

STARTERS

EDELWEISS CAESAR SALAD

romaine hearts | Caesar dressing
13
chicken breast | bacon 19

MIXED SALAD BOWL

tomatoes | cucumbers | carrots
balsamic dressing
7,5

BEEF TARTARE

brioche | barley mayonnaise
quince | caviar
120g 21
180g 29

CARPACCIO OF GRASS-FED BEEF

sweet-and-sour pumpkin | spiced honey
parmesan
21

YELLOWFIN-TUNA TATAKI

ponzu broth | daikon radish | wakame
18

BEETROOT

goat cheese | fig
horseradish cream | walnut
16

APULIAN BURRATA

pumpkin seed marmalade | herb salad
aged balsamic vinegar
16

SOUPS

TOM KHA GAI

tempura prawn | mango chutney
10

BEEF CONSOMMÉ

sliced pancakes 6
cheese dumpling 7
semolina dumpling 7

GROSSARL SOUP POT

beef | root vegetables | noodles
10

GOULASH SOUP

alpine bread
10

COVER

bread | spreads
specialities from the local butcher
4

MAINS

HANDMADE TAGLIATELLE

truffle cream | pecorino | périgord truffle
28

PAN-FRIED CHAR MEUNIÈRE STYLE

parsley potatoes | broccoli | almonds
28

FRIED VEAL WITH ONION GRAVY

from Salzburg heifer

green beans with bacon | roasted potatoes
34

BOILED ORGANIC BEEF BRISKET

creamed spinach | roasted potatoes
apple horseradish | chive sauce
32

VIENNESE SCHNITZEL FRIED IN CLARIFIED BUTTER

parsley potatoes | cranberries | lemon
from veal 32
from pork 20

EDELWEISS WAGYU BURGER

180 g wagyu beef | bbq sauce | bacon | lettuce
smoked paprika sauce | crispy onions | french fries
25

CRISPY CHICKEN BURGER

from free-range chicken

flatbread | guacamole | romaine lettuce | tomato
pickled red onion | french fries
20

PONGAU CHEESE SPAETZLE

chives | crispy onions
18

PUMPKIN RISOTTO

marinated pumpkin | garden cress
fried farm egg
18

VENISON OSSOBUCO

walnut stuffing | apple red cabbage
35

SAKURA

The taste of Asia (12.00 pm - 8.30 pm)

STARTERS

ASIAN TEMPURA VEGETABLES

spicy soy sauce
15

GYOZA 6 PIECES

filled dumplings | steamed and pan-fried
shrimp 18
chicken 15
vegan 12

EDELWEISS SASHIMI | 11 SLICES

ponzu sauce
25

MAINS

SPICY BEEF BASIL SAUTÉ

basil | peppers | onion | jasmine rice
32

SWEET AND SOUR CHICKEN

onion | carrot | peppers | jasmine rice
28

CHICKEN TERIYAKI

teriyaki sauce | jasmine rice
28

WINE RECOMMENDATION

Cuvée Asia 2023 (GV, RR, WB, TR)
Mayer am Pfarrplatz, Vienna
0,1l – 6,50 | ¼l - 13 | Flasche - 39

STEAK & MORE

STEAKS VOM SIMMENTAL BEEF

28 DAYS DRY-AGED

RIB EYE 350g 42

FILLET STEAK

ladies cut 180g 35
gentlemen's cut 250g 45

VENISON LOIN STEAK

gentlemen's cut 250g 42

Our steaks are served with herb butter & one side
of your choice:

french fries | mixed leaf salad | pimientos de padrón
grilled vegetables
each additional side 6

sauses 4

port wine sauce | truffle sauce | pepper cream sauce | hollandaise

PIZZA

All pizzas are based on tomato sauce
and buffalo mozzarella.

MARGHERITA

tomatoes | buffalo mozzarella
13

PROVENCIALE

salami | garlic
14,5

HAUSPIZZA

ham | salami | bacon
onion | gorgonzola
15

PARMA

prosciutto | arugula | parmesan
14,5

RUSTICA

bacon | onion | corn | pepperoni
14,5

DIABOLO

ham | salami | pepperoni
parmesan
15

MIDO

spinach | mushrooms | date tomatoes
arugula | onion | parmesan
14,5

FANTASIA

gorgonzola | date tomatoes
arugula | garlic | parmesan
15

MISTRA

ham | salami | mushrooms
15

SALAMI PICCANTE

spicy salami | onion
date tomatoes
15

DESSERT

ARLER QUARK

quince | hazelnut
14

VALRHONA CHOCOLATE

pumpkin | sea buckthorn | orange
9

HOMEMADE SORBET

vodka or sparkling wine or sparkling tea
or berries
9

EDELWEISS AFFOGATO 2.0

mascarpone | coffee | tahitian vanilla
8

APPLE OR QUARK STRUDEL

7
whipped cream or vanilla sauce
9

HOMEMADE KAISER SCHMARRN

plum compote | vanilla ice cream
(approx. 15 minutes waiting time)
small 15
big 18

OYSTERS & CAVIAR

FINE DE CLAIRE

3 pieces 12
6 pieces 21

GILLARDEAU

3 pieces 19
6 pieces 31

served with our oysters:

lemon yoghurt | pongau leaf pastry

BLACK STURGEON CAVIAR

Walter Grill in Anif
30g 85
50g 135

GOLD SELECTION BY KATE & KON

30g 90
50g 140

served with our caviar:

blinis | crème fraîche | chopped egg

Kitchen times:

11.00 am – 1.30 pm | 5.00 pm – 9.30 pm

All prices in euros including all taxes. for information on allergens and ingredients, our trained staff will be happy to assist.