

# TAGES SNACK KARTE

14:00 BIS 18:00 UHR

# DAYTIME SNACK MENU

11:00 AM - 06:00 PM

Rinderkraftbrühe  
Frittaten **oder** Grießnockerl **oder** Kaspressknödel  
A/C/G/L  
€ 8,50

 Kleiner gemischter Salatteller  
Balsamico **oder** French Dressing  
A/C/G/L/M/O  
€ 9,00

Schinken-Käse Toast  
Blattsalate | Cocktail Sauce  
A/C/G/L/M/O  
€ 9,50

Avocado-Räucherlachs Toast  
Bio Ei | Senf-Dillsauce | Blattsalate  
A/C/D/G/L/M/O  
€ 18,00

 Caesar Salat  
Romanasalat | gehobelter Parmesan | Kirschtomaten | Croutons  
A/C/D/G/L/N/O  
€ 12,50

wahlweise mit:  
gebratenen Putenbruststreifen € 18,00  
gebratenen Black Tiger Garnelen € 21,00

Backhendlsalat  
Knusprige Hendlstreifen mit Kürbiskernpanade |  
Kartoffel-Vogerlsalat | Preiselbeeren | Limetten-Chili Mayonnaise  
A/C/G/H/N/O  
€ 17,00

Kitzhof Burger  
Tiroler Almochse | Cheddar Käse | Speck | Tomate  
Zwiebel-Chutney | Gewürzgurke | Potato Wedges  
A/C/G/M/O  
€ 20,50

Spaghetti  
Bolognese **oder** Tomatensauce **oder** Carbonara | Parmesan  
A/C/G/L/O  
€ 17,50

Gebackenes Wiener Schnitzel vom heimischen Kalb  
Petersilienkartoffeln **oder** Kartoffel-Vogerlsalat | Preiselbeeren  
A/C/G/L/M/O  
€ 28,50

Karamellierter Kaiserschmarrn  
Zwetschkenröster **oder** Apfelmus  
A/C/G/O  
€ 16,50

Hausgemachter Apfelstrudel  
A/C/G  
€ 5,00

wahlweise mit:  
Schlagobers € 6,50  
Vanilleeis € 7,00  
Vanillesauce € 7,00

A-Glutenhaltiges Getreide B-Krebstiere C-Eier D-Fische  
E-Erdnüsse F-Sojabohnen G-Milch/Laktose H-Nüsse L-Sellerie  
M-Senf N-Sesam O-Sulfite P-Lupinen R-Weichtiere

Beef bouillon

sliced pancake **or** semolina dumpling **or** cheese dumpling

A/C/G/L

€ 8.50



Small mixed salad

balsamic **or** french dressing

A/C/G/L/M/O

€ 9.00

Ham - cheese toast

lettuce leaf | cocktail sauce

A/C/G/L/M/O

€ 9.50

Avocado - smoked salmon toast

organic egg | mustard-dill sauce | lettuce leaf

A/C/D/G/L/M/O

€ 18.00



Cesar salad

romaine lettuce | sliced parmesan | cherry tomatoes | croutons

A/C/D/G/L/N/O

€ 12,50

with grilled turkey breast € 18.00

with grilled Black Tiger Prawns € 21.00

Crispy fried chicken salad

pumpkin seed breadcrumb coating | potato – lamb`s lettuce |

cranberries | lemon – chilli mayonnaise

A/C/G/H/L/M

€ 17.00

Kitzhof Burger

Tyrolian ox of alp | cheddar cheese | bacon | tomatoes

onion-chutney | gherkins

A/C/G/M/O

€ 19.00

Spaghetti

bolognese **or** tomato sauce **or** carbonara | parmesan

A/C/G/L/O

€ 17.50

“Wiener Schnitzel” escalope of veal

parsley potatoes **or** potato–lamb`s lettuce | cranberries

A/C/G/O

€ 28.50

Caramelized “Kaiserschmarrn”

plum **or** apple sauce

A/C/G/O

€ 16.50

Homemade apple strudel

A/C/G

€ 5.00

with whipped cream € 6.50

with vanilla ice cream € 7.00

with vanilla sauce € 7.00

A-cereals B-shellfish C-eggs D-fish E-peanut F-soy  
G-milk/lactose H-nedible nuts L-celery M-mustard N-sesame  
O-suphlite P-lupine R-mollusque



vegetarian

ABEND  
SNACK KARTE  
18:00 BIS 22:00 UHR

EVENING  
SNACK MENU  
6:00 PM – 10:00 PM

Rinderkraftbrühe  
Frittaten **oder** Grießnockerl **oder** Kaspressknödel  
A/C/G/L  
€ 8,50

