

A PERFECT START

CRÉMANT DE BOURGOGNE 0.11

10.50

SALON MARIE BRUT M 0.11

6.50

SALON MARIE BRUT ROSÉ 0.11

6.50

SUPER MARIO

14.50

LILLET WILDBERRY SPRITZ

9

PINK MARIE SPRITZ

9

CAMPARI MILANO SPRITZ

9

NEGRONI

13

STARTERS

BEEF TATAR

a classic, with egg yolk cream,
quail egg & herb cream cheese

19

GRAND HÔTEL WIESLER CAESAR SALAD

lettuce hearts tossed with homemade white bread
croutons, anchovies & fresh Parmesan

13

with chicken

16

with prawns

19

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

on melon and tomato tartare with walnuts
& lemon verbena and basil salad

18

APPETIZER VARIATION TO SHARE

chef's recommendation (serves two or more)

p.p. 21

GAZPACHO ANDALUZ

with white bread & fresh basil

8

with prawns

12

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 | Fries allumettes
Rice with peas | Potato salad

each 4.80

BEEF FILLET "CAFÉ DE PARIS"

with fried lettuce hearts, bell pepper-carrot purée
& asparagus broccoli

43

FRIED CHAR FILLET

on cuttlefish risotto, curry foam
& baby pak choi

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

TROUT 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

MUSHROOM RAVIOLI

homemade vegan ravioli with mushroom filling,
potato cream, basil pesto & stewed tomatoes

26

GRILLED MISO EGGPLANTS

on tomato pearl barley,
olive oil & marinated herbs

25

DESSERTS

PAVLOVA SALON MARIE

As elegant and light as a ballerina:
meringue with a light mascarpone topping,
berries & calamansi strawberry sauce

13

TIRAMISU

the most heavenly of airy mascarpone,
coffee liqueur and espresso

10

CHEESECAKE

with pistachio cream & pickled nectarines

13

DESSERT VARIATION TO SHARE

chef's recommendation (serves two or more)

