



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 have to experience them!



Panorama Menu

Raw marinated yellowfin tuna

ponzu | radish | sesame | avocado

€ 22

Riesling Eisquelle

Vineyard Battenfeld | Zellertal | Rheinhessen | Germany

Duck essence

porcini gyoza | tarragon

€ 11

Pikeperch filet

guanciale | peas | beurre blanc | kohlrabi

€ 22

Chardonnay

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

Medium roasted saddle of venison

black salsify | mushrooms | brussels sprouts | rowanberries

€ 36

Rosso di Montalcino

Vineyard Loacker Corte Pavone | Toscana | Italy

Berchtesgaden farmer's yogurt

white chocolate | plum | parsley

€ 14

Beerenauslese

Vineyard Nittnaus | Gols | 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

Raw marinated yellowfin tuna ponzu radish sesame avocado	€ 22
Beef tartare of alpine ox viennese chive sauce quail egg pickled vegetables sourdough bread	€ 22
• with truffle fries	€ 27
Burrata tomato balsamic vinegar fig basil focaccia	€ 19
Small mixed leaf salad cucumber tomato grain mix radish cress	€ 8
Clear beef soup pancake slices or semolina dumpling	€ 7
Duck essence porcini gyoza tarragon	€ 11
Homemade pumpkin gnocchi (vegan) vegan organic cheese cranberry brazil nut brussels sprouts	€ 22
Truffle fettuccine périgord truffles aged parmesan cheese	€ 24



Main courses

Lobster tagliatelle	€	34
½ grilled lobster tail vegetables		
Char from the Karlstein fish farm	€	29
mediterranean vegetables young potatoes caper-, lemon- and parsley butter		
Braised lamb shank	€	29
beans semolina strudel tomato and bell pepper salsa		
Sulmtal chicken breast	€	27
pumpkin risotto brussels sprouts pomegranate		
Viennese Schnitzel of saddle of veal fried in clarified butter	€	31
parsley potatoes cranberries		

Steaks

„Black & white“ Flanksteak 250 g	€	33
Rib Eye from German heifer 300 g	€	44
Beef filet steak from German heifer		
• ladies cut	150 g	€ 32
• gentlemen cut	220 g	€ 40
• 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

Berchtesgaden farmer's yogurt white chocolate plums parsley	€	14
Blackberry dumplings sour cream homemade vanilla ice cream	€	14
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