



Zell am See, summer 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 head of service Mr. De La Paz and his team are 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 0,7l</i>	1/8l €	€ 4,90 29,00
2017	Riesling vom Urgestein <i>Schlosskellerei Gobelsburg, Langenlois - Kamptal 0,7l</i>	1/8l €	€ 4,70 28,00
2018	Chardonnay „Classic“ <i>Winery Johann Scheiblhofer, Andau-Neusiedlersee 0,7l</i>	1/8l €	€ 4,90 27,00

Rosé wine

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

Red wines

2017	Merlot „Reserve“ <i>Winery Leo Aumann, Tribuswinkel-Thermenregion 0,7l</i>	1/8l €	€ 5,20 31,00
2017	Zweigelt „Egermann“ <i>Winery Alexander Egermann, Illmitz-Neusiedlersee 0,7l</i>	1/8l €	€ 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“ Weingut Kerschbaum, Horitschon-Burgenland	0,7l	1/8l €	€ 4,90 29,00
------	---	------	-----------	-----------------

HEALTH CUISINE FROM THE GRAND HOTEL ZELL AM SEE

Cold entrées

Lettuce with quinoa, nectarines and cashew nuts on herbal dressing	€ 6,40
Lettuce with mushroom tartar, pine nuts and raspberries	€ 8,50
Marinated local salmon trout with fennel, apricots and hazelnuts	€ 12,40
Tartar of local trout with sugar snaps, radishes and marinated cucumber	€ 12,40

Soups

Clear soup of chicken with sugar snaps and mushroom ravioli	€ 6,00
Clear essence of herbs with tomatoes and chick pea loafs	€ 5,00

Hot entrées

Herbal gnocchi with vegetables and mushrooms on arugula fond	€ 9,80
Quinoa loafs with zucchini and artichokes on vine tomato – olive oil sauce	€ 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 vegetables and mixed quinoa on red sweet pepper-thistle oil sauce	€ 25,00
Steamed prawns with orange noodles and wild broccoli on arugula sauce	€ 26,50
Filet of organic beef poached in herbal stock on roasted vegetables with olive oil and balsamic vinegar	€ 33,00

Desserts

Smoothie frozen yoghurt with apricots, raspberries, blueberries and organic oatmeal crumbles	€ 8,90
Roasted curd-spelt loafs with stewed nectarines and apricot ice cream	€ 9,80
Lukewarm olive oil-almond-carrot cake with pears poached in elderflower fond and raspberry-yoghurt sorbet	€ 10,40

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
Smooth dumpling of smoked salmon with sweet pepper on potato rösti and radishes	€	12,40
Carpaccio roulade of beef filet with arugula, mushrooms, zucchini and parmesan	€	12,90

Soups

Beef broth with semolina dumpling and vegetable cubes	€	5,00
Cream soup of chive with mushroom dumplings and prawns	€	6,50

Hot entrées

Baked ravioli filled with potatoes on mushroom sauce with wild broccoli and bacon	€	10,40
Mushroom risotto with prawns and lettuce	€	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
Local salmon trout with mushroom risotto and marinated arugula	€ 23,50
Local filet of trout roasted in herbal crust with vegetable pasta and cherry tomatoes	€ 24,50
Fried organic beef sirloin with mushroom sauce with basmati rice and zucchini	€ 24,50
Roasted filet of beef with herbal crust on rosemary sauce served with leek-mushroom vegetables and bread dumpling	€ 33,00
Filet of local lamb gratinated with soft goat cheese served with glazed vegetables and semolina roulade	€ 33,50

Desserts

Sliced pancake with raisins and spiced cherry compott	€ 8,90
Dumpling of bittersweet chocolate mousse with marinated berries and strudel dough leaf	€ 9,80
2 pieces of apricot dumplings in curd 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!*