



Welcome to Restaurant PANORAMA

Along with its rooftop terrace and the breathtaking mountain scenery,
our gourmet restaurant offers a wonderful and culinary experience.
It combines regional products with international culinary art at its best.

You are looking for your next event location?
You have found the right place.

Enjoy a wonderful evening!

Your Hettegger family and the EDELWEISS team



You can't buy beautiful moments
you must experience them!



Panorama Menu

Sea bass ceviche

radish | watercress | strawberry | celery

€ 21

Riesling Eisquelle

Vineyard Battenfeld | Zellertal | Rheinhessen | Germany

Tom kha gai

pak choi | chicken wan tan | sesame

€ 11

Lobster ravioli

spinach | capers | lime

€ 22

Chardonnay

Vineyard Klaus Gundel | Cisterna d'Asti | Piemonte | Italy

Lamb crown with herbal crust

grilled asparagus | tomato | small polenta dumpling

€ 38

Rosso di Montalcino

Vineyard Loacker Corte Pavone | Toscana | Italy

Rhubarb parfait

raspberry crèmeux | macadamia muesli | strawberry | yogurt espuma

€ 13

Beerenauslese

Vineyard Ernst Triebaumer | Rust | Burgenland | Austria

4 course menu with appetizer, soup, main course, dessert	€	72
4 course menu with appetizer, intermediate course, main course, dessert	€	75
5 course menu	€	89
wine pairing	€	41

cover € 3,50 per person



Appetizer, soups & vegetarian dishes

Seabass ceviche	€	21
radish watercress strawberry celery		
Beef tartare of alpine ox	€	22
viennese chive sauce quail egg pickled vegetables brine bread		
• with truffle fries	€	27
Burrata	€	18
tomato raspberry vinegar berries basil focaccia		
Small mixed leaf salad	€	7
cucumber tomato grain mix radish cress		
Clear beef soup	€	7
pancake slices or semolina dumpling		
Tom kha gai	€	11
pak choi chicken wan tan sesame		
Grilled green asparagus	€	22
yuzu hollandaise poached egg meadow herbs focaccia		
Mountain cheese ravioli	€	22
pecan pear brown butter frisée		



Main courses

Lobster tagliatelle	€	34
½ grilled lobster tail vegetables		
Char from the Karlstein fish farm	€	29
spring vegetables young potatoes caper-, lemon- and parsleybutter		
Braised veal knuckle	€	29
rigatoni pea green beans buffalo mozzarella		
Sulmtal chicken breast	€	27
baby carrot radish asparagus tagliatelle		
Viennese Schnitzel of saddle of veal fried in clarified butter	€	31
parsley potatoes cranberries		

Steaks

Black Angus Inside Skirt Steak 250 g	€	34
Rib Eye from German heifer 300 g	€	42
Beef filet steak from German heifer		
• ladies cut	150 g	€ 31
• gentlemen cut	220 g	€ 39
• with golden pure prawn	per piece	€ 4

Our steaks are served with herb butter and a side dish of your choice

- grilled vegetables
- french fries
- fried potato salad
- beans wrapped in bacon
- oven potato
- mixed leaf salad

Each additional side dish	€	6
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Desserts

Tiramisu Panorama	€	13
biscuits mascarpone espresso amaretto cocoa		
Rhubarb parfait	€	13
raspberry crèmeux macadamia muesli strawberry yogurt espuma		
1 scoop of homemade sorbet	€	4
• with prosecco or Grey Goose	€	8
Cheese selection	€	15

Dear Guests,

You are affected by allergies and would like to inquire about allergenic ingredients in our dishes?

Please ask our service staff for our allergy card. We will be happy to assist you.

Explanation of symbols: 1) with colorant(s) 2) with preservative(s) 3) with antioxidant(s) 4) with flavor enhancer(s) 5) blackened 6) with phosphate 7) contains caffeine 8) contains quinine 9) contains sweetener(s) 10) contains phenylalanine source(s) 11) waxed 12) contains taurine 13) sulphured 14) contains flavoring agent(s) contains quinine 9) with sweetener(s) 10) contains a source of phenylalanine 11) waxed 12) with taurine 13) sulphurized 14) with flavouring