



*Gittis Esszimmer*





# Gittis Esszimmer

The à la carte restaurant at Boutique-Hotel Schmelzhof, Omesberg 370  
from 7 pm, Tuesday closed, Reservations: +43 5583 37500  
hotel@schmelzhof.at, www.schmelzhof.at



New: Chateaubriand

+ additionally:  
daily specials

## For starters

San Daniele Italian ham, finely cutted using our original Berkel machine from 1933, served with local farmhouse bread 12,00

Crispy winter salad with pine nuts, bread chip and our house dressing small 8,40 / large 14,00

Steak tartar classic with toasted bread and butter or with French fries and lemon-capers-mayonnaise 20,50 / 22,50

Sashimi of tuna from Maldives, Yuzu mayo, wakame, Thai asparagus, passion fruit 21,50

Gittis salad creation with organic prawns (only the best from BIO Eden Shrimps – no supplementary artificial feeding), leaf salad, pickled vegetables, wasabi mayonnaise, tapioca crisp, as a starter with 3 prawns or as a main course with 5 prawns 19,00 / 26,00

## Fondue Chinoise

Beef bouillon, veal fillet, beef fillet, chicken fillet, rosemary potatoes, courgette, mushrooms, French fries, garlic bread, salad, pickled vegetables and a selection of four dips per person 53,00

## Gittis fondue 'light'

Dashi, salmon, butterfish, prawns, vegetables, bean sprouts, udon noodles, beech mushrooms, a trio of sauces per person 57,00

## Cheese fondue

Special cheese mix, white and brown bread, pickled vegetables, fruit, smoked ham, potatoes per person 39,00

## Raclette

Raclette cheese, smoked ham, bacon, potatoes, vegetables, pickled vegetables, local farmhouse bread per person 43,00

## Classics

Pan-fried veal 'Wiener Schnitzel' served with parsley potatoes and cranberry jam 28,00

'Cordon bleu' Schnitzel stuffed with ham and cheese, served with parsley potatoes or French fries and cranberry jam 31,50

Schmelzhof Burger Austrian beef burger, cheddar cheese, onion rings, fried egg, lettuce, tomato and cucumber, served with French fries 18,50

Beef fillet steak with herb butter and rosemary gravy, winter vegetables and French fries 38,00

'SCA-Pasta' Linguine with tomato sauce, mozzarella and basil, Viva! 16,50

Chateaubriand 400 g (for 2 persons), with three sauces, rosemary potatoes, green beans wrapped in bacon, served on a hot stone 64,00

## Our pastry chef recommends

Chocolate fondue with fresh fruit and home made sponge-cake 15,50

Crunchy walnut tarte whiskey, cherry, white chocolate 16,00

'Kaiserschmarrn' (chopped, thick pancake) with stewed plums or apple puree 15,00

Wild berries 'Schmarrn' with apple puree 16,00

Three different pralines and a coffee 6,00

„The Schmelzhof Dessert“ plum, honey, nut, orange 17,50

## Cheese

Delicious cheese selection from our cheese buffet in the fireplace lounge 18,00