

A PERFECT START

CRÉMANT DE BOURGOGNE 0.1l	10.50
SALON MARIE BRUT M 0.1l	6.50
SALON MARIE BRUT ROSÉ 0.1l	6.50
TANGERINE SPRITZ (non-alcoholic)	8
AMÈRE SPRITZ (non-alcoholic)	8.50
PINK MARIE SPRITZ	9.50
CAMPARI MILANO SPRITZ	9
NEGRONI	13

STARTERS

BEEF TATAR a classic with alliums, Dijon mayo & quail egg	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
HOUSE-CURED SALMON FILLET with braised Jerusalem artichoke, herbed buttermilk, radish & buckwheat	19
FLAMED GOAT CHEESE  on sweet potato-pumpkin tartare with raisins, walnuts & balsamic pickled plums	18
APPETIZER VARIATION TO SHARE chef's recommendation (serves two or more)	p.P. 21

SOUPS

MUSHROOM CREAM SOUP with potato and cream cheese, fried mushrooms & smoked duck breast	8.50
BEEF CONSOMMÉ with homemade semolina dumpling, root vegetables & sherry	8.50

CHEF'S CHOICE

ODE TO THE SEA

GRILLED OCTOPUS A liaison that pays homage to the sea! Pulpo from the depths with caper and parsley pesto butter on bouillabaisse potato mousseline and young leeks.	34
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MAIN COURSES

CORDON BLEU DELUXE * As the name suggests: haute cuisine! Top-quality veal cutlet, stuffed with real Brie and finest Prosciutto 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" (200g) on potato-parsley mousseline with braised root vegetables, sour cream & sauce verte	45
PINK ROASTED DUCK BREAST on braised fennel, red cabbage jus & baked parsnips	36
PAN-SEARED COD FILLET with sake spice glaze on Hokkaido pumpkin cream, pak choi & nut butter foam	36

LE MEILLEUR DE LA FRANCE

STEAK FRITES À LA „RELAIS DE VENISE“, PARIS Entrecôte served with pommes allumettes & special sauce	34.50
MOULES FRITES a Breton classic, house-style - with mussels & pommes allumettes	28
TROUT À LA MEUNIÈRE pan-fried in butter until golden, garnished with toasted almonds & buttered potatoes	28

VEGAN | VEGETARIAN
MAIN COURSES

STUFFED GNOCCHI À LA PLACE VENDÔME  with cheese sauce & black truffles	26
plus thinly sliced ham	28
BEETROOT RAVIOLI  with glazed beetroot, vegan fennel beurre blanc & citrus fruits	26
PAN-SEARED CELERY STEAK  with chimichurri, sautéed forest mushrooms & parsnip	25

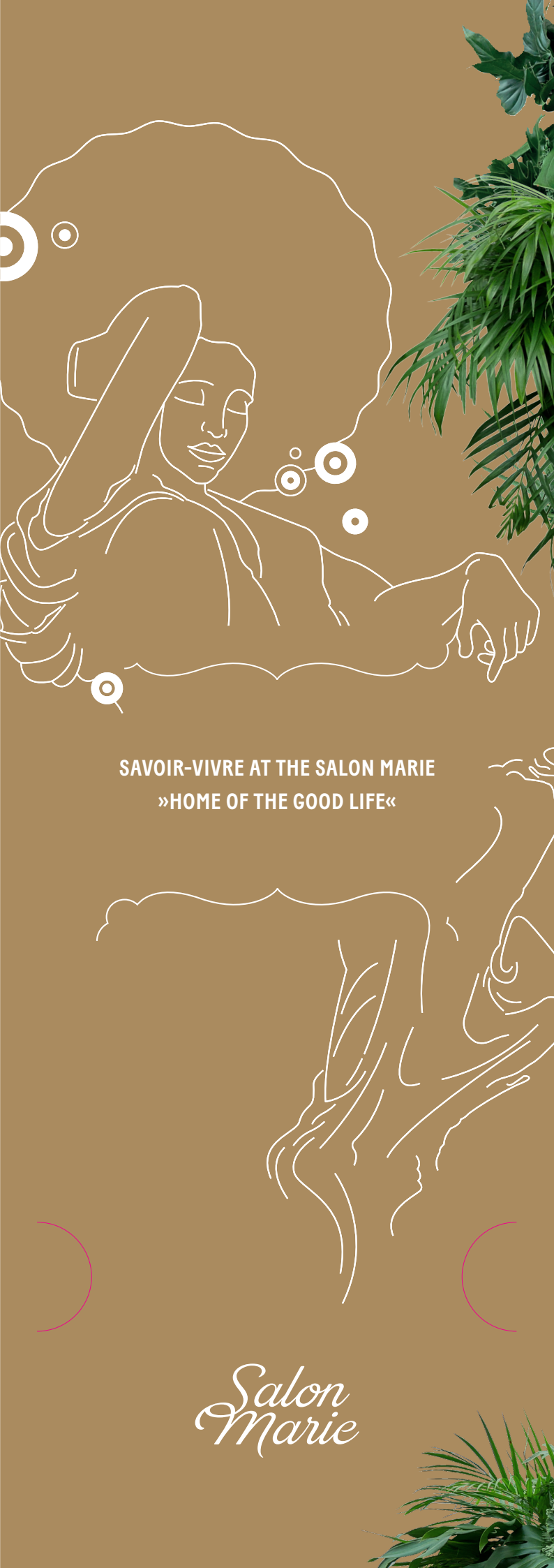
VEGAN CREAM TARLET  with citrus notes, nougat, cashew crémeux & calamansi sorbet	12
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PAVLOVA SALON MARIE

