Soups

Cream of pumpkin and vanilla soup (Hokkaido pumpkin) 19.50
roasted pumpkin seeds and pumpkin seed oil Smaller portion 15.50

Clear Gmunden parish fair soup 18.--
Rich beef consommé with two kinds of Austrian delicacies and sherry

Garlic cream soup „Emperor Franz Joseph" 21.--
served in a bread bowl

Salads

Mixed salad or Mixed leaf salad 14.--/12.--
House herb dressing or balsamic dressing smaller portion 12.--/10.-

Lamb's lettuce (corn salad) **Styrian style** 19.50
Porcini quiche, Styrian pumpkin seed oil dressing Smaller portion 15.50

Forester's Salad 21.—
Game terrine, roasted walnuts, marinated pumpkin, oranges, smaller portion 17.--
forest berry vinaigrette

Swiss Salad 19.50
Mixed leaf salad with Appenzeller cheese, bacon, egg, croutons Smaller portion 15.50
House herb dressing

Cold Starters

The Beetroot 19.--
Beetroot carpaccio, marinated pumpkin, pickled pear smaller portion 15.—
horseradish mousse, bouquet of leaf salad

The Four Tenors 29.50
Atlantic (Alpine) salmon, house-cured, game terrine, smaller portion 24.50
beef tartare, beetroot vegetables

Beef tartare „Classic" 29.50
Bouquet of leaf salad, toast and butter Main course 42.50

Atlantic (Alpine) salmon, house-cured 29.--
Bouquet of leaf salad, onion, capers, cranberry and horseradish foam, smaller portion 24.--
toast and butter

Warm Starter

Burgundy snails 23.--
served in a small pan, gratinated with homemade Café de Paris butter

Prices in CHF incl. 8.1% VAT

Main Courses

Meat dish of the day, subject to availability 69.--
While stocks last... smaller portion 64.--

Fish dish of the day, subject to availability 69.--
While stocks last... smaller portion 64.--

Pumpkin ravioli 36.--
Red cabbage, sweet chestnuts and savoy cabbage

Grilled medallions of saddle of venison 69.--
Cranberry cream sauce Smaller portion 64.--
Savoy cabbage, sweet chestnuts, red cabbage
Mirza apple, fried spätzle

„Quellenhof Pot“ 66.--
Irish beef fillet medallion and veal medallion
creamed spinach spätzle, red wine sauce with bacon and mushrooms

Amadeus Variation 69.--
Irish beef fillet medallion, truffle crust and red wine jus smaller portion 64.--
Shrimps with olive oil, onions and herbs
seasonal vegetables and risotto

Grilled Irish beef fillet „Périgourdine“ 69--
Truffle crust, red wine jus, seasonal vegetables and fried potatoes smaller portion 63.--

Pan-fried calf's liver **While stocks last...** 52.-
tossed in butter with onions and herbs, smaller portion 46.--
fried spätzle

Sliced veal „Zurich style“ 54.--
Riesling mushroom cream sauce, onions, butter rösti smaller portion 48--

RIZZO’S VEAL CUTLET 400gr 68.-
Meltingly tender veal cutlet, slow-roasted in the oven, served with sage butter
and saffron risotto

For information on allergens in the individual dishes, please ask our staff

Prices in CHF incl. 8.1% VAT

VEAL CORDON BLEU «STYRIAN STYLE »

59.-

filled with ham, pumpkin seeds, horseradish, cream cheese, herbs and onions, served with seasonal vegetables, parsley potatoes or French fries or lukewarm potato salad

smaller portion 53.-

Breaded chicken breast escalope Swiss poularde

42.--

(original Austrian breadcrumbs)
seasonal vegetables
Parsley potatoes **or** French fries **or** lukewarm potato salad

Cordon bleu

57.--

(original Austrian breadcrumbs)

smaller portion 51.--

Veal escalope filled with ham and Edam cheese
seasonal vegetables
Parsley potatoes **or** French fries **or** lukewarm potato salad

Wiener schnitzel of veal

55.--

(original Austrian breadcrumbs)

smaller portion 49.--

seasonal vegetables
Parsley potatoes **or** French fries **or** lukewarm ginger potato salad

At Restaurant Quellenhof we serve you the original Wiener Schnitzel.
We use only the finest cut of veal, fried golden brown, just as it should be.

The name Wiener Schnitzel came into use in the mid-19th century. The Wiener Schnitzel has its origins in the *Costoletta alla Milanese* from northern Italy, which is prepared much like the Wiener Schnitzel but from thicker veal cutlets. According to legend, Field Marshal Radetzky brought the recipe back from Italy in 1857, when it was under Habsburg rule. An aide-de-camp of the Austrian Emperor is said to have mentioned a „deliciously breaded veal cutlet“ in a margin note to Radetzky's report on the situation in Lombardy, and after Radetzky's return the Emperor personally asked him for the recipe.

