Soups

Gazpacho 'Quelle' with herb oil and sour cream **(cold tomato and cucumber)** 19.--
cold tomato and cucumber soup smaller portion 15.--

Carrot and ginger cream soup with pine nuts 18.50
carrot and ginger cream soup Smaller portion 14.50

Clear Gmunden Kirchtag soup 17.--
Beef stock with two kinds of delicacies and sherry
Clear beef soup with sherry

'Emperor Franz Josef' garlic cream soup 21.--
served in a bread bowl
Garlic cream soup served in a bread bowl

Salads

Mixed salad or colourful leaf salad 14.--/12.--
with house herb dressing or balsamic dressing smaller portion 12.--/10.--
mixed salad

Assorted leaf salad, Styrian style 19.50
Chanterelle quiche, Styrian pumpkin seed oil dressing smaller portion 15.50
Field lettuce with warm potato and bacon strudel, Styrian pumpkin seed oil dressing

Summer salad 19.50
Mixed leaf salad with watermelon, feta cheese, cashew nuts and mint Small portion 15.50
Lime and grapefruit vinaigrette
Mixed greens, colourful green salad with grapefruit, pomegranates, cashews, courgette and lime vinaigrette

Swiss salad 19.--
Mixed leaf salad with Appenzeller cheese, bacon, eggs and croutons Small portion 15
Herb house dressing
colourful mixed leaf salad with bacon, eggs, cheese and breadcrumbs

Cold starters

Prawn cocktail 28.50
Iceberg lettuce, marinated melon, lime and grapefruit vinaigrette Smaller portion 22.50
Shrimp cocktail, iceberg lettuce, marinated melon, lemon vinaigrette

Vitello Tonatto 28.50
thinly sliced veal, tuna sauce smaller portion 22.50
Thinly sliced veal, smoked white fish fillet sauce Main course 42.50

The Four Tenors 29.50
Home-cured Atlantic (Alpine) salmon, Vitello Tonatto smaller portion 23.50
Beef tartare, prawn cocktail,
cold starter selection

'Classic' beef tartare 29.50
Mixed leaf salad, toast and butter Main course 42.50
beefsteak tartare

Home-cured Atlantic (Alpine) salmon 29.--
Asparagus, mustard mayonnaise, mixed leaf salad, toast and butter, smaller portion 23.--
marinated salmon

Hot starter

Burgundy snails 22.--
served in a small pan, topped with a homemade Café de Paris sauce
Burgundian-style snails

Prices in CHF including 8.1% VAT

Main courses

Meat dish of the day (subject to availability) 69.--
Available whilst stocks last... Smaller portion 64.--
Daily meat special

Fish dish of the day (subject to availability) 69.--
While stocks last... Smaller portion 64.--
Daily fish special

RAVIOLI WITH BURRATA FILLING 36.--
Homemade ravioli
with a burrata filling, cherry tomatoes, basil and courgettes
Homemade ravioli filled with burrata cheese, cherry tomatoes and basil

RIZZO'S VEAL CUTLET 400g 68.--
Tender veal cutlet slow-roasted in the oven, served with
butter and sage, accompanied by Parmesan risotto
Meltingly tender slow-roasted veal cutlet served with butter and sage, served with risotto

"QUELLENHOF POT" 66
Irish Angus beef fillet medallions and veal medallions, creamed
spinach spätzle, red wine sauce with bacon and mushrooms – **100%**
hormone-free
beef and veal medallions, spätzle, red wine sauce with bacon and mushrooms

AMADEUS VARIATION 69
Irish Angus beef fillet medallion, truffle crust and red wine jus smaller portion 63.--
Eden prawns with olive oil, onions and herbs, served
with seasonal vegetables and risotto
(EDEN SHRIMPS® prawns are farmed by smallholder families in the mangrove forest ecosystem using the near-natural silvofishery system.)
100% hormone-free
beef medallions & sautéed prawns, market vegetables and risotto

IRISH ANGUS GRILLED BEEF FILLET 'Périgourdine' 69.--
Truffle crust, red wine jus, served with seasonal vegetables and pan-fried potatoes smaller portion 63.--
The flavour, texture and hearty, meaty aroma of Irish beef are unrivalled. Thanks to traditional farms and the unique feed. The finest, succulent grass from the Emerald Isle.
100% hormone-free
Grilled beef tenderloin in a truffle crust, market vegetables, fried potatoes

PAN-FRIED VEAL LIVER **As long as it lasts...** 52.-
tossed in butter with onions and herbs, smaller portion 46.--
fried Spätzle
sautéed veal liver, spätzle

Sliced veal 'Zurich style' 54.--
Riesling and mushroom cream sauce, onions, buttered rösti (small portion) 48--
Zurich veal ragout, Riesling cream sauce with mushrooms, onions and hash browns

***For information on allergens in individual dishes, please ask our staff* Prices in CHF including 8.1% VAT.**

VEAL CORDON BLEU ‘Steirermen’ 59.--

stuffed with ham, cream cheese, chanterelles and horseradish, smaller portion 53.--
served with seasonal vegetables,
parsley potatoes or chips or warm ginger potato salad
Styrian-style veal escalope, grilled and served with seasonal vegetables, parsley potatoes, chips or warm ginger potato salad

