

STARTERS

BEEF TARTARE

Salon Marie classic with a dash of Cognac 15

GRAND HÔTEL WIESLER CAESAR SALAD

lettuce hearts tossed with home-made white bread croûtons and freshly grated Parmesan
vegetarian 9
with chicken 11
with prawns 14

FRIED CALAMARI

with chili-garlic-salsa & mayonnaise, served with garlic bread 13

TUNA TATAKI

with soya glaze, mango, wasabi-mayonnaise, sesame & chicory 12

BUFFALO CHILI CHICKEN POPCORN

..... 9

GREEN FRENCH SALAD

..... 6

APPETIZER ASSORTMENT TO SHARE

chef's recommendation p.p. 15
{ cover, bread & butter 2.90 }

SOUPS

PUMPKIN COCONUT SOUP

spicy 5

BEEF-CONSOMMÉ

with semolina dumplings and vegetables 5

BOUILLABAISSÉ

..... 5

AMERICAN PRIME STEAK

ON THE BONE approx. 800–900 g
(depending on the cut)

Our original American premium steak with USDA certification could be served even to beef connoisseur Arnold Schwarzenegger on one of his stops at the Grand Hôtel Wiesler.

USDA PRIME

For one real steak lover or for two.
Including creamed spinach with pignoli and steak fries.

per 100 g 9.80

CHEF'S CHOICE

RETURN OF THE CORDON BLEU

CORDON BLEU DELUXE*

As the name suggests: haute cuisine! Top-quality veal cutlet, stuffed with real Brie and finest Prosciutto di Parma, breaded with fresh breadcrumbs and baked until golden. Magnifique!

19.80

HOLSTEIN SCHNITZEL*

a virtually forgotten classic, garnished with a fried egg, capers and anchovy fillets

21

WIENER SCHNITZEL*

perfectly hammered into shape, lightly breaded and baked in clarified butter until golden

veal . . . 19.50
pork . . . 13.80

* As a side to the schnitzel or the Cordon Bleu, choose between: parsley potatoes, rice with peas or potato salad.

STEAK FRITES À LA "RELAIS DE VENISE", PARIS

Entrecôte served with pommes allumettes and special sauce

21.50

TROUT À LA MEUNIÈRE

tossed in butter and fried until golden, garnished with toasted almonds, served with buttered potatoes

17.20

LOBSTER SPAGHETTI

the pasta for remarkable occasions and special events

28

We recommend pairing with:

ROSÉ CUVÉE CLÉMENCE

1/8 5.50

CHICKEN MARIE FROM THE WEITZER FARM

STARTING IN SPRING 2020



The search for the best chicken in the world began nine years ago and led us on many travels. In the end, the finest chicken was right here on our doorstep. The Sulmtaler is a rare breed of domestic chicken from Styria that makes even the famous poulet de Bresse pale in comparison. After all this delectable chicken from Southern Styria has been served at the grand banquet held at Vienna's Kaiserhof. At the Weitzer farm in Andritz, the best chickens in the world are reared in a species-appropriate manner by farmer Gerald Löffler. Since this takes time, our chickens get around four times longer than normal ones get! And from this tender meat, chef Aleš Rascan will soon conjure up delightful dishes to crown every festive feast.

MAIN COURSES

BŒUF STROGANOFF

fillet with Spätzle (Austrian noodles) 21.50

CHICKEN PICCATA MILANESE

served with spaghetti and grated Parmesan 17.50

SPICY GRILLED OCTOPUS

served with roasted vegetables, Ajvar and chili-lime garlic butter 18.50

THE UNIQUE CHEESEBURGER

served with fries and crispy bacon 15

GNOCCHI À LA PLACE VENDÔME

served with black truffle sauce and thinly sliced ham 17

VEGAN MAINS

THE BEYOND BURGER Beyond Meat with lettuce. 16

GRILLED POMEGRANATE AUBERGINE

with tahini sauce, tomatoes, spring onions and herbs 14

FRIED SPRING ROLLS

with avocado and sweet chili sauce (home-made) 14

FALAFEL SKEWER

with a variety of potatoes and soya cucumber tzatziki. 12

VEGAN CURRY

..... 12

SELECTED FOR YOU

WHITES, ROSÉS & REDS FROM AUSTRIA & FRANCE

glass 1/8l . . . 4.50
pot Lyonnais 0.46l . . . 16



DESSERTS

CREMA CATALANA 7

TIRAMISU 7

CAFÉ GOURMAND

espresso and mini desserts 6

SOUFFLÉ À LA CHARTREUSE 7

KAISERSCHMARRN

torn up Austrian pancake 9

MILLE-FEUILLE

French puff pastry speciality 7

SALZBURGER NOCKERL

an Austrian classic for 2–3 people 18

Our Salzburger Nockerl are freshly baked to order. Therefore, a little patience is required. To shorten the 30 minutes waiting time we recommend a glass of sweet wine.

