3-GÄNGE HP MENÜ · 3-COURSE HALF BOARD MENU

VORSPEISEN & SUPPEN · STARTERS & SOUPS

Alm Brettljause | Rohschinken | Kaminwurzen | Bergkäse
Essiggurken | Kren | Bauernbrot
Alpine platter | cured ham | smoked sausages | mountain cheese
pickles | horseradish | rustic bread **4.50 p.P.**

Kräftige Rindsbouillon | Kaspressknödel A/C/G/L
Hearty beef bouillon |cheese dumplings

Hausgemachte Ötztaler Gulaschsuppe | BauernbrotC/G
Homemade savoury Ötztal goulash soup | bread

SALATE · SALADS

Caesar Salat | Maispoularde | Romanasalat | Parmesan | CroutonsA/C/D/G
Caesar salad | Corn-fed chicken | Romaine lettuce | Parmesan | Croutons

Bunter Blattsalat | Kräuterseitlinge | ApfelvinaigretteM
Mixed Leaf Salad | King Oyster Mushrooms | Apple Vinaigrette

ALMKLASSIKER · ALPINE CLASSICS

Tiroler Gröstl | Rindfleisch | Spiegelei | KrautsalatA/C/O
Tyrolean Gröstl | Beef | Fried egg | Coleslaw

Käsespätzle| Salat | RöstzwiebelA/C/G/K *VEGGIE*
Cheese spaetzle | Salad | Fried onions

Wiener Schnitzel vom Schwein | Pommes frites | Preiselbeeren | ZitroneA/C/O
Viennese pork schnitzel | French fries | Cranberries | Lemon

BURGER

Panorama Alm Burger | Rinder Patt | Bun | Speck
Kräutermayo | Käse | Zwiebelchutney | Wildkräuter | Pommes FritesA/G/M/N
Panorama Alm Burger | Beef patty | bun | Bacon
Herb mayonnaise | Cheese | Onion chutney | Wild herbs | French fries

Panorama Alm Kaspressburger | Kaspress-Patty | Bacon Jam | Röstzwiebeln
Alpenkräuter-Mayonnaise | Salat | Essiggurken | Pommes fritesA/G/N
Panorama Alm Kaspressburger | Kaspress-Patty | Bacon Jam | Caramelized Onions
Alpine Herb Mayonnaise | Salad | Pickles | French fries

SPECIALS

Rinderhüftsteak | Kräuterbutter | Drillinge | Grillgemüse[G/L/M]
Sirloin steak | herb butter | baby potatoes | grilled vegetables **+6**

Garnelenpfanne mit Knoblauch | Cherrytomaten | Lauchzwiebeln
Olivenöl | Limetten-Aioli | geröstetes Bauernbrot[A/B/C]
Shrimp pan with garlic | cherry tomatoes | spring onions
olive oil | lime aioli | toasted rustic bread

Alpen Rinderragout | Bandnudeln | Kräuterseitlingen | Beilagensalat[A/L/O]
Alpine beef ragout | ribbon pasta | king oyster mushrooms | side salad

Aglio e Olio von Seeteufel & Garnelen | Knoblauch | Chili | Olivenöl[A/B/D]
Cherrytomaten | Bandnudeln | Beilagensalat[A/B/D]
Monkfish & shrimp aglio e olio | garlic | chili | olive oil
cherry tomatoes | ribbon pasta | side salad

RISOTTO

Kräuter-Pilz-Risotto | Champignons | Kräuterseitlinge | frische Kräuter[G]
Herbal mushroom risotto | mushrooms | king oyster mushrooms | fresh herbs

Zitronen-Oliven-Risotto | Oliven | Zitrone | Cherrytomaten[G]
Lemon olive risotto | olives | lemon | cherry tomatoes

FONDUE AB 2 PERSONEN · FONDUE FROM 2 PERSON

20 Minuten Wartezeit · 20 minutes waiting time

Zum Start inklusive: Alm Brettljause
Rohschinken | Kaminwurzen | Bergkäse | Essiggurken | Kren | Bauernbrot
Starter included: Alpine platter
cured ham | smoked sausages | mountain cheese | pickles | horseradish | rustic bread

Mountain Melt – Klassisches Käsefondue
Feine Käsemischung | Brot |Drillinge | Champignons | Kräuterseitlinge
Oliven | saisonales Gemüse[A/G]
Mountain Melt – Classic cheese fondue
fine cheese blend | breadbaby potatoes | button mushrooms
king oyster mushrooms | olives | seasonal vegetables **p.P.** **+17**

Mediterranes Käsefondue
mediterrane Aromen | getrocknete Tomaten | Kräuterpaste | Champignons
Kräuterseitlinge | Oliven | Cherrytomaten[A/G]
Mediterranean cheese fondue
Mediterranean flavors | sun-dried tomatoes | herb paste | button mushrooms
king oyster mushrooms | olives | cherry tomatoes **p.P.** **+19**

Mediterranean Ocean Fondue
Garnelen | Lachs | Seeteufel | Brot | Reis | Oliven | Cherrytomaten mediterranes Gemüse[A/B/D]
Mediterranean Ocean fondue
shrimp | salmon | monkfish | bread | rice | olives | cherry tomatoes Mediterranean vegetables **p.P.** **+32**

Fleischfondue
Rindfleisch | Schweinefleisch | Maispoularde | Gemüse | Brot | Oliven Cherrytomaten | Champignons | Kräuterseitlinge[A]
Meat fondue
beef | pork | corn-fed chicken | vegetables | bread | olives | cherry tomatoes button mushrooms | king oyster mushrooms **pP.** **+24**

Thai-Spiced Fondue
Garnelen | Maispoularde | Rind | aromatische Kokos-Tom-Kha Brühe | Reis Oliven | Cherrytomaten | Wokgemüse[B]
Thai-Spiced fondue
shrimp | corn-fed chicken | beef | aromatic coconut Tom Kha broth | rice olives | cherry tomatoes | wok vegetables **p.P.** **+19**

DESSERT

Topfen-Kaiserschmarren mit in Rum eingelgte Rosinen Apfelmus[A/C/O/G] *VEGGIE*
Curd cheese Kaiserschmarren with rum-soaked raisins and apple sauce

Zweierlei Törtchen aus Schoko & Cheesecake[A, C, F, G, H]
Assorted chocolate and cheesecake tartlets

Apfelringe gebacken im Teigmantel mit Vanillesauce[A, C, G]
Apple rings baked in batter with vanilla sauce

Zweierlei Tartelettes aus Himbeer & Apfel[A, C, G, H]
Assorted raspberry and apple tartlets