DON GIOVANNI’S CREAMY SCHNITZEL 54.--

Tender veal cutlets, finely seasoned, braised in cream and served in a pan with noodles
Tender veal cutlets, finely seasoned, braised in cream and served in a pan with noodles

BREADED CHICKEN BREAST CUTLET Swiss ‘Poularde’ 42.--

(original Austrian breadcrumbs)
seasonal vegetables
Parsley potatoes **or** chips **or** lukewarm ginger potato salad
breaded chicken / fried chicken

‘CLASSIC’ VEAL CORDON BLEU 57.--

(original Austrian breadcrumbs) smaller portion 51.--
Veal escalope stuffed with ham and Edam cheese, served with seasonal vegetables
Parsley potatoes**,** chips **or** lukewarm ginger potato salad
Veal escalope with ham and cheese

55.--

(original Austrian breadcrumbs) smaller portion 49.--
seasonal vegetables
parsley potatoes **or** chips **or** warm ginger potato salad
escalope viennoise / Viennese-style escalope

At the Quellenhof restaurant, we serve you authentic Viennese schnitzel.
We use only the finest cuts of veal, fried until golden brown, just as it should be.

The name ‘Wiener Schnitzel’ came into use in the mid-19th century. The origins of the Wiener Schnitzel can be traced back to the *Costoletta alla Milanese* in northern Italy, which is similar to the Wiener Schnitzel but is prepared using thicker veal cutlets. According to legend, Field Marshal Radetzky brought the recipe back from Italy in 1857, which was then under Habsburg rule. It is said that an aide-de-camp to the Austrian Emperor mentioned a ‘deliciously breaded veal cutlet’ in a marginal note in a report by Radetzky on the situation in Lombardy, and after Radetzky’s return, the Emperor is said to have personally asked him for the recipe.

Meat: Zahner Gommiswald, Prodega Hinwil / Fish: Zahner Gommiswald
Vegetables: Allegrio and Gutverwaltung Schloss Meienberg / Cheese: Chäs Glogge, Bread: Räber and Wick Wine: Vinothek Rauch, Secli-Weinwelt, Premwin Wessen

Countries of origin: Pork: Switzerland, Veal: Switzerland, Game: Austria, New Zealand Chicken: Switzerland Fish: Wild-caught North-East Atlantic (Netherlands), Wild-caught South-West Pacific (New Zealand), Aquaculture/Farmed Switzerland, Aquaculture/Farmed Greece, Aquaculture/Farmed Norway

***For information on allergens in individual dishes, please ask our staff* Prices in CHF including 8.1% VAT.**

DESSERTS

'QUELLE' DESSERT PLATTER 19.-
4 different homemade mini desserts
dessert of the day

ICED MINI CAPPUCCINO 11
Small stirred iced coffee with lukewarm milk foam
small stirred iced coffee with lukewarm milk foam

STIRRED ICE COFFEE 14.- /17.-
stirred iced coffee

COUP ROMANOFF 15.--

Fresh strawberries with vanilla ice cream
fresh strawberries with vanilla ice cream

COUP DANEMARK 8 / 12 / 16
Vanilla ice cream, warm homemade chocolate sauce and whipped cream
Vanilla ice cream with hot chocolate and whipped cream

HOME-MADE QUELLENHOF ICE CREAM Scoop 7
(Subject to seasonal availability)
Homemade ice cream

ICE CREAM FROM PIERROT LUSSO Scoop 5.-
Mocha, vanilla, plum, lemon

Extra cream 3

AUSTRIAN CLASSICS

KAISER MELANGE 11
Scoop of vanilla ice cream with espresso
Scoop of vanilla ice cream with espresso

'SISSIS' VIENNA ICED COFFEE 15
liquid cold coffee, vanilla ice cream and whipped cream
liquid cold coffee, vanilla ice cream and whipped cream

VIENNESE APPLE STRUDEL 'Narrisch guat' 19
(only available from 11 am–2 pm & 5.30 pm–10 pm & approx. 30 mins preparation time)
Whipped cream and vanilla sauce
Viennese apple strudel with whipped cream and vanilla ice cream

KAISERSCHMARRN "The Original" 22.-
(available only from 11 am to 2 pm and 5.30 pm to 10 pm & approx. 30 mins preparation time)
With stewed plums
Shredded pancake with raisins and plum ragout

APRICOT DUMPLINGS "Absolutely Delicious" 21.--
(available only from 11 am to 2 pm & 5.30 pm to 10 pm & approx. 30 mins preparation time)
Apricot sorbet
Apricot dumplings

