




Main Course

Schnitzel “Wiener Art”: original breaded pork	24
Schnitzel Champignon: breaded & topped with sautéed mushrooms and sauce béarnaise	27
Rahm Schnitzel: pan seared with a light mushroom cream sauce	27
Schnitzel Parmigiana: breaded and baked with tomato sauce and cheese	27
Schnitzel Cordon Bleu: stuffed with Black forest ham and Swiss cheese	27
Jägerschnitzel: breaded, topped with a bacon, ham, mushroom, onions, cranberry red wine demi-glace	27
Schnitzel Oscar: breaded, topped with crabmeat, baby shrimps, prawn, asparagus and sauce béarnaise	30
Have chicken instead of pork: add \$ 2	

 **Home made Bratwurst:** with Sauerkraut 24

  **Hot Vegetable Plate:** a selection of fresh seasonal vegetables 21


Jägerrostbraten: pan seared tender beef in a red wine demi-glace with bacon, ham, mushrooms, onions and cranberries 28


 **BC Salmon Filet:** poached or grilled, topped with sauce béarnaise 27


 **Salmon Champignon:** served with sautéed mushrooms and sauce béarnaise 28

 **Steak Naturelle:** 8 oz. Top sirloin grilled to your liking 29

Old Salzburg Steak: bacon, mushrooms, ham, onions in a cranberry red wine sauce 32

 **Steak Champignon:** topped with fresh sautéed mushrooms and sauce béarnaise 32

 **Steak & Prawns:** our surf & turf with garlic prawns 35

 **Steak Neptune:** crabmeat, baby shrimps, prawn, asparagus & sauce béarnaise 36

Above served with red cabbage, carrots, broccoli and cauliflower and your choice of Spätzle, French fries, rice or roasted baby potatoes.

A 18% Gratuity will be added to groups of 8 and more.