

Welcome to Restaurant PANORAMA

Along with its rooftop terrace and the breathtaking mountain scenery, our gourmet restaurant offers a wonderful and culinary experience. It combines regional products with international culinary art at its best.

You are looking for your next event location? You have found the right place.

Enjoy a wonderful evening!

Your Hettegger family and the EDELWEISS team



You can't buy beautiful moments you must experience them!



Panorama Menu

Cold smoked salmon trout

crème fraîche | green asparagus | radish | frisée

€ 19

Pinot Blanc Vineyard Villa Huesgen | Mosel | Germany

Creamy wild garlic soup

baked veal bristles

€ 11

Lobster ravioli

spinach | capers | lime

€ 22

Chardonnay

Vineyard Klaus Gundel | Cisterna d'Asti | Piemont | Italy

Lamb crown with herbal crust

grilled asparagus | tomato | small polenta dumpling € 38

St. Laurent Ried Holzspur Bio Johanneshof Reinisch | Tattendorf | Thermenregion | Austria

Rhubarb parfait

raspberry crémeux | macadamia muesli | strawberry | yogurt espuma € 13

Beerenauslese

Vineyard Ernst Triebaumer | Rust | Burgenland | Austria

4 course menu with appetizer, soup, main course, dessert	€	72
4 course menu with appetizer, intermediate course, main course, dessert	€	75
5 course menu	€	89
wine pairing	€	41

cover € 3,50 per person



Appetizer, soups & vegetarian dishes

Cold smoked salmon trout	€	19
crème fraîche green asparagus radish frisée		
beef tartare of alpine ox	€	22
viennese chive sauce quail egg pickled vegetables brine bread		
with truffle fries	€	27
Burrata	€	18
tomato raspberry vinegar berries basil focaccia		10
Small mixed leaf salad	€	7
cucumber tomato grain mix radish cress		
Clear beef soup	€	7
pancake slices or semolina dumpling		
Creamy wild garlic soup	€	11
baked veal bristles		
Grilled green asparagus	€	22
yuzu hollandaise poached egg meddow herbs focaccia		
Wild garlic ravioli	€	22
nut butter parmesan lettuce buttermilk dressing		



Main courses

mixed leaf salad

Each additional side dish

Lobster tagliatelle ½ grilled lobster tail vegetables		€	34
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Char from the Königssee fish farm	laman, and paralov butter	€	29
spring vegetables young potatoes caper-	·, lemon- and parsiey butter		
Braised veal knuckle		€	29
rigatoni pea green beans buffalo mozza	arella		
Sulmtal chicken breast		€	27
baby carrot radish wild garlic risotto			
Viennese Schnitzel of saddle of veal frie	d in clarified butter	€	30
parsley potatoes cranberries			
Steaks			
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Black Angus Inside Skirt Steak 250 g		€	34
Rib Eye from German heifer 300 g		€	41
Beef filet steak from German heifer			
 ladies cut 	150 g	€	30
 gentlemen cut 	220 g	€	38
 with golden pure prawn 	per piece	€	4
Our steaks are served with herb butter and	a side dish of your choice		
grilled vegetables			
french fries			
 fried potato salad 			
 beans wrapped in bacon 			
 oven potato 			

6

€



Desserts

Tiramisu Panorama biscuits mascarpone espresso amaretto cocoa	€	13
Rhubarb parfait raspberry crémeux macadamia muesli strawberry yogurt espuma	€	13
1 scoop of homemade sorbet	€	4
with prosecco or Grey Goose	€	8
Cheese selection	€	15

Dear Guests,

You are affected by allergies and would like to inquire about allergenic ingredients in our dishes? Please ask our service staff for our allergy card. We will be happy to assist you.