

"PERFECT TO  
START WITH"

<b>MUSKATELLERSEKT</b> 0.11.....	6.50
<b>RAVENTÓS I BLANC</b> 0.11.....	10.50
<b>SALON MARIE SPRITZ</b> .....	9
<b>NEGRONI</b> .....	10.50

STARTERS

**BEEF TATAR**

Salon Marie classic with a dash of Cognac, mustard mayonnaise, mushrooms & pickled onions . . . . . 19

**GRAND HÔTEL WIESLER CAESAR SALAD**

lettuce hearts tossed with home-made white bread croûtons, anchovies & fresh Parmesan . . . . . 11  
with chicken . . . . . 14  
with prawns . . . . . 18

**FRIED CALAMARI**

with chili-garlic-salsa & mayonnaise, served with garlic bread . . . . . 17

**TUNA TATAKI**

with mango teriyaki, spring leek tempura & coriander . . . 19

**GREEN FRENCH SALAD**

with walnuts . . . . . 8

**ASPARAGUS PANNA COTTA**

with parsley cream, radishes & strawberry vinaigrette . . . . . 13

**APPETIZER VARIATION TO SHARE**

chef 's recommendation (from 2 people) . . . . . p.p. 19

SOUPS

**CHICKEN CONSOMMÉ**

with semolina dumplings . . . . . 6

**VICHYSOISE**

iced potato and leek soup with fleurons . . . . . 8

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, optionally with parsley potatoes, rice with peas or potato salad. Magnifique!

28

MAIN COURSES

**HOLSTEIN SCHNITZEL\***

a nearly forgotten classic, baked, garnished with a fried egg, capers & anchovy fillets

28

**WIENER SCHNITZEL\***

perfectly pounded into shape, lightly breaded & baked in clarified butter until golden

veal . . . 26  
pork . . . 18

\* As a side to the Holstein Schnitzel or the Wiener Schnitzel, choose between: parsley potatoes, rice with peas or potato salad.

**FILET STEAK**

Potato soufflé, asparagus & Béarnaise sauce

42

**COQ AU VIN "SALON MARIE"**

with bacon, mushrooms & French baguette

26

MAIN COURSES

**MOULES FRITES**

Breton classic à la maison with mussels & fries allumettes

24

**STEAK FRITES À LA  
„RELAIS DE VENISE“, PARIS**

Entrecôte served with pommes allumettes & special sauce

29

**TROUT À LA MEUNIÈRE**

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

26

**STUFFED GNOCCHI À LA PLACE VENDÔME**

cheese sauce with black truffles & thinly sliced ham

24

**GRILLED OCTOPUS**

served with roasted vegetables, homemade Ajvar & chili-lime garlic butter

26

LUXURE

**LOBSTER BISQUE - TAGLIOLINI**

with lobster and cherry tomatoes

29

**HALIBUT FILLET**

fried in lemon butter, on beans  
Cassoulet, with pearl barley and celery stalks

31

VEGAN MAINS

**HOMEMADE SPRING ROLLS**

with avocado dip & chili sauce . . . . . 19

**ASPARAGUS RAVIOLI**

with asparagus velouté, walnut oil & frisée lettuce . . . . . 21

**VEGAN CURRY**

with rice . . . . . 19

SELECTED FOR YOU

WHITE, ROSÉ & RED

glass 1/8l . . . 6  
carafe Lyonnais 0.46l . . . 22



DESSERTS

**VEGAN YOGHURT CREAM TARTLET**

with lemon, nougat and cashew crèmeux . . . . . 10

**SAVARIN AU RHUM**

with banana & yoghurt-honey ice cream . . . . . 11

**TIRAMISU**

. . . . . 8

**CAFÉ GOURMAND**

espresso & mini desserts . . . . . 8

**PAVLOVA "SALON MARIE" SPRING EDITION**

mascarpone-vanilla cream on meringue, served with rhubarb & strawberry . . . . . 10

