



## 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 have to experience them!



## Panorama Menu

### **Cold smoked salmon trout**

crème fraîche | green asparagus | radish | frisée

€ 19

*Pinot Blanc*

*Vineyard Kühling-Gillot / Villa Huesgen / Mosel / Germany*

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### **Creamy wild garlic soup**

baked veal bristles

€ 11

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### **Lobster ravioli**

spinach | capers | lime

€ 22

*Chardonnay*

*Vineyard Klaus Gundel / Cisterna d'Asti / Piemonte / Italy*

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### **Lamb crown with herbal crust**

grilled asparagus | tomato | small polenta dumpling

€ 38

*St. Laurent Ried Holzspur Bio*

*Vineyard Bayer / Johanneshof Reinisch / Tattendorf / Thermenregion / Austria*

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### **Rhubarb parfait**

raspberry crèmeux | 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

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



## Main courses

<b>Lobster tagliatelle</b>	€	34
½ grilled lobster tail   vegetables		
<b>Char from the Stanggaß fish farm</b>	€	29
spring vegetables   young potatoes   caper, lemon and parsley butter		
<b>Braised veal knuckle</b>	€	29
rigatoni   pea   green beans   buffalo mozzarella		
<b>Sulmtal chicken breast</b>	€	27
baby carrot   radish   wild garlic risotto		
<b>Viennese Schnitzel of saddle of veal fried in clarified butter</b>	€	30
parsley potatoes   cranberries		

## Steaks

<b>Black Angus Inside Skirt Steak 250 g</b>	€	34
<b>Rib Eye from German heifer 300 g</b>	€	41
<b>Beef filet steak from German heifer</b>		
• 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 bacons
- oven potato
- mixed leaf salad

Each additional side dish	€	6
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## Desserts

<b>Tiramisu Panorama</b>	€	13
biscuits   mascarpone   espresso   amaretto   cocoa		
<b>Rhbarb parfait</b>	€	13
raspberry crèmeux   macadamia muesli   strawberry   yogurt espuma		
<b>1 scoop of homemade sorbet</b>	€	4
• with prosecco or Grey Goose	€	8
<b>Cheese selection</b>	€	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.