

## PERFECT TO START WITH

<b>CRÉMANT DE BOURGOGNE</b> 0.11	10.50
<b>SALON MARIE BRUT M</b> 0.11	6.50
<b>SALON MARIE BRUT ROSÉ</b> 0.11	6.50
<b>FRENCH 75</b>	15
<b>LILLET WILDBERRY SPRITZ</b>	9
<b>SALON MARIE SPRITZ</b>	9
<b>CAMPARI MILANO SPRITZ</b>	9
<b>NEGRONI</b>	13

## 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 homemade white bread croutons, anchovies & fresh Parmesan . . . . . 11  
with chicken . . . . . 14  
with prawns . . . . . 18

### FRIED CALAMARI

with chili-garlic-salsa & mayonnaise, served with garlic bread . . . . . 18

### TUNA TATAKI

tuna fillet fried in sesame seeds with turnips, ginger-lime teriyaki & spring herbs . . . . . 21

### FLAMED GOAT CHEESE

with honey-nut vinaigrette, parsnip cream & pickled plums . . . . . 18

### APPETIZER VARIATION TO SHARE

chef's recommendation (serves two or more) . . . . . p.p. 21

### VANILLA JERUSALEM ARTICHOKE CREAM SOUP

with potato and herb relish . . . . . 8

## SELECTED FOR YOU



### WHITE, ROSÉ & RED

glass 1/8 l . . . 6.50  
carafe Lyonnais 0.46 l . . . 24



## CHEF'S CHOICE

# ODE TO THE SEA

### GRILLED OCTOPUS

A liaison that pays homage to the sea! Grilled octopus from the depths with caper and parsley pesto butter on bouillabaisse potato mousseline and young leeks.

34

## MAIN COURSES

### CORDON BLEU DELUXE\*

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

29

### 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 . . . 27

pork . . . 17

\* Parsley potatoes | Pommes allumettes  
Rice with peas | Potato salad

each 4.80

### FRIED BEEF FILLET

with braised pork cheeks in red wine, port shallots, carrot-potato cream & asparagus broccoli

43

### PINK ROASTED DUCK BREAST

on red cabbage jus with braised fennel & baked parsnips

36

### MOULES FRITES

a breton classic à la maison with mussels & fries allumettes

28

## MAIN COURSES

### STEAK FRITES À LA "RELAIS DE VENISE", PARIS

entrecôte served with pommes allumettes & special sauce

33

### FORELLE À LA MEUNIÈRE

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

28

## VEGAN | VEGETARIAN MAIN COURSES

### STUFFED GNOCCHI À LA PLACE VENDÔME

with cheese sauce and black truffles . . . . . 26  
plus thinly sliced ham . . . . . 28

### CAULIFLOWER RAVIOLI

homemade vegan ravioli with cauliflower-nut filling, roasted potato espuma & marinated radishes . . . . . 26

### GRILLED MISO EGGPLANTS

on tomato pearl barley, olive oil & marinated herbs . . . . . 25

## DESSERTS

### VEGAN CREAM TARTLET

with raspberries and nougat . . . . . 12

### PAVLOVA SALON MARIE

As elegant and light as a ballerina: meringue with a light mascarpone topping, strawberries & rhubarb