Pikante Gulaschsuppe  
Kaisersemmel  
A/G/L/O  
€ 9,50


 Kleiner gemischter Salatteller  
Balsamico **oder** French Dressing  
A/C/G/L/M/O  
€ 9,00

Carpaccio vom Almoachsen  
Ligurisches Olivenöl | Rucola | gehobelter Parmesan | Pinienkerne  
G/L/M/O  
€ 19,50

 Kichererbsen-Falafel  
Linsen-Tofu Sugo | grüner Spargel | gegrillte Kräutersaitlinge  
A/F/H/L/N/O  
€ 24,00

Backhendlsalat  
Knusprige Hendlstreifen mit Kürbiskernpanade |  
Kartoffel-Vogerlsalat | Preiselbeeren | Limetten-Chili Mayonnaise  
A/C/G/H/N/O  
€ 17,00

Kitzhof Burger  
Tiroler Almochse | Cheddar Käse | Speck | Tomate  
Zwiebel-Chutney | Gewürzgurke | Potato Wedges  
A/C/G/M/O  
€ 20,50

 Penne Rigate  
Pikante Tomatensauce | Aubergine | Zucchini |  
Chilli | Rucola | Parmesan  
A/C/G/L/O  
€ 17,00

 Tiroler Käsespätzle  
Röstzwiebel | Rahm Gurkensalat  
A/C/G//O  
€ 19,00

Gebackenes Wiener Schnitzel vom heimischen Kalb  
Petersilienkartoffeln **oder** Kartoffel-Vogerlsalat | Preiselbeeren  
A/C/G/L/M/O  
€ 28,50

A-Glutenhaltiges Getreide B-Krebstiere C-Eier D-Fische  
E-Erdnüsse F-Sojabohnen G-Milch/Laktose H-Nüsse L-Sellerie  
M-Senf N-Sesam O-Sulfite P-Lupinen R-Weichtiere

 Vegetarisch

Beef bouillon  
sliced pancake **or** semolina dumpling **or** cheese dumpling  
A/C/G/L  
€ 8.50

Piquant goulash soup | farmhouse bread  
A/G/L/O  
€ 9.50


 Small mixed salad  
balsamic **or** french dressing  
A/C/G/L/M/O  
€ 9.00


Carpaccio of ox  
Ligurian olive oil | arugula | sliced parmesan | pine nuts  
G/L/M/O  
€ 19.50

 Chickpea-falafel  
lentil-tofu sugo | green asparagus | grilled king oyster mushrooms  
A/C/G/L/O  
€ 24.00

Crispy fried chicken salad  
pumpkin seed breadcrumb coating | potato – lamb`s lettuce |  
cranberries | lemon – chilli mayonnaise  
A/C/G/H/L/M  
€ 17.00

Kitzhof Burger  
Tyrolian ox of alp | cheddar cheese | bacon | tomatoes  
onion-chutney | gherkins  
A/C/G/M/O  
€ 20.50

 Penne Rigate  
piquant tomato sauce | aubergine | zucchini |  
chili | arugula | parmesan flakes  
A/C/G/L/O  
€ 17.00

 Tyrolean cheese “spätzle”  
roasted onions | creamy cucumber salad  
A/C/G//O  
€ 19.00

“Wiener Schnitzel” escalope of veal  
parsley potatoes **or** potato–lamb`s lettuce | cranberries  
A/C/G/O  
€ 28.50

A-cereals B-shellfish C-eggs D-fish E-peanut F-soy  
G-milk/lactose H-nedible nuts L-celery M-mustard N-sesame  
O-suphlite P-lupine R-mollusque

 vegetarian