SORBETS WITH GÜGGS

LEMON SORBET WITH 40% VODKA 17.-
lemon sorbet with vodka

PLUM SORBET WITH VIELLE PRUNE 40% 17
Plum sorbet with Vielle Prune

CHEESE FROM SWITZERLAND

'CHÄS GLOGGE' CHEESE PLATTER 22.- / 18.-
cheese platter

SPIRITS

CALVADOS MORIN DU BREUIL 15 years		40%	2cl.	15
VIEILLE PRUNE		40%	2cl.	15
OLD APPLE		43%	2 cl	16
QUINCE		43%	2cl.	16
ROWAN BERRY SNAPS		40%	2 cl	16
APRICOT BRANDY RESERVE	2020	41%	2cl.	16
WILD RASPBERRY		42%	2cl.	16

ROCHELT BRANDIES

WACHAU APRICOT	2010	50%	2cl	24
HOLLERMANDL	2005	50%	2cl	24
MUSCAT	2006	50%	2cl	24
WEICHSEL	2007	50%	2 cl	24.-

GRAPPA

GRAPPA BARRICATA ELOISI Chardonnay, Pinot Noir	40%	2cl.	15
GRAPPA SARPA BIANCA BIG MAMA Jacopo Poli	40%	2cl.	16
GRAPPA SARPA ORO BIG MAMA Jacopo Poli	40%	2cl.	18
GRAPPA DI SASSICAIA Jacopo Poli	40%	2cl.	25
SMOKED GRAPPA Prosecco Barricata, Bottega	38%	2cl.	14
ROCCANIVO GRAPPA Barbera d'Asti, Berta	43%	2cl.	22
GRAPPA INV. MARISA Berta	43%	2cl.	19
GRAPPA DI AMARONE INV. L'Anima di Vergani	40%	2cl.	15
BAROLO GRAPPA L'Anima di Vergani	40%	2cl.	15

COGNAC

REMY MARTIN XO	40%	2cl.	23
REMY MARTIN V.S.O.P	40%	2cl.	16

SINGLE MALT

HIMMELBERG SÄNTIS MALT	43%	4cl.	18
TAUERN ROGG	43%	4cl.	18

PORT

GRAHAMS TAWNY PORT 10 YEARS	20%	5cl.	16
GRAHAMS TAWNY PORT 20 YEARS	20%	5cl.	22

‘Nespresso’ coffee

CAFÉ CRÈME LEGGERO	5.80
ESPRESSO FORTE	5.80
ESPRESSO MACCHIATO	5.80
DOUBLE ESPRESSO	6.60
STRONG RISTRETTO	5.80
CUP	5.80
CAPPUCCINO	6.20
LATTE MACCHIATO	6.80
CAFÉ MELANGE	7.00
DECAFFEAINATED COFFEE	5.80
DECAFFEAINATED ESPRESSO	5.80

Coffee with a shot

QUELLENHOF – COFFEE Amaretto liqueur, whipped cream	4cl.	16.00
IRISH – COFFEE Irish whisky, whipped cream	4cl.	16.00
BIEDERMEIER – COFFEE Apricot liqueur, whipped cream	4 cl.	16.00
MARIA THERESIA – COFFEE Grand Marnier, whipped cream	4 cl	16.00
MOZART – COFFEE Hazelnut liqueur, whipped cream	4cl.	16.00
CORETTO GRAPPA	2cl.	9.00
READY-MADE COFFEE	4cl.	9.00
CAFÉ LUZ	4cl.	9.00
PLUM LUZ	4cl.	9.00
CHRÜTER LUZ	4 cl	9.00
CAFÉ CHRÜTER	4cl.	9.00
SCHÜMMLI PLUMS	4cl.	13

Sirocco tea in a cup

ROOIBOS TANGERINE ROOIBOS WITH TANGERINE 5.80
mild – fruity
Distinctive, organically grown rooibos from the Cedar Mountains of South Africa – light, fruity and caffeine-free.
The subtle hint of mandarin adds to the uniqueness of this blend.

PIZ PALÜ SWISS HERBAL TEA 5.80
soothing – harmonious
A poem of nature, featuring the finest ingredients from the organic mountain herb gardens of the Swiss Alps. Soothing, invigorating and with an enchanting fragrance.

WHITE PEACH WHITE TEA WITH PEACH 5.80
fruity – mild
Top-quality white tea from China, enhanced with natural peach flavouring.
Delicately smooth and with a mild sweetness.
A dream for lovers of subtly fruity teas.

GOLDEN ASSAM BLACK TEA 5.80
Spicy, malty black tea
Golden Assam comes from the banks of the Brahmaputra, the world's largest tea-growing region.
This classic tea, with its refined, malty notes, combines all the best qualities of a full-bodied Assam tea.

VERBENA VERBENA TEA 5.80
Lemony verbena tea – *refreshing*
Organically grown, fragrant verbena from Paraguay, the plant's native home; has a invigorating and refreshing effect.

MOROCCAN MINT MOROCCAN MINT TEA 5.80
Moroccan mint tea*: refreshing – invigorating*. Captivates with the incomparably intense aroma and invigorating scent of genuine Moroccan nanaminte. A refreshing treat for all the senses.

JAPANESE SENCHA JAPANESE GREEN TEA 5.80
Japanese green tea – *refreshing and intense*
This traditional green tea from Japan is organically grown and is very popular in its home country thanks to its well-rounded, tangy flavour.

Prices in CHF including 8.1% VAT.