13

### TIRAMISU

the most heavenly of airy mascarpone, coffee liqueur and espresso . . . . . 10

### TARTLET FROM THE HAZELNUT

with dark chocolate, gin pear & tonka bean ice cream . . . . . 13

### DESSERT VARIATION TO SHARE

chef's recommendation (serves two or more) . . . . . p.p. 14

### SEASONAL SORBET

natural . . . . . 5  
vodka . . . . . 8  
sparkling wine . . . . . 10



SAVOIR VIVRE AT THE SALON MARIE  
»HOME OF THE GOOD LIFE«



Salon  
Marie

— NON-ALCOHOLIC —

<b>GASTEINER MINERAL WATER</b> 0.33l   0.75l .. 3.50   7.50
<b>APPLE JUICE   APPLE &amp; BLACKCURRANT JUICE</b> 0.25l .. 4
<b>PEAR JUICE   PEACH NECTAR</b> 0.25l ..... 4.50
<b>AFRI COLA   AFRI WHITE</b> 0.33l ..... 5
<b>RASPBERRY SOFT DRINK "KRACHERL"</b> 0.33l ..... 4
<b>ALMDUDLER</b> 0.33l ..... 5
<b>MAKAVA</b> 0.33l ..... 5
<b>ORGANICS BY RED BULL</b> various editions 0.25l ..... 5
<b>RED BULL</b> 0.25l ..... 5

— COFFEE & TEA —

<b>CAPPUCCINO</b> ..... 4.90
<b>CAFFÈ LATTE</b> ..... 5.40
<b>ESPRESSO</b> ..... 3.90
<b>AMERICANO</b> ..... 4.50
<b>TEA</b> ..... 5

Specials,  
Social Media and  
more:



**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

<b>CRÉMANT DE BOURGOGNE</b> Veuve Ambal, Burgundy 0.1l   Fl ..... 10.50   69
<b>SALON MARIE BRUT M</b> 0.1l   Fl ..... 6.50   45
<b>SALON MARIE BRUT ROSÉ</b> 0.1l   Fl ..... 6.50   45
<b>PERRIER-JOUËT</b> Grand Brut Fl ..... 105 Blason Rosé Fl ..... 125

— WHITE WINE —

<b>BORDEAUX BLANC</b> Château Recougne, Bordeaux 1/8l   Fl ..... 6.50   38
<b>GELBER MUSKATELLER SÜDSTEIERMARK DAC</b> Weingut Hannes Sabathi 1/8l   Fl ..... 6.90   39
<b>WEISSBURGUNDER SÜDSTEIERMARK DAC</b> Weingut Potzinger 1/8l   Fl ..... 6.90   39
<b>SAUVIGNON BLANC SÜDSTEIERMARK</b> Weingut Schmölzer 1/8l   Fl ..... 6.90   39
<b>GRAUBURGUNDER NEUSIEDLERSEE</b> Weingut Umathum 1/8l   Fl ..... 7.90   46
<b>GRÜNER VELTLINER LAKESIDE</b> Weinhaus Haiden 1/8l   Fl ..... 6.90   39

— ROSÉ WINE —

<b>ROSÉ PAYS D'OC</b> L'Ostal Cazes, Languedoc-Roussillon 1/8l   Fl ..... 6.50   38
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— RED WINE —

<b>BORDEAUX ROUGE SUPÉRIEUR</b> Château Recougne, Bordeaux 1/8l   Fl ..... 7.50   43
<b>BLAUFRÄNKISCH KASTANIE NEUSIEDLERSEE</b> Weinhaus Haiden 1/8l   Fl ..... 6.50   38
<b>MERLOT MUSCHELKALK NEUSIEDLERSEE</b> Weinhaus Haiden 1/8l   Fl ..... 6.90   39
<b>ZWIGELT ROSSI NEUSIEDLERSEE</b> Weinhaus Haiden 1/8l   Fl ..... 6.50   38
<b>CUVÉE AMO ROSSO NEUSIEDLERSEE</b> Weinhaus Haiden 1/8l   Fl ..... 6.50   38

— SWEET WINE —

<b>TRAMINER SPÄTLESE</b> Weingut G+R Triebaumer 1/8l   Fl ..... 7   41
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— BEER —

<b>GÖSSER SPEZIAL DRAFT</b> 0.2l   0.3l ..... 3.90   4.90
<b>GÖSSER NATURGOLD NON-ALCOHOLIC</b> 0.33l Fl ..... 5
<b>SCHLADMINGER SCHNEE WEISSE</b> 0.5l Fl ..... 6
<b>BIRRA MORETTI</b> 0.33l Fl ..... 5.20

Salon  
Marie

RESTAURANT & BAR

HOME OF THE  
GOOD LIFE

ENGLISH