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



— NON-ALCOHOLIC —

GASTEINER MINERALWASSER	0.33l 0.75l ..	3.70 7.50
APPLE JUICE	0.25l	4
PEAR JUICE BLACKCURRANT JUICE	0.25l	4.50
PEACH NECTAR	0.25l	4.50
COKE COKE ZERO	0.33l	5
FRUCADE	0.35l	4.50
ALMDUDLER	0.35l	5
MAKAVA	0.33l	5.20
ORGANICS BY RED BULL		
various varieties	0.25l	5.50
TONIC		
various varieties	0.20l	5.70

— COFFEE & TEA —		
ESPRESSO		3.90
MACCHIATO		4.10
CAFFÈ AMERICANO		4.50
CAPPUCCINO		4.90
CAFFÈ LATTE		5.40
CAFFÈ AFFOGATO		6.90
TEA	various varieties	5.20

specials,
social media and
more information:



ALLERGEN INFORMATION
Information about ingredients in our dishes that may cause allergies or intolerances is available upon request from our service staff.
All prices in euros, including VAT. Typographical errors excepted.

CHAMPAGNER & SPARKLING WINE		
CRÉMANT DE BOURGOGNE		
Veuve Ambal, Burgund		
0.1l Fl	10.50	69
SALON MARIE BRUT M		
0.1l Fl	6.50	45
SALON MARIE BRUT ROSÉ		
0.1l Fl	6.50	45
PERRIER-JOUËT		
Grand Brut Fl	105	
Blason Rosé Fl	125	

— WHITE WINE —		
BORDEAUX BLANC		
Château Recougne, Bordeaux		
1/8l Fl	7.10	39
GELBER MUSKATELLER		
Weingut H. Sabathi, Südsteiermark DAC		
1/8l Fl	7.10	39
WEISSBURGUNDER		
Weingut Potzinger, Südsteiermark DAC		
1/8l Fl	7.50	41
SAUVIGNON BLANC		
Weingut Schmölzer, Südsteiermark DAC		
1/8l Fl	7.10	39
MORILLON		
Weingut Frauwallner, Vulkanland Steiermark DAC		
1/8l Fl	8.50	46
GRAUBURGUNDER		
Weingut Umathum, Neusiedlersee		
1/8l Fl	8.90	48
GRÜNER VELTLINER LAKESIDE		
Weinhaus Haiden, Neusiedlersee		
1/8l Fl	6.90	37

— ROSÉ WINE —		
ROSÉ PAYS D’OC		
L'Ostal Cazes, Languedoc-Roussillon		
1/8l Fl	7.10	39

— RED WINE —		
BORDEAUX ROUGE SUPÉRIEUR		
Château Recougne, Bordeaux		
1/8l Fl	8.50	46
PINOT NOIR		
Weingut Heinrich, Neusiedlersee		
1/8l Fl	7.90	43
MERLOT MUSCHELKALK		
Weinhaus Haiden, Neusiedlersee		
1/8l Fl	7.10	39
CUVÉE AMO ROSSO		
Weinhaus Haiden, Neusiedlersee		
1/8l Fl	6.90	37

— SWEET WINE —		
TRAMINER SPÄTLESE		
Weingut G+R Triebaumer, Leithaberg		
1/16l Fl	6	59

— BEER —		
GÖSSER SPEZIAL VOM FASS		
0.2l 0.3l	3.90	4.90
GÖSSER NATURGOLD ALKOHOLFREI		
0.33l Fl	5	
GÖSSER NATURRADLER ZITRONE		
0.33l Fl	5.10	
SCHLADMINGER SCHNEE WEISSE		
0.5l Fl	6	
BIRRA MORETTI		
0.33l Fl	5.40	

Salon
Marie

RESTAURANT & BAR

ZURÜCK ZUM
GUTEN LEBEN