


STARTERS

EDELWEISS SALAD

mixed salad | garlic bread
vegan 9 

with grilled chicken breast 15

with 5 sautéed king prawns 21

with goat's cheese wrapped in bacon
and crispy potato slices 15

SALAD BOWL

tomatoes | cucumber | carrots
balsamic dressing
6.5

PRAWNS COCKTAIL 2.0

marinated prawns | salad hearts pickled
pineapple
15

GROSSARL BEEF TATAR

fried onion stock | mustard mayo
chive butter | toast
120g | 180g
19 | 27

BUFFALO MOZZARELLA

San Marzano tomatoes
basil | olive oil
14

SOUPS

BEEF BOUILLON

pancake strips 6
cheese dumplings 7
semolina dumplings 7

GROSSARL SPECIAL SOUP

beef | vegetables | noodles
9

CHANTERELLE SOUP

lovage crumble
7.5

GOULASH SOUP

homemade bread
9

MAINS

HANDMADE TAGLIATELLE

tomato broth | burrata | flamed peach
21

GRILLED LABEL ROUGE SALMON FILLET

green asparagus | saffron risotto | hollandaise
28

FRIED VEAL WITH ONION GRAVY

bacon green beans | roasted potatoes
29

ORGANIC BOILED BEEF

cream spinach | roast potato
apple horseradish | chive sauce
29

WIENER SCHNITZEL

parsley potatoes | cranberry | lemon
veal 29
pork 19

YELLOW CHICKPEA CURRY

spinach | naan bread | coconut yoghurt
18

SMASHED CHILLI CHEESE BURGER

160g Wagyu beef | cheese sauce | pickled chillies
onion | romaine lettuce | french fries
19

CRISPY CHICKEN BURGER FROM FREE-RANGE CHICKEN

flatbread | mango mayo
romaine lettuce | tomato | cucumber | french fries
18

"GROSSARLER KASNOCKEN IN THE FRYING PAN"

chives | fried onion
16

SEASONAL

GAZPACHO ANDALUZ

olive oil | basil
7,5

PINK VEAL MEDALLIONS

wild broccoli | dumplings
chanterelle cream
34

HANDMADE FETTUCCINE

chanterelles | arugula
pecorino
22

SAKURA

The Taste of Asia

BEEF SAUTÉ

pea pods | pimentos | jasmine rice
32

SPICY BEEF BASIL SAUTÉ

basil | paprika | onion | jasmine rice
32

SWEET AND SOUR CHICKEN

onion | carrot | paprika | jasmine rice
28

THAI PRANANG CURRY

carrot | potato | jasmine rice
28

IKEJIME SEABASS TERIYAKI

broccoli | carrot | courgette | jasmine rice
35

YUZU WAGYU TATAKI 11 pieces

ponzu | yuzu | radish
30

CHICKEN TERIYAKI

teriyaki sauce | jasmine rice
28

GYOZA 6 PIECES

stuffed pastry pockets - fried and steamed
shrimp 25
chicken 25
vegan 20

SWEET

mochi mix
18

from 12 am – 8.45 pm

STEAK & MORE

SIMMENTALER BEEF STEAK

28 DAYS DRY AGED

RUMPSTEAK

Ladie's Cut 200g 32
Gentlemen's Cut 300g 42

FILETSTEAK

Ladie's Cut 180g 35
Gentlemen's Cut 250g 45

All steaks are served with herb butter and a side
dish of your choice:

grilled vegetables | french fries | potatoes
salad | bacon green beans

each additional side: 4

COVER

Salted butter, bacon & „Verhackertes“ from
the Grossarler Genuss | bread
3.5

PIZZA

large | small

MARGHERITA

tomato | mozzarella
13 | 10

PROVENCIALE

salami | garlic
14.5 | 11.5

HAUSPIZZA

ham | salami | bacon
onion | gorgonzola
15 | 12

PARMA

prosciutto | arugula | parmesan
14.5 | 11.5

RUSTICA

bacon | onion | sweet corn | pepperoni
14.5 | 11.5

DIABOLO

ham | salami | hot pepperoni
parmesan
14.5 | 11.5

MIDO

spinach | mushrooms | tomatoes
arugula | onion | parmesan
14.5 | 11.5

FANTASIA

gorgonzola | tomatoes | arugula
garlic | parmesan
15 | 12

MISTRA

ham | salami | mushrooms
15 | 12

SALAMI PICCANTE

spicy salami | onions | plum tomatoes
15 | 12

All pizzas are based on tomato sauce
and buffalo mozzarella!

DESSERT

APRICOT DUMBLINGS

roaster | sour cream ice cream
12

HOMEMADE SORBET VARIATION

three kinds | berries
9

MOUSSE AUS CHOCOLATE

sour cherry
12

APPLE STRUDEL OR CURD CHEESE STRUDEL

with whipped cream 7
with vanilla sauce 9

HOMEMADE

KAISERSCHMARRN

plum roaster | vanilla ice cream
(15 minutes waiting time)

small | large
14 | 17

PRE-ORDER

(24 hours before)

FONDUE

Optionally with oil or beef soup. Slices
of beef, veal, corn poultry, prawns,
homemade fondue sauces, garlic
bread, french fries and vegetables.
45 per person, from 2 persons

GROSSARL FARMER'S ROAST

bread dumplings | roasted potatoes
& vegetables, radish salad
22 per person, from 4 persons

 = Vegan

All prices in Euros incl. all taxes. If you have any questions about allergens and ingredients, our trained staff is happy to provide information.

Kitchen opening times:

11am – 1.30 pm

5.30 pm – 9.30 pm