

OUR CLASSICS AND SEASONAL DISHES

Small snacks

Black salsify-cream soup with croûtons and fresh herbs <small>(a,g,p)</small>	4,90
Ham & cheese toast with small salad <small>(a,c,g,p)</small>	4,50
Viennese pork sausages with bread roll, mustard and horseradish <small>(a,m,p)</small>	4,80
Club sandwich with fried egg (Roasted chicken breast, bacon, mountain cheese, iceberg lettuce, tomato, mayonnaise) <small>(a,c,g,m,p)</small>	11,80

Starters

Smoked trout duet (mousse and salad) with caviar pearls, horseradish and tomato bread <small>(a,d,g,o,p)</small>	9,80
Boiled rump of veal with roasted pumpkin seeds, gherkin-onion chutney, horseradish crisp and nut baguette <small>(a,g,h,l,m,p)</small>	9,60

Salads

Classic Caesar salad with chicken stripes <small>(a,c,d,g,m,p)</small>	8,00
Viennese salad with deep fried chicken stripes <small>(a,c,m,p)</small>	8,20
Winterly leaf salad variation with mushrooms, bacon, smoked cheese, roasted pumpkin seeds and croûtons, marinated with mustard-honey dressing <small>(a,g,m,p)</small>	12,90
Leaf salad with homemade dressing*	
Small plate	3,70
Large plate	5,70
Mixed salad with homemade dressing*	
Small plate	3,90
Large plate	5,90

* Viennese dressing, Yogurt-herb dressing, Italian dressing

Soups

Beef bouillon with vegetable julienne	3,50
choice of liver dumpling, semolina dumpling or sliced pancakes <small>(l), (a,c), (a,c), (a,c,g)</small>	
Carrot-ginger cream soup with crispy almond-puff pastry stick <small>(a,c,g,h,o)</small>	4,50

Vegetarian dishes

Beetroot risotto with caramelized orange-pecan nuts and gratinated baby carrots <small>(g,h,l,o)</small>	14,20
Red wine tagliatelle with chestnut-mushroom ratatouille and mountain cheese wafer <small>(a,c,g,o)</small>	13,70

Viennese Classics

The Classics

Veal escalope Viennese style with potato-lamb's lettuce salad <small>(a,c,g,m,p)</small>	17,30
Boiled rump of beef served in soup with roast potatoes, cream spinach, chive sauce and apple-horseradish <small>(a,c,g,l,m)</small>	17,50
From 1955	
Regina Plate	15,90
Beef and pork fillet tips in mushroom sauce, gherkin and small spinach dumplings <small>(a,c,g,m,o)</small>	
Stuffed quail on swiss chard with celery-truffle ravioli and port wine sauce <small>(a,c,g,l,o)</small>	17,60
Veal tongue on pea-potato mousse and morrel cream sauce <small>(g,l,m,o)</small>	16,90

Homemade "Regina Burger" optional with:

...beef, bacon, mountain cheese, caramelized onions, BBQ-Sauce, tomato, cucumber relish and rocket salad 10,80

(a, c, g, m, n, o)

...salmon fillet marinated in mustard and honey with roasted almonds, mountain cheese, dried tomatoes, fig-quince chutney and rocket salad 10,70

(a, g, h, m, n, o, p)

All our burgers will be served with French fries

Dessert

Semolina flummery with marinated blood orange-cranberry ragoût 5,40

(a, c, f, g, h, o)

Small potato dumplings (sweet) with nuts and elderberry stew 5,90

(a, c, f, g, h, o)

The Classics

Homemade apple strudel 3,90

(a, f, g, o, p)

Portion Vanilla sauce 1,50

(preparation time: about 5 minutes)

(g, o)

Viennese pancakes with curd or jam (per piece) 3,10

(a, c, g, o)

Emperor Franz Josef cake 3,50

(a, c, f, g, h, o)

(Exclusively available at the Kremslehner Hotels, also as a souvenir, in different sizes in cardboard or in a wooden box)

Cheese

Duet of cheese with homemade chutney, walnuts, grapes and bread 12,40

(a, g, h, o)

Place Cover

Butter or different spreads with small scones 2,50

(a, c, f, g, m)

Inclusive prices in Euro / 2019