

Cold Starters


Beef Carpaccio from „Salzburg’s Highland Cattle“ (A,G,H)
with pickled porcini mushrooms and chanterelles,
with parmesan cheese and pine nuts and garlic baguette € 19,90

Beef Tartar (A,C,G,M)
Austrian bull meat, deliciously garnished, with toast and butter
120 gram as a starter € 19,90

Burrata & tomato (A,G,H) 
with olives and marinated rocket salad and garlic baguette € 16,80

Soups

Pumpkin soup „Cappuccino“ (A,G,H,L)
with grissini and pumpkin brittle € 7,90

Hearty beef bouillon (L) with noodles (A, C, G) € 6,90
or with cheese dumpling (A, C, G) € 6,90
Vegetable broth with strips of crepe (A, C, G) € 6,90 

Old Viennese soup (A, C, L)
Beef bouillon with beef meat, noodles, vegetables, sausages € 11,20

Vegetarian dishes



Vegetable stir-fry (G)
with chick peas and ewe’s cheese € 16,90

Colourful leaf salads with baked sheep’s cheese (A, C, G, H)
on Balsamic dressing, with pumpkin seeds, beetroot, figs € 19,90

Baked potato (G)
with sour cream sauce, vegetables € 14,80



Specialties

Zehnerkar Mixed Grillplate (G, O)

Various sorts of succulent grilled meats with bacon, sausage, herb butter, grilled vegetable and French fries € 26,80

Poacher's skewer (G)

Marinated meat with mushroom sauce and parsley potatoes, salad garnish and schnapps € 27,80

„Tauernmystery“ (A,C,G)

for 2 persons!

Different sorts of succulent grilled and fried meats:

Beef, pork, turkey and grilled sausage.

As garnish French fries and different salads,

tasty natural sauce...

„served fiery!“

€ 69,80

Our Main Dishes

Wienerschnitzel – breaded and fried scallop (A, C,G)

with parsley potatoes and cranberries

pork scallop € 24,80

veal scallop € 27,80

Cordon Bleu (A, C, G)

veal scallop, with parsley potatoes and cranberries € 28,50

Onion Roast Beef (A, G, M)

with croquettes and green beans wrapped in bacon € 27,80

Roasted filet of char (A,C,D,G)

with vegetable bulgur, peas puree and sauce Hollandaise € 28,80




Tender roasted Barbary duck breast (A,C,G)
in thyme gravy, creamy savoy cabbage and sweet potatoes € 29,60

Beef fillet steak (C,G,M)
200 gram
with roasted vegetables, baked potato and herb butter € 37,90
or
with pepper sauce of green pepper, potato gratin and baby carrots € 39,80

Chateaubriand (G,L)
approx. 500 gram for 2 persons
with sauce Béarnaise, salad bouquet, French fries and vegetables € 85,90

Special – Salads

Zehnerkar's Chef's salad (A, B,C)
various salads with grilled turkey strips, tomatoes,
cucumbers, bell peppers, onions, shrimps, bacon and bread chips € 18,80

Colourful leaf salads with baked sheep's cheese (A, C, G, H) 
on Balsamic dressing, with pumpkin seeds beetroot, figs € 15,50

Fried Chicken Salad (A, C, H)
Fried chicken breast with potato-lamb's lettuce and cucumber-salad,
bacon, pumpkin seed oil dressing and pumpkin seeds € 19,00

Gourmet salad (A, C, G)
various leaf salads with roasted file of beef and potato slices € 21,80

Colourful mixed salads (A,B,)
small € 6,80
large € 9,80

Garlic baguette (A, G,C) € 4,20



Pasta and more...

Pappardelle Surf & Turf (A,C,D,G)	
Beef filet, prawn, capers and parmesan cheese	€ 28,80
Lasagne al forno (A, C, G,L)	€ 17,50
Pappardelle aglio olio (A,B,C,G)	
with king prawns, zucchini, paprika and parmesan	€ 19,90
Spaghetti	
Bolognese – with meat sauce (A,C,G,L)	€ 15,90

Dessert

“Kaiserschmarrn” – cut up and sugared pancake (A, C, G)	
with stewed plums and apple sauce	€ 13,80
Homemade Cheese- or Apple strudel	
“Grandmother’s Style” (A, C, G,H)	€ 6,80
with whipped cream (A, C, G)	€ 7,80
with ice cream or vanilla sauce (A, C, G)	€ 8,80
Apricot crepe (A, C, G)	
with homemade apricot jam, 2 pieces	€ 6,40
Ice cream crepe (A, C, G, H)	
with vanilla ice cream, chocolate sauce and almond slivers, apiece	€ 8,80
Homemade Ice Cream (G)	
From original Italian recipe- please ask for our ice cream menu	

... and finally... Cheese!

produced regionally – “biosphere reserve”

Variation of cheeses on pine wood (A, G)

Finely garnished with butter and breads	large portion	€ 18,80
	small portion	€ 14,80

Breakfast at Zehnerkar`s

Coffee, tea or hot chocolate, various pastry,
marmalade, ham and cheese, fruits and flakes and more....

€ 24,80

(daily from 7 to 10 am! Please make a reservation, thank you)

To dine in a wine vault

You want to spend an unforgettable evening in a great atmosphere? Maybe we
have the right location for you!