p.p. 14

SEASONAL SORBET

natural

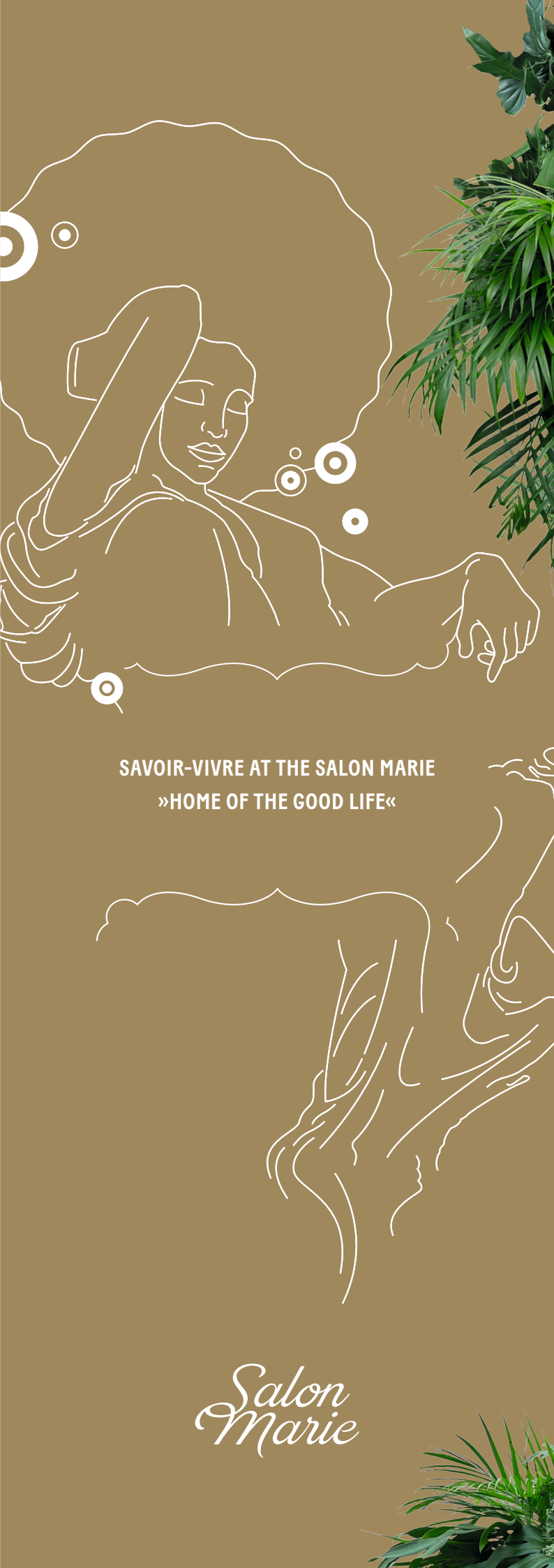
5

vodka

8

sparkling wine

10



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

Salon
Marie

— NON-ALCOHOLIC —

GASTEINER MINERAL WATER	0.33l 0.75l .. 3.50 7.50
APPLE JUICE APPLE & RASPBERRY JUICE	0.25l 4
PEAR JUICE PEACH NECTAR	0.25l 4.50
COCA COLA COCA COLA ZERO	0.33l 5
FRUCADE	0.35l 4
ALMDUDLER	0.35l 5
MAKAVA	0.33l 5
ORGANICS BY RED BULL	
various editions	0.25l 5
RED BULL	0.25l 5

— COFFEE & TEA —	
ESPRESSO	 3.90
MACCHIATO	 4.10
AMERICANO	 4.50
CAPPUCCINO	 4.90
CAFFÈ LATTE	 5.40
CAFFÈ SHAKERATO	 5.40
TEA	various varieties 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

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

— WHITE WINE —

BORDEAUX BLANC	
Château Recougne, Bordeaux	
1/8l btl.....	6.50 38
GELBER MUSKATELLER VULKANLAND STEIERMARK DAC	
Weingut Frauwallner	
1/8l btl.....	6.90 39
WEISSBURGUNDER SÜDSTEIERMARK DAC	
Weingut Potzinger	
1/8l btl.....	6.90 39
SAUVIGNON BLANC SÜDSTEIERMARK	
Weingut Schmölzer	
1/8l btl.....	6.90 39
GRAUBURGUNDER NEUSIEDLERSEE	
Weingut Umathum	
1/8l btl.....	7.90 46
GRÜNER VELTLINER LAKESIDE	
Weinhaus Haiden	
1/8l btl.....	6.90 39

— ROSÉ WINE —

ROSÉ PAYS D'OC	
L'Ostal Cazes, Languedoc-Roussillon	
1/8l btl.....	6.50 38

— RED WINE —

BORDEAUX ROUGE SUPÉRIEUR	
Château Recougne, Bordeaux	
1/8l btl.....	7.50 43
BLAUFRÄNKISCH RUSTERBERG	
Weingut Ernst Triebaumer	
1/8l btl.....	6.90 39
MERLOT MUSCHELKALK NEUSIEDLERSEE	
Weinhaus Haiden	
1/8l btl.....	6.90 39
CUVÉE AMO ROSSO NEUSIEDLERSEE	
Weinhaus Haiden	
1/8l btl.....	6.50 38

— SWEET WINE —

TRAMINER SPÄTLESE	
Weingut G+R Triebaumer	
1/8l btl	7 41

— BEER —

GÖSSER SPEZIAL DRAFT	0.2l 0.3l 3.90 4.90
GÖSSER NATURGOLD NON-ALCOHOLIC	0.33l btl..... 5
GÖSSER NATURRADLER LEMON	0.33l btl 5
SCHLADMINGER SCHNEE WEISSE	0.5l btl 6
BIRRA MORETTI	0.33l btl 5.20

Salon
Marie

RESTAURANT & BAR

HOME OF THE
GOOD LIFE

ENGLISH