




# Main Course


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

 **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.