

DEAR GUESTS

Welcome at "Salome"!

Love for tradition - AND
hospitality with conviction!

This card you are holding in your hands
is a promise -

one we are prepared to keep.

We hope you will thoroughly enjoy your
evening with us.

Simply relax and enjoy!

We wish you all the best,

The Beiser Family
& the "Salome" Team

APERITIFS

SCHILEROL- special aperitif from West-Styria	€ 6,80
LILLET - classic	€ 7,30
LILLET – rosé –russian-wild-berry	€ 7,60
Rosato aperitivo	€ 7,60
Aperol – sprizz (prosecco)	€ 7,40
Aperol – spritzer (white-wine)	€ 6,70
Hugo (prosecco with elder-juice)	€ 7,40

martini-bianco-dry	€ 4,90
ricard or pernod	€ 5,50
cynar – soda	€ 5,10
cynar-orange	€ 6,60
campari - soda	€ 5,30
campari-orange	€ 6,90
sherry med or dry	€ 4,90
porto	€ 5,10

glass of sparkling wine (Sekt in Austria)	€ 5,80
with orange-juice	€ 6,00
glass of prosecco	€ 5,10
glass of prosecco-rosé	€ 5,60

1 glass of French Rosé-Champagne	€ 15,00
1 glass of French Champagne	€ 14,10

C O L D A P P E T I Z E R S

<u>goat-cheese</u>	in marinade of herbs and mozzarella with tomatoes and basil	€ 16,90
<u>carpaccio of beef-fillet</u>	fine marinated, salad-variation vegetable-roll, grated cheese	€ 20,50
<u>graved salmon</u>	honey-dill-sauce, cherry-tomatoes-avocado salad, potato-rösti	€ 18,90
<u>green-salad-variation</u>	with falafel, stewed paprika-zucchini yoghurt-dip	€ 16,50

S O U P S

<u>consommé</u> with	sliced pan-cake or semolina-dumpling or liver-dumpling	€ 6,00
<u>goulash-soup</u>		€ 6,70
<u>fine cream-soup of potatoes</u>		€ 6,40
<u>tomato-cream-soup</u>	with white-bread-cROUTONS	€ 6,10

SALADS



farmer-salad different sorts of lettuce with roasted
bacon, potatoes and roasted
calf- liver-slices € 18,90

scampis-salad grilled in garlic and olives-oil
with green salads and croutons € 20,30

turkey-salad different green salads with roasted slices
of turkey with fine,
vegetable-vinaigrette € 16,90

beer-garden-salad with tomatoes, cucumbers,
green salads, grilled bacon-slices,
an egg, vinegar-oil-dressing € 15,30

big-mixed-salad-plate with an egg € 14,30

small mixed-salad € 8,50

plate of different lettuce € 13,90

MAIN DISHES

VEAL – PORC – CHICKEN AND UPPER-AUSTRIAN BABY-BEEF

Steak of young-bull-fillet with mushroom-spices-crust with
sauce of truffles, vegetables and
roasted potatoes € 42,50

boiled-beef- “Upper-Austrian” baby-beef
with traditional accompaniments:
roasted potatoes, cream-spinach,
apple-horse-raddish € 28,90

porc-fillet-medallions enroled with ham, grated cheese-sauce
zucchini-champignons-assortment
tomato-gnocchi € 25,70

breaded-scallop (Wiener-Schnitzel) – veal –
with cranberries, lemon
with parsley-potatoes, salad € 29,50

sauted calf’s liver portwine-sauce
green peas-carotts-shiitake-variation
parsley potatoes, glazed apple € 28,90

FISH FISH FISH



sauted scampi's on penne, with redcurry-vegetable-coconut-sauce
and a salad aside **€ 24,90**

grilled Lech-char-fillet tomato-saffron-buttersauce,
young-spinach, lime linguine **€ 33,50**

grilled fillet of sea-bass sauted vegetables, fried potatoes
capres-lemon-butter **€ 31,90**

....FROM THE FOREST AND FROM THE FIELD....



lamb-fine roasted with flavors, sauce of aubergines
sauted-vegetabels
polenta **€ 33,80**

grilled saddle of venison with cranberry-redwine-sauce,
mashed hokkaido-pumpkin
potato-croquettes **€ 35,90**

FONDUE-EVENING IN THE SALOME

We do for you

Fondue Bourguignonne

with oil, only beef-fillet

OR

Fondue Chinoise

with bouillon, porc and beef-fillet
Turkey-pieces

... with salad buffet, with rice OR French fries OR pommes in croquettes,
garlic-bread, delicious sauces, and of course we start with a nice
amuse-bouche

€ 45,80 per person

Enjoy a wonderful evening - a candle-light-dinner in the Salome

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CHILDREN

For the smallest under all the skiers



every day for you a menue: main-plate, sweet dish (1 balls of ice cream)
and a drink!! € 14,00

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Or you can choose



PUMUCKL small escalop „vienna“ french fries € 11,90

ARIELLE small scallop nature grilled with vegetables
and croquettes potatoes € 13,90

MAX u. MORITZ grilled sausage, french fries € 8,80



VEGETARIAN-PLATE

Potato - rösti gratinated with cheese, broccoli
champignons-cream-sauce
and served with a salad € 19,50

Fried rice with vegetables and salad € 18,50

SWEET END



sweet white-cheese dumplings with butter-crumbs
apricot-ragout and
apricots-sorbet € 13,60

mousse of Toblerone-chocolate mango-strawberry-salad
passionfruit-sorbet € 12,20

sweet white-cheese-pancake-pudding with vanilla-sauce, fruits
sorbet of raspberries € 13,40

homemade-crêpe with apricot-jam - 1 piece € 4,00
2 pieces € 7,80

sorbet-variation fresh fruits, almond-pastry € 12,50

every plate is made freshly – at least 15 - 20 minutes to wait
KAISERSCHMARR'N WITH PLUMS € 14,90

Coupe Salome	€ 8,70	sweet white-cheese-strudel	€ 5,50
raspberry-coupe	€ 8,70	apple-strudel	€ 5,20
coupe banana	€ 8,70	whipped cream	€ 1,70
Coupe Danmark	€ 8,50	vanilla-sauce	€ 2,30
small-ice-cream	€ 4,90	cake	€ 4,70