

„Restaurant 1928“

Diner Menu

Consommé € 8
Veal roulade

Consommé € 7
sliced pancakes

Tomato cream soup € 7

Mushroom croquettes € 16
bacon / Savoy cabbage

Beef fillet Carpaccio € 25
king oyster mushrooms / Pecorino / Salsa Verde

Grilled scallop € 24
oat / carrot / Iberico bacon

Assorted salads and antipasti from the buffet € 8

Fillet of Duroc pork € 32
sweet potatoes / Brussel sprouts / Salsiccia

Local char € 28
parsnip / pineapple

Mediterranean pasta € 19
shrimps / roquette

Organic beef filet steak € 45
La Ratte potatoes / rosemary / Brussel sprouts
red bell pepper / rose hip / winter truffle

Veal escalope “Vienna Style” € 29
small potatoes / colourful vegetables

Salmon trout € 26
vegetable sauté / white wine sauce

Poach pear € 16
almond crunch / caramel

Styrian gold € 8
vanilla ice cream / pumpkin seeds / pumpkin seed oil

Dessert of “Stanzer” plum € 18
sour cream / port

Exquisite cheese assortment € 10

Our Classics

(from 2 Persons)

Chateaubriand € 50 p. P.

Small potatoes / grilled vegetables

Chateaubriand is a double steak from the middle of the fillet of beef. The dish was created by the namesake's personal chef, Montmireil, for the Vicomte François-René de Chateaubriand and for Sir Russell Retallick.

Crêpe Suzette € 17 p. P.

flambé at the table

The origin of the dish and its name is disputed. One claim is that it was created from a mistake made by the cook apprentice Henri Charpentier in 1869 at the Maître at Monte Carlo's Café de Paris. He was preparing a dessert for the Prince of Wales, whose guests included a beautiful French girl named Suzette. The sauce was catching fire, Charpentier tried them with the Crêpes and served them the excited Prince of Wales.

