



Dear Guests,

Welcome to the **VIA SALINA** lakeside restaurant!

We're delighted you're here today. We look forward to pampering you with our culinary delights.



Our team, led by master chef **CLAUS-CHRISTIAN WALTNER**, would like to surprise you with sophisticated recipe ideas and aromatic dishes from our excellent "**mountain-lake cuisine**". Honest and down-to-earth craftsmanship is our priority. We primarily use local products, as well as game from our own hunting grounds and freshly caught fish from Lake Halden, always lovingly prepared, gently cooked, and creatively presented.

Our French pastry chef **CHLOÉ MEYRIGNAC-BREUILLÉ** offers you a wide range of her art. In addition to all kinds of pastries, fruit cakes, and fine chocolate tortes, she conjures up imaginative dessert creations and fruit sorbets every day.

Our service team, led by restaurant manager **ROBO MINARCIK** and junior sommelier **MICHAL KARL**, will look after you throughout your stay with courtesy, entertainment, and professionalism. They are always happy to answer any questions, suggestions, or requests you may have.

Look forward to cool drinks, delicious cocktails, and fine spirits from our bartender **GOSIA SIEGERS** at our **Seelounge & Bar**.

We wish you an enjoyable stay!

Your host

Dirk Koehler



Pure culinary delight : 5-Course-Gourmet-Menu
-freshly prepared for you daily-

*S*election from the seasonal salad buffet (self-service)

€ 8,50

*D*elicious delicacies from our creatively presented appetizer kitchen

€ 10,50

*H*earthwarming soup

€ 7,00

*M*ain course to choose: Tender fish fillet, hearty cut of meat or vegetarian delicacy

€ 21,50

*S*eductive dessert from our in-house confectionery OR delicious cheese specialties

€ 10,50

*A*s a complete menu € 55,00 per person



Evening Menu

from 6-9 p.m.

Appetizers

Two types of venison from our own hunt (A/E/F/G/H/L/M/O/P)*

...Carpaccio and air-dried ham, red cabbage cream, celery, lamb`s lettuce 17,00 €

Freshwater shrimp in a potato crust on Tyrolean trout terrine (A/B/C/E/F/G/H/L/M/N/O/R)*

... Snow pea salad, red onion, lime gel, pike caviar 17,00 €

Soups

Beef consommé

8,90 €

...with pan cake stripes (A/C/G/L)*

...with bacon dumpling (A/C/L/G)*

...with cheese dumpling (A/C/G/L)*



Cream of chanterelle soup

8,90 €

... Parsley oil, crispy wheat flour (A/C/G/O/L/P)



Our Classics

*V*eal *W*iener Schnitzel (A/C/G/L)*

... Parsley potatoes, cranberries, lemon, seasonal salad

26,50 €

*B*oiled beef (A/C/G/L)*

... Root vegetables, boiled potatoes, horseradish

26,00 €

*V*ension goulasch (A/C/G/L)*

... Home-grown, spaetzle, cranberries, wild herb salad

26,00 €

*C*rispy fried arctic char fillet (A/D/E/G/L/R/P/B)*

... Fresh vegetables of the day, daily side dish

24,00 €



*C*heese spaetzle (A/C/G/L)*

... Roasted onions, chives, seasonal salad

17,90 €



Dessert

<i>H</i> omemade <i>F</i> ruit sorbet per scoop of your choice Flavors: Cassis, mango, raspberry, coconut, passion fruit, lemon	2,50 €
<i>R</i> aspberry <i>B</i> aiser (C/G)* ... homemade chocolate-ginger ice cream, raspberry sauce, chocolate touille	12,00 €
<i>A</i> pricot Dumplings (A/C/E/G)* ... toasted butter and cinnamon crumbs, with compote	12,00 €
<i>A</i> pple Strudel (A/C/E/G/P)* ... whipped cream, vanilla sauce, bourbon vanilla ice cream	10,50 €
<i>T</i> yrolean Cheese Board (A/G/L/N)* ... fig mustard, nuts	14,50 €



Allergen labeling

A = Cereals containing gluten

B = Crustaceans

C = Egg

D = Fish

E = Nuts

F = Soy

G = Milk or lactose

H = Tree nuts

L = Celery

M = Mustard

N = Sesame

O = Sulfites

P = Lupin

R = Molluscs

Dear Guests,

If you suffer from food allergies or intolerances,
please contact our staff.