

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

PUMPKIN RAVIOLI

ricotta sauce | truffle | arugula
18

GROSSARL BEEF TARTARE

quail egg | mustard mayo | salted butter
toast
120g 19
180g 27

VENISON + ROE DEER

CARPACCIO + FILET

blackberry mustard | black walnut
pickled pumpkin | potato cheese
18

APULIAN BURRATA

date tomatoes | pesto | pine nuts
14

SOUPS

BEEF BOUILLON

pancake strips 6
cheese dumplings 7
semolina dumplings 7

GROSSARL SPECIAL SOUP

beef | vegetables | noodles
9

CREAM SOUP OF HOKKAIDO PUMKIN

blood sausage dumpling | pumpkin
seed oil
9

GOULASH SOUP

homemade bread
9

MAINS

HANDMADE TAGLIATELLE

truffle cream | pecorino | périgord truffle
25

GRILLED LABEL ROUGE SALMON FILLET

tomato | spinach | pumpkin risotto | beurre blanc
30

FRIED VEAL WITH ONION GRAVY

bacon green beans | roasted potatoes
32

ORGANIC BOILED BEEF

cream spinach | roast potato
apple horseradish | chive sauce
32

WIENER SCHNITZEL

parsley potatoes | cranberry | lemon
veal 32
pork 20

RED CHICKPEA CURRY

pea pods | naan bread | coconut yoghurt
18

EDELWEISS WAGYU BURGER

180g Wagyubeef | BBQ sauce | guacamole
bacon | salad | fried onions
22

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

BRAISED DUCK LEG

chocolate red cabbage | bread dumplings |
rosemary jus
29

PINK ROASTED VENISON STEAK

brussels sprouts | curd cheese cubes
plum | rowan berries
39

SAKURA

The Taste of Asia

STARTERS

GYOZA | 6 pieces

stuffed pastry pockets - fried and steamed
shrimp 18 | chicken 15 | vegan 12

EDELWEISS SASHIMI | 11 Slices

Ponzu-Sauce
25

MAINS

SPICY BEEF BASIL SAUTÉ

basil | paprika | onion | jasmine rice
32

SWEET AND SOUR CHICKEN

onion | carrot | paprika | jasmine rice
28

GREEN LOBSTER CURRY

white eggplant | beans | bell pepper | lobster tail
42

SPICY TAMARIND TIGER PRAWN

king oyster mushroom | beech mushrooms
red chili | yellow bell pepper
28

CHICKEN TERIYAKI

teriyaki sauce | jasmine rice
28

SWEET

thai mango sticky rice
12

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

POWIDLPOFESEN

wine sabayon | vanilla
12

HOMEMADE SORBET

three kinds | berries
9

MOUSSE AUS CHOCOLATE

plum
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

SMALL CHEESEPLATE

5 varieties with bread and butter
15

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

Kitchen opening times:

11am – 1.30 pm
5.30 pm – 9.30 pm

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

 = vegan