**CHOCOLATE CAKE "SALON MARIE"**

with salted caramel sauce & whipped cream . . . . . 10

**DESSERT-VARIATION TO SHARE**

chef 's recommendation (from 2 people) . . . . . p.P. 13

## NON-ALCOHOLIC

<b>GASTEINER MINERAL WATER</b> 0.33l   0.75l... 3.20   7.20
<b>THALHEIM HEILWASSER</b> 0.75l ..... 7.20
<b>APPLE JUICE   APPLE &amp; BLACKCURRANT JUICE</b> 0.25l 3.80
<b>PEAR JUICE   PEACH NECTAR</b> 0.25l ..... 4.20
<b>KARDAMINT SODA/WATER</b> 0.5l ..... 3.90
<b>AFRI COLA   AFRI WHITE</b> 0.2l ..... 3.80
<b>THALHEIM LEMONADES</b> Grape   Maple-Lemon   Wild Berry 0.25l ..... 4.50
<b>RASPBERRY SOFT DRINK "KRACHERL"</b> 0.33l ..... 3.80
<b>ALMDUDLER</b> 0.33l ..... 3.80
<b>MAKAVA</b> 0.33l ..... 4.50
<b>THE ORGANICS BY RED BULL</b> various editions 0.25l ..... 4.50
<b>RED BULL</b> 0.25l ..... 4.50

## COFFEE

<b>CAPPUCCINO</b> ..... 4.20
<b>CAFFÈ LATTE</b> ..... 4.20
<b>ESPRESSO</b> ..... 3.20
<b>AMERICANO</b> ..... 3.90

## TEA

<b>VARIOUS KINDS</b> ..... 3.90
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## CHAMPAGNE & SPARKLING WINE

<b>RAVENTÓS I BLANC</b> 0.1l   btl ..... 10.50   69
<b>SALON MARIE 'BRUT' M</b> 0.1l   btl ..... 6.50   45
<b>SALON MARIE 'BRUT' ROSÉ</b> 0.1l   btl ..... 6.50   45
<b>PERRIER-JOUËT</b> Grand Brut btl ..... 105 Blason Rosé btl ..... 125

## APERITIFS

each 9.00

<b>LILLET SPRITZ</b>	<b>LIMONCINO SPRITZ</b>
<b>SALON MARIE SPRITZ</b>	<b>APEROL SPRITZ</b>
<b>KARDAMINT SPRITZ</b>	<b>CAMPARI MILANO SPRITZ</b>

## WHITE WINE

<b>GELBER MUSKATELLER VULKANLAND DAC</b> 1/8l   btl ..... 5.90   35
<b>WEISSBURGUNDER SÜDSTEIERMARK DAC</b> 1/8l   btl ..... 5.90   35
<b>SAUVIGNON BLANC SÜDSTEIERMARK DAC</b> 1/8l   btl ..... 5.90   35
<b>BLANC DE BLANC RIED HOCHBERG</b> 1/8l   btl ..... 6.90   41
<b>GRAUBURGUNDER NEUSIEDLERSEE</b> 1/8l   btl ..... 7.50   44
<b>GRÜNER VELTLINER NEUSIEDLERSEE</b> 1/8l   btl ..... 5.90   35

## RED WINE

<b>BLAUFRÄNKISCH</b> 1/8l   btl ..... 5.90   35
<b>MERLOT</b> 1/8l   btl ..... 6.90   41
<b>ZWEIGELT</b> 1/8l   btl ..... 5.50   33
<b>CHATEAU RECOUGNE ROUGE</b> 1/8l   btl ..... 6.90   41

## OUR HOUSE WINES

### WHITE

**CUVÉE BLANC**  
Chateau Recougne, Bordeaux

### ROSÉ

**CUVÉE ROSE LAKESIDE**  
Hannes Haiden, Oggau

### RED

**CUVÉE AMO ROSSO**  
Hannes Haiden, Oggau

glass 1/8l ... 6  
carafe Lyonnais 0.46l ... 22  
bottle ... 36

## SWEET WINE

<b>GEWÜRZTRAMINER SPÄTLESE</b> 1/8l ..... 6.50
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## BEER

<b>STAROBRNO DRAFT</b> 0.2l   0.3l ..... 3.30   4.50
<b>GÖSSER SPEZIAL DRAFT</b> 0.2l   0.3l ..... 3.30   4.50
<b>THALHEIM PILS</b> 0.33l Fl ..... 4.80
<b>GÖSSER RADLER (SHANDY)/ NATURGOLD NON-ALCOHOLIC</b> 0.33l Fl ..... 4.50
<b>SCHLADMINGER SCHNEE WEISSE</b> 0.5l Fl ..... 5.80

## SALON MARIE'S PRIME COCKTAILS

can be found in our bar menu

*Salon  
Marie*

RESTAURANT & BAR

HOME OF THE  
GOOD LIFE

ENGLISH

### 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.