



Edelweiss Classics

Lamb's lettuce salad € 16 / € 22

Apple balm – pumpkin oil | bacon | potato | butterbean

Crispy Green € 16 / € 22

Babyspinach | quinoa | feta | broccoli | edamame
crispy noodles | honey dressing

Creamy Red € 16 / € 22

Lentils | pumpkin | feta | macadamia | babyleafs
balsamic dressing

Cesar Salad € 16 / € 22

Romana lettuce hearts | parmesan
croutons | Anchovy

Small mixed salad € 9

with Edelweiss- or apple-pumpkin seed -dressing

Add-ons to all salads

Chicken stripes + € 9

Prawns + € 12

Beef filet stripes + € 12

Beef Carpaccio

Parmesan chip | sauce Cipriani
€ 18 / € 24

Beef broth

with bacon/cheese dumplings or sliced pancakes
€ 11,50



Edelweiss Classics

Beef filet € 48

Potato roll | vegetables

150g Wagyu beef Steak € 95

Braised vegetables | potato roll

Boiled prime beef € 42

Creamy spinach | roasted potato | apple horseradish
chives sauce

Nepalese vegetable curry € 24

Fragrant rice cracker

Gorgonzola-pear ravioli € 24

Leaf spinach | Beurre Blanc

Truffle tagliatelle € 58

Perigod truffle

Salmon trout from Zug € 38

Fregola Sarda | baconfoam

Wienerschnitzel of veal € 35

parsley potato | Cranberries

Prices include local tax
Set menu € 3,- per person



Sweet end

Chocolate parfait € 15

Macarons | fruits

Sorbet variation € 9

3 scoops of your choice

Crème Brûlée € 15

Raspberry sorbet | berries

Pavola € 14

Cherry | berries | chocolate

Wines by the glass

White

Grüner Veltliner | Gottschuly | Carnuntum € 7,90

Sauvignon Blanc | Sabathi | Südsteiermark € 9

Chardonnay | Rabl | Kamptal € 9,50

Red

Zweigelt | Forstreiter | Kremstal € 8,50

Haideboden | Hans Nitthaus | Burgenland € 9,90

Crozes Hermitage Les Jalets | Paul Jaboulet
Côtes du Rhône € 13

Sweet & portwine

5cl Trockenbeerenauslese Grand Cuvée
Kracher | Burgenland € 12,50

5cl Beerenauslese | Kracher | Burgenland € 7,50

5cl Late Bottled Vintage Port 2009 | Warre's
Vila Nova de Gaia | Portugal € 8,50