Meat: Zahner Gommiswald Fish: Zahner Gommiswald
Vegetables: Allegrio Mingghella and Gutverwaltung Schloss Meienberg / Cheese: Chäs Glogge, Bread: Räber and Wick
Wine: Vergani, Secli-Weinwelt, Baur au lac, Caratello, Verela Orvina AG

Countries of origin: pork: Switzerland, veal: Switzerland, game: Austria, New Zealand
Chicken: Switzerland Fish: wild-caught Northeast Atlantic Holland, wild-caught Southwest Pacific New Zealand
Aquaculture/farmed Switzerland, aquaculture/farmed Greece, aquaculture/farmed Norway

For information on allergens in the individual dishes, please ask our staff

Prices in CHF incl. 8.1% VAT

DESSERTS

DESSERT VARIATION »QUELLE» 19.-
4 different homemade small sweets

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

STIRRED ICED COFFEE 14.- /17.-

CRÈME BRÛLÉE with TONKA BEAN 19.—
with sour cherry sorbet

VERMICELLES with homemade MERINGUE, 11.- / 15.- / 18.-
vanilla ice cream and whipped cream

LUKEWARM PLUMS with CINNAMON ICE CREAM 10.- / 13.- / 16.-

COUPE DANEMARK 8.- / 12.- / 16.-
Vanilla ice cream, warm homemade chocolate sauce and whipped cream

HOMEMADE QUELLENHOF ICE CREAM Scoop 7.-
(selection depending on the season)

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

Extra whipped cream 3.-

AUSTRIAN CLASSICS

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

«SISSI'S» VIENNESE ICED COFFEE 15.-
chilled liquid coffee, vanilla ice cream and whipped cream

VIENNESE APPLE STRUDEL «Crazy good» 19.-
(only available 11-14 & 17.30-22, preparation time approx. 30 min.)
Whipped cream and vanilla sauce

KAISERSCHMARRN «The Original» 22.-
(only available 11-14 & 17.30-22, preparation time approx. 30 min.)
With plum compote

APRICOT DUMPLINGS „Simply amazing" 21.--
(only available 11-14 & 17.30-22, preparation time approx. 30 min.)
Apricot ice cream

SORBETS WITH A KICK

LEMON SORBET WITH VODKA 40% 17.-

PLUM SORBET WITH VIEILLE PRUNE 40% 17.-

CHEESE FROM SWITZERLAND

CHEESE PLATTER «CHÄS GLOGGE» 18.- / 22.-

FINE SPIRITS

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

ROCHELT BRANDIES

WACHAU APRICOT	2010	50%	2cl	24.-
HOLLERMANDL (ELDERBERRY)	2005	50%	2cl	24.-
MUSCAT GRAPE	2006	50%	2cl	24.-
SOUR CHERRY	2007	50%	2cl	24.-

GRAPPA

GRAPPA BARRICATA 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.-
GRAPPA FUMÉ Prosecco Barricata, Bottega	38%	2cl.	14.-
GRAPPA ROCCANIVO Barbera d'Asti, Berta	43%	2cl.	22.-
GRAPPA INV. MARISA Berta	43%	2cl.	19.-
GRAPPA DI AMARONE Albino Armani	41%	2cl	15 -
GRAPPA DI BAROLO L'Anima di Vergani	40%	2cl.	15.-

GRAPPA DI CHARDONNAY Planeta	43%	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 WINE

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

DESSERT WINE

Austria

BEERENAUSLESE CUVÉE 2021	5cl	12.-
Alois Kracher / NEUSIEDLERSEE		
TBA ZWISCHEN DEN SEEN Nr. 5 2018	37,5cl	119.-
TBA GRAND CUVEE Nr 3 NOUVELLE VAGUE 2021	37.5cl	119.-
Alois Kracher / NEUSIEDLERSEE		

Italy

RARITY

ORNUS DELL ORNELLAIA 2019	37.5CL	240.-

Café „Nespresso“

CAFÉ CRÈME LEGGERO	5.80
ESPRESSO FORTE	5.80
ESPRESSO MACCHIATO	5.80
DOUBLE ESPRESSO	6.60
RISTRETTO FORTE	5.80
COFFEE WITH MILK	5.80
CAPPUCCINO	6.20
LATTE MACHIATTO	6.80
CAFÉ MELANGE	7.00
CAFÉ DECAFFEINATO	5.80
ESPRESSO DECAFFEINATO	5.80

Coffee with a shot

QUELLENHOF COFFEE Amaretto liqueur, whipped cream	4cl.	16.00
IRISH – COFFEE Irish whiskey, whipped cream	4cl.	16.00
BIEDERMEIER COFFEE Apricot liqueur, whipped cream	4cl.	16.00
MARIA THERESIA COFFEE Grand Marnier, whipped cream	4cl.	16.00
MOZART COFFEE Hazelnut liqueur, whipped cream	4cl.	16.00
CORETTO GRAPPA	2cl.	9.00
CAFÉ FERTIG	4cl.	9.00
CAFÉ LUZ	4cl.	9.00
PLUM LUZ	4cl.	9.00
HERBAL LUZ	4cl.	9.00
CAFÉ WITH HERBAL SCHNAPPS	4cl.	9.00
SCHÜMMLI PLUM	4cl.	13.--

Sirocco tea by the cup

ROOIBOS TANGERINE ROOIBOS WITH TANGERINE 5.80
mild – fruity
Distinctive, organically grown rooibos from the Cederberg mountains
of South Africa: gentle, fruity and caffeine-free.
The subtle tangerine note makes this blend truly unique.

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

WHITE PEACH WHITE TEA WITH PEACH 5.80
fruity – mild
First-quality white tea from China, refined with natural peach flavour.
Sweet and soft with a mild sweetness.
A dream for lovers of delicately fruity teas.

GOLDEN ASSAM BLACK TEA 5.80
Black tea *spicy – malty*
Golden Assam comes from the banks of the Brahmaputra,
the largest tea-growing region in the world.
This classic with its noble, malty note combines all the qualities
of a robust Assam tea.

VERBENA VERBENA TEA 5.80
Verbena tea *lemony – refreshing*
Organically grown, fragrant lemon verbena from Paraguay,
the original home of this remarkable plant; strengthening and refreshing.

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

JAPANESE SENCHA JAPANESE GREEN TEA 5.80
Japanese green tea *refreshing – intense*
This traditional green tea from Japan is organically grown and,
thanks to its round, tart aroma, very popular in its home country.