DESSERT VARIATION TO SHARE

chef's recommendation p.p. 11

— NON-ALCOHOLIC —

- MINERAL WATER** 0.33l | 0.75l 2.70 | 6.50
- THALHEIM HEILWASSER**
Mineral water 0.33l | 0.75l 3.40 | 6.90
- APPLE JUICE | APPLE & BLACKCURRANT JUICE** 0.25l 3.20
- PEAR NECTAR | PEACH NECTAR** 0.25l 3.50
- KARDAMINT SODA/WATER** 0.5l 3.70
- AFRI COLA | AFRI WHITE** 0.25l 3.50
- THALHEIM LEMONADES**
Grape | Maple-Lemon | Wild Berry 0.25l 3.80
- RASPBERRY "KRACHERL"** 0.33l 3.50
- HERBAL LEMONADE** 0.33l 3.50
- MAKAVA**
Mate tea drink 0.33l 3.50
- ORGANICS, ORGANIC BEVERAGE**
Organics Bitter Lemon | Organics Ginger Ale |
Organics Tonic Water 0.25l 3.80
- RED BULL**
Various editions 0.25l 4
- ROYAL BLISS PREMIUM**
Tonic Water | Ironic Lemon 0.2l 3.50

COFFEE

- ITALIAN MOKA EXPRESS** 4.50
- ESPRESSO** 2.50
- CAPPUCCINO, AMERICANO** 3.30

TEA

- VARIOUS KINDS** 3.20
Ask for our selection of teas or try our
Grand Hôtel Wiesler Special Blend.

ALLERGENES
Please ask our service staff for information about ingredients used in our dishes that could cause an allergic reaction or intolerance. All prices include VAT. Typing and printing errors reserved.

CHAMPAGNE & SPARKLING WINE

- PERRIER-JOUËT**
Grand Brut 0.1l | btl 11.50 | 79
Blason Rosé 0.1l | btl 15.50 | 99
- SALON MARIE 'BRUT' M** 0.1l | btl 4.50 | 27
- SALON MARIE 'BRUT' ROSÉ** 0.1l | btl 4.50 | 27

APERITIFS

each 4.50

- LILLET SPRITZ** **LIMONCELLO SPRITZ**
- SALON MARIE SPRITZ** **PIMM'S NO. 1**
- KARDAMINT SPRITZ** **RAMAZZOTTI ROSATO SPRITZ**

WHITE WINE

- GRÜNER VELTLINER FEDERSPIEL 2018**
Domäne Wachau 1/8l | btl 4.50 | 27
- GELBER MUSKATELLER CLASSIC DAC 2018**
Schmölzer Winery, Southern Styria 1/8l | btl 4.50 | 27
- WEISSBURGUNDER DAC 2018**
Krispel Winery, Vulkanland Styria 1/8l | btl 4.50 | 27
- SAUVIGNON BLANC DAC 2018**
Skoff Original Winery, Southern Styria 1/8l | btl 4.90 | 29.40
- MALVAZIJA 2017**
Damjanić, Istria, Croatia 1/8l | btl 4.50 | 27

RED WINE

- BLAUFRÄNKISCH KASTANIE 2018**
Wine House Haiden, Burgenland 1/8l | btl 4.50 | 27
- HEIDEBODEN 2016**
Stiegelmar Winery, Burgenland 1/8l | btl 5.50 | 33
- RIOJA RESERVA**
Marqués de Riscal, Spain 1/8l | btl 5.90 | 35
- SYRAH RESERVA**
Bodega Norton, Argentina 1/8l | btl 5.20 | 31.20

OUR HOUSE WINES

WHITE

- GRÜNER VELTLINER**
Göttweig

- CHÂTEAU HAUT DAMBERT CUVÉE**
Entre-deux-mers

ROSÉ

- HASENHAIDE**
Weinviertel region
- ROSÉ CUVÉE CLÉMENCE**
Grand vin de Bordeaux

RED

- CUVÉE AMO ROSSO**
Oggau
- CHÂTEAU HAUT GUILLEBOT**
Grand vin de Bordeaux

Glass 1/8l ... 4.50
pot Lyonnais 0,46l ... 16

BEER

- STAROBRNO DRAFT** 0,1l | 0,33l 2 | 3.60
- GÖSSER SPEZIAL DRAFT** 0,1l | 0,33l 2 | 3.50
- THALHEIM PILS** 0,33l btl 4.20
- GÖSSER RADLER/
NATURGOLD NON-ALCOHOLIC** 0,33l btl 3.50
- SCHLADMINGER SCHNEE WEISSE** 0,33l btl 4.20

SALON MARIE'S
PRIME COCKTAILS

You can find our prime cocktails
in our bar menu.

Salon
Marie

RESTAURANT & BAR

ZURÜCK ZUM
GUTEN LEBEN

ENGLISH