8l	€	6,50	0,7l	€	47,00

CLASSIC GRAND HOTEL KITCHEN

Starters

Sashimi حلال

fresh "AA quality" tuna, marinated
seared in toasted sesame seeds, on seagrass
mango-pineapple confit with red onions
fresh coriander and orange € 18,50

Carpaccio from marinated Argentinian Angus beef filet حلال

rucola, parmesan shavings, roasted pine nuts, garlic bread
extra virgin olive oil € 19,50

Bruschetta حلال

Garlic baguette gratinated with tomato, mozzarella and basil € 9,50

Garlic bread حلال

€ 7,50

Salads

Salad variation with roasted king prawns حلال

colorful young leaf salads, delicacies from beetroot and carrots
strawberry and exotic fruits, roasted nuts and seeds
lemon-, yogurt-, and raspberry vinaigrette, bread € 22,50

Salad variation حلال

colorful young leaf salads, delicacies from beetroot and carrots
strawberry and exotic fruits, roasted nuts and seeds
lemon yogurt and raspberry vinaigrette, bread

small € 8,50
large € 14,50

Soups

Clear essence of tomato حلال

roasted scallop, garlic bread € 10,50

Bisque from the langostine حلال

Zucchini flower baked with king prawn € 16,50

Warm Starters

Gambas “Al Ajillo“ حلال

Three King prawns baked in olive oil, homemade garlic sauce
garlic bread

€ 22,50

Octopus “à la Gallega”, lukewarm حلال

Tender octopus on potatoe
olive oil with buffalo mozzarella and cherry tomato
garlic bread

€ 17,50

Meat

Steaks: rare / medium rare / medium / medium well / well done

Mixed grill plate from the lava grill (for 2 persons) حلال

rib eye steaks, lamb chops in garlic, beef filet steaks, turkey breast filet
grilled vegetables, French fries, baked potato with sour cream
various dips and sauces, garlic baguette

€ 59,50

Surf and Turf, 200 g حلال

- Argentinian Black Angus beef in Maredo quality –
small beef filet steak & three giant scampi roasted in garlic
pepper jus, baked potato with sour cream
garlic baguette and side salad

€ 34,50

Rib Eye Steak, 230 g

- Argentinian Black Angus beef in Maredo quality –
caramelized burgundy jus with kumquat and blackberries
grilled vegetables & porcini-potato gratin

€ 28,50

Angus beef filet steak حلال

- Argentinian Black Angus beef in Maredo quality –
baked in Madagascar-pepper cream sauce with cherry tomatoes and broccoli
croquettes

Lady steak 150 g € 26,50

Men's steak 230 g € 32,50

Escalope “Vienna Style” from saddle of veal حلال

parsley potatoes, cranberries, small side salad€

27,50

Fish

***Bouillabaisse, Mediterranean* حلال**

various fish filets

king prawn, green shell mussels, cockle and blue mussel
fresh vegetables, garlic, baked bread

€ 28,50

***Fresh gilthead seabream – as a hole* حلال**

in garlic, fine vegetables and olive oil
papas arrugadas, mojo sauces

€ 24,50

Fresh Pasta

***Tagliatelle “Madagascar”* حلال**

slices of Angus beef filet roasted,
green Madagascar pepper in cream

€ 22,90

***Fettuccine “Arrabiata”* حلال**

roasted king prawns on a spicy garlic tomato sauce
pine nuts, Parmesan

€ 24,90

Vegetarian

***Tagliatelle „a la Aglio e Olio“* حلال**

garlic, chili, fresh vegetable julienne, olive oil and parmesan

€ 14,50

Dessert

***Fresh Strawberries & Belgian Waffle* حلال**

Caramelized fresh strawberries on a crispy Belgian waffle
delicate flaky chocolate with vanilla ice cream€

10,50

Hot Mousse au Chocolate

- with a light chili note –

Apricot tartlet in rosemary and baumkuchen

Dwarf figs in crème de cassis

€ 12,50

Homemade marzipan ice cream

Cherry sauce, bouquet of fruits

€ 8,50

GRAND HEALTH CUISINE

If you are interested in to say goodbye to our western-style meat-butter-sugar diet and prefer a healthy kitchen instead.

Salad plate *حلال*

buffalo mozzarella marinated in pesto
colorful young leaf salads, delicacies from beetroot and carrots
Strawberry and exotic fruits, roasted nuts and seeds
apple dressing, bread € 18,50

Baked Cheese Variety (2 persons) *حلال*

goat, sheep and cow
young leaf salads, fresh fruits and nuts
mango chutney with chili and homemade tomato jam
garlic bread € 19,50

Mulligatawny, Indian curry soup *حلال*

coconut milk, toasted almonds and apple
in addition, we serve fresh coriander & chili, roasted sesame, bread € 9,50

Filet of turbot and sole, roasted *حلال*

pineapple and papaya in coconut milk and lemongrass
roasted Camargue rice € 34,50

Filets of lamb tender and roasted pink *حلال*

cherry tomatoes and mushrooms with tomato sauce
olives and garlic, hash browned potatoes € 29,50

Vindaloo *حلال*

Sweet potatoes, carrots, cauliflower, broccoli, kohlrabi
curry with coconut milk, tofu
coriander and chili € 18,50

Raspberry Tiramisu

mascarpone cream und mousse au orange
homemade almond biscuit, perfumed with orange liqueur € 7,50



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 winter).

If you like that kind of food preparation and consideration to the nature, then you should try our Health Cuisine.

Enjoy your meal!