

# Dinner menu

from 18:30-20:30 Uhr

## Starters

Beef carpaccio   rocket   pine nuts   parmesan aged balsamic vinegar   olive oil	16,80 €
Tomato   burrata   wild herbs   basil pesto	14,50 €
Aramelized goat cheese   figs   walnuts truffle dressing   bread	16,90 €

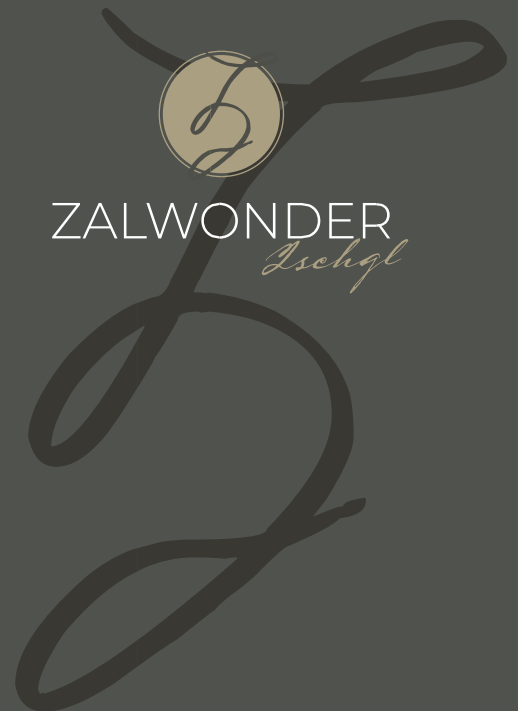
## Soups

Hearty beef soup with	sliced pancakes	6,50 €
	cheese press dumplings	6,80 €
	liver dumpling	6,80 €
Cheese soup with bread		7,90 €
Goulash soup with bread		7,90 €

## Salads

Small mixed salad	7,80 €
Small green salad	7,50 €
Large mixed salad plate	10,80 €

Optional with 6 shrimps	+ 15,00 €
baked chicken breast	+ 9,00 €
burrata	+ 5,00 €
salmon steak	+ 12,00 €
garlic bread	+ 7,20 €



## Main courses

„Wiener Schnitzel“ escalope of pork   french fries   cranberries	22,50 €
„Wiener Schnitzel“ escalope of veal   french fries   cranberries	31,90 €
Veal cordon bleu “chef style”   farmhouse ham truffle camembert   french fries   cranberries	37,90 €
Beef goulash from local oxen   butter spaetzle   crème fraîche	22,90 €
Steak toast   small filet steak   small escalope of pork salad garnish   grilled tomato   cocktail sauce	24,90 €
Surf & Turf   200 g filet steak   3 shrimps   baked potato Sour cream dip   herbel butter   mixed vegetables	52,00 €
Onion roast 200 g beef sirloin Bacon beans   onion sauce   roasted potatoes	38,00 €
Venison ragout   hazelnut spaetzle   red cabbage   cranberries	29,80 €
Spaghetti bolognese	16,80 €

## Meatless delicacies

Cheese spaetzle   fried onions   fresh chives	17,90 €
Salmon steak   wild garlic risotto   wild broccoli	24,90 €
Spaghetti tomato sauce	14,80 €
Pappardelle aglio e olio	13,90 €



# For the kids

Smal „Wiener Schnitzel“ escalope of pork   french fries	13,00 €
Smal „Wiener Schnitzel“ escalope of veal   french fries	21,90 €
Chicken Nuggets   french fries	11,90 €
Natural escalope of chicken filet   rice	11,90 €
Spaghetti bolognese	11,90 €
Spaghetti tomato sauce	10,20 €
Portion of fries	7,20 €

Chocolate ice cream	1,80 €
Vanilla ice cream	1,80 €
Strawberry ice cream	1,80 €
Lemon sorbet	1,80 €
Green apple sorbet	1,80 €



# Desserts

Apple strudel with powdered sugar	5,80 €
vanilla sauce	6,80 €
vanilla ice cream	7,30 €
whipped cream	6,50 €
Chocolate mousse   berries	5,90 €
Pistachio tiramisu   white nougat ice cream	7,90 €
Sliced pancakes with applesauce   stewed plums	16,50 €
Mixed cheese platter   bread   butter	18,00 €
Local cheese specialties	
Chocolate fondue   Milk chocolate   Fruit	12,90 €

For table reservations, please call 0043 5444 5191 or send an e-mail to [hotel@zalwonder.com](mailto:hotel@zalwonder.com)