



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 *pastry chef* **CHLOÉ MEYRIGNAC-BRILLÉ** offers you a wide range of sweet handmade 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 *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 *bar chef* **GOSIA SIEGERS** at our **Seelounge & Bar**.

We wish you an enjoyable stay!
Your host

Dirk Koehler



Pure delight : 5-Course-Gourmet-Menu

-daily fresh created, please ask for our current menu of the evening-



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

€ 8,50

*D*elicious delicacies from our creatively presented appetizer kitchen

€ 11,50

*H*earthwarming soup

€ 7,00

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

€ 23,50

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

€ 11,50

*A*s a complete menu € 59,00 per person



Dinner Menu

6-9 p.m.

Fine delicacies before...

Confit *D*uck leg *P*raline with puff pastry, (A/C/E/G/H/L/M/O/P)*

... Apricot cream, nut crumble

18,90 €

*D*eer *C*arpaccio from local hunting, (A/E/F/H/L/M/N/O/P)*

...Chanterelle salad, lingonberry marinade, pickled honey apple

18,90 €

Fragrant & warming...

*B*eef *C*onsommé

8,90 €

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

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

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



*P*orcini *M*ushroom *C*ream *S*oup

9,00 €

... Chive oil, rustic bread chip (A/E/F/G/L/O)*



Classic-traditional delicacies...

*V*eal *E*scalope *V*ienna *S*tyl (A/C/G/L)*

... parsley potatoes, cranberries, lemon, seasonal salad

28,50 €

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

... root vegetables, boiled potatoes, horseradish

27,00 €

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

... out of the region, spaetzle, cranberries, wild herb salad

28,00 €

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

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

25,00 €



*K*äsespätzle (swabian noodles with melted cheese) (A/C/G/L)*

... roasted onions, chives, seasonal salads

18,50 €



Fruity-sweet seduction for afterwards...

<i>Magical Apricots</i> (A/C/E/G)* ... apricot dumplings, toasted butter and cinnamon crumbs, compote, vanilla ice cream	11,00 €
<i>Styrian Jewel</i> (A/C/E/F/G/N/O)* ... bourbon vanilla ice cream, pumpkin oil, pumpkin seeds, whipped cream	11,00 €
<i>Apple Strudel</i> (A/C/E/G/P)* ... whipped cream, vanilla sauce, bourbon vanilla ice cream	10,50 €
<i>Homemade Fruit Sorbet</i> per scoop of your choice Flavors: Cassis, mango, raspberry, coconut, passion fruit, lemon	2,50 €
<i>Tyrolean Cheese Board</i> (A/G/L/N)* ... fig mustard, nuts	16,00 €



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

Honored Guests,

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