



**GRAND HOTEL**  
ZELL AM SEE  
DIE GROSSE FERIENWELT AM SEE

Zell am See, winter 2021/22

Dear guests!

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

We offer you two different ways of cuisine: the Classic GRAND HOTEL kitchen and the regional Austrian cuisine and our new version of flavour oriented 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 and the restaurant team are happy to welcome you in one of our restaurants.

Upon request, our employees will gladly inform you about the food ingredients that may trigger allergies or intolerances.

Your Manager  
of the GRAND HOTEL ZELL AM SEE

## APERITIV

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 RECCOMENDATION

### White wines

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 Zweigelt „Selektion“ <i>Winery Klein, Andau, Burgenland</i>	1/8l	€	5,40
	0,7l	€	32,00
2019 Blaufränkisch „Echt Lang“ <i>Winery Lang, Neckenmarkt, Burgenland</i>	1/8l	€	5,10
	0,7l	€	32,00
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

## *FROM THE CLASSIC HOTEL KITCHEN*

Tatar of smoked salmon with sugar snaps  
and marinated pumpkin € 12,80

Cream soup of yellow sweet pepper and ginger  
with roasted crayfishes and pea spouts € 6,00

Roasted king prawns with zucchini and cherry tomatoes  
on saffron risotto  
as entrée € 12,80  
as main course € 26,80

Roasted filet of beef with bacon-onion-mustard crust,  
glazed vegetables and brioche-meat dumpling € 38,00

Mousse of dark chocolate  
with pickled cherries and strudel dough leaf € 10,70

Menu price EUR 68,00

## *FROM THE HEALTH CUISINE*

Carpaccio of organic beef filet  
with red beets, spice nuts and kohlrabi € 13,20

Clear soup of herbs with cherry tomatoes,  
sugar snaps and chicken dumplings € 5,60

Spinach gnocchi with roasted pumpkin and lettuce  
on sweet pepper thistle oil sauce  
as entrée € 10,40  
as main course € 18,00

Roasted sea bass filet with broccoli and pointed pepper  
on buckwheat ravioli and potato-celery filling € 28,00

In spice stock poached plums  
with orange sabayon, oatmeal crumble  
and raspberry sorbet € 10,40

Menu price EUR 64,00

## *OUR HOUSE CLASSICS*

### *Entrées*

Various lettuce with berries, nuts and herbal dressing	€	7,20
Raw marinated salmon trout with cucumber, beetroot, horseradish and lettuce	€	12,90
Beef broth with semolina dumpling and vegetable cubes	€	5,00
Ravioli filled with potatoes and curd, lettuce and parmesan on cherry tomato ragout as entrée	€	10,40
as main course	€	18,00

## *Main courses*

Local salad bowl with lettuce, roast potatoes, bacon stripes, tomatoes, local mountain cheese and fried egg	€	17,40
Escalope of veal "Vienna style" with cranberries and parsley potatoes served with green salad	€	26,00
Wok-pan with roasted vegetables, nuts, Basmati rice and roasted stripes of corn fed chicken	€	23,80
Roasted filet of salmon trout with glazed vegetables and celery puree	€	25,80
Thin plated beef of organic sirloin with rucola-parmesan filling on roasted potato-vegetable and shallots-butter sauce	€	26,80

## *Desserts*

Curd strudel or apple strudel	€	4,30
with whipped cream	€	1,20
with vanilla sauce	€	1,30
with vanilla ice cream	€	1,50
Sliced pancakes with vanilla cherries and pistachio ice cream	€	10,20
Boiled curd dumplings with butter crumble on black currant-apple ragout and pear ice cream cake	€	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 winter).

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