

## ~ Cold Appetizers ~


 Shrimp and Cognac Cocktail: baby shrimps & 3 prawns in a seafood cognac sauce 13

Salzburgteller garniert: Assorted European smoked meats & cheese, great for sharing 15

BC Smoked Salmon: Garnished with onions, capers and cream cheese 12




## ~ Hot Appetizers ~

 Escargots Chablisienne: baked with wine garlic butter 11

Prawns Provencale: tomatoes, onions & garlic herb butter 12

Baked Brie Cheese: breaded cheese with cranberry sauce 13

## ~ Soup ~

 Soup of the day: made with the finest ingredients 7

Cup of soup of the day 6

Baked French Onion: "au gratin" 8

  Authentic Goulash Soup: an Austrian recipe 9


 **Cup of Goulash Soup** 8



## ~ Side Salads ~



Small Caesar Salad

## ~Austrian & Continental Specialties ~

 Home made Bratwurst: with Sauerkraut  
20

Kassler mit Sauerkraut: grilled smoked pork loin on Sauerkraut  
24


Jägerrostbraten: pan seared tender beef in a red wine demi-glace with bacon,  
24  
ham, mushrooms, onions and cranberries

  5 bone Rack of Lamb: served with a herb and mint demi-glace  
35

Hot Vegetable Plate: a selection of fresh seasonal vegetables  
19


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

Old Salzburg Pfandl: grilled pork & beef on home made Spätzle  
23

 topped with a mushroom cream sauce served in a pan with vegetables

## ~ Gourmet Pasta Dishes ~

Tossed with pasta of the day and served with a vegetable garnish

 Pomodoro: tossed with an Italian style tomato sauce  
18

BC smoked salmon: tossed with tomatoes and onions in a rose sauce  
21

Mediterranean: artichokes, olives, feta cheese, tomatoes & onions tossed  
20  
in extra virgin olive oil

Hühner Champignon: chicken, mushrooms and onions in  
21  
a light white wine cream sauce

## ~ Schnitzel ~

Schnitzel "Wiener Art": original breaded pork  
21

Schnitzel Champignon: breaded & topped with  
24  
sautéed mushrooms and sauce béarnaise

Rahm Schnitzel: pan seared with a light mushroom cream sauce  
24

Schnitzel Parmigiana: breaded and baked with tomato sauce and  
cheese 24

Schnitzel Cordon Bleu: stuffed with Black forest ham and Swiss cheese  
24

Jägerschnitzel: breaded, topped with a bacon, ham, mushrooms,  
24  
onions, cranberry red wine demi-glace

Schnitzel Oscar: breaded, topped with crabmeat, baby shrimps, prawn  
27 asparagus and sauce béarnaise

Have chicken instead of pork: add \$ 2

Above served with red cabbage, carrots, broccoli and cauliflower and your  
choice

Spätzle, French fries, rice or roasted baby potatoes.

## ~ Homemade Spätzle~


All Spätzle dishes are served in a "pfandl" with a vegetable garnish


✓ Original Pinzgauer Kasnocken: Swiss cheese, blue cheese, parmesan  
20  
with onions and herbs

Schinkenspätzle: Black Forest ham, onions & cheese in a light cream  
sauce 20


## ~ Fish & Seafood ~


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 Rocky Mountain Trout "Sinclair": stuffed with baby shrimps & herb butter 26

 BC Salmon Filet: poached or grilled, topped with sauce béarnaise 25


Salmon Champignon: served with sautéed mushrooms and sauce béarnaise 26


 Whiskey Prawns: with herbs in a whiskey cream sauce 26

 **Halibut Filet:** grilled to perfection with garlic herb butter 25


## ~ Steaks ~

Steak Naturelle: 8 oz. Top sirloin grilled to your liking 25

 Old Salzburg Steak: bacon, mushrooms, ham, onions in a cranberry red wine sauce 28

 Pepper Steak Madagascar: covered in a green peppercorn sauce 28

Steak Champignon: topped with fresh sautéed mushrooms and sauce béarnaise 28


 Steak & Prawns: our surf & turf with garlic prawns 31


Steak Neptune: crabmeat, baby shrimps, prawn, asparagus & sauce béarnaise 32

Above served with red cabbage, carrots, broccoli and cauliflower and your choice of

## ~ Lean Choices ~

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 Grilled Halibut: served with garden fresh vegetables  
25

 Grilled Salmon filet: served with garden fresh vegetables  
24




Hot Vegetable Plate: a selection of fresh seasonal vegetables  
19

## ~ Salad Entrées ~

  Classic Caesar Salad  
9



 Garden Salad  
9

 Mediterranean Salad: Artichoke, purple onions, olives & feta cheese  
12

Bauern Salad: topped warm crispy potatoes, onions, bacon in a light vinaigrette 12

**Neptune Salad:** Smoked salmon, crab meat and baby shrimp  
14

Add a tender grilled chicken breast 10

Add a grilled Salmon filet 10

 Add a grilled Halibut  filet 10

Add a grilled 8 oz Sirloin Steak 12

Add grilled smoked pork loin 12

Add a 5 prawns 12

Add a breaded pork schnitzel 10

Add a Bratwurst 8

**Gluten free**

**Vegetarian**

## ~ Desserts ~

Apple Strudel \$\$\$

Home made, served warm with whipped cream

8

With ice cream and whipped cream

9

Fresh Cheese Cake

with raspberries

8

with mixed berries

8

with Amaretto and chocolate sauce

9

With berries, chocolate sauce and Amaretto

10

**Chocolate Mousse** with mixed berries and whipped cream

8

Coupe Mango: Vanilla ice cream, mango puree and whipped cream

8

Wiener Eiscafe: Vanilla ice cream, coffee, espresso and whipped cream

8

Hot Love: Vanilla ice cream, warm raspberries, whipped cream

8



Coupe Denmark: Vanilla ice cream with hot chocolate sauce

8

**Coupe Sissi:** Vanilla ice cream, warm mixed berries, whipped cream

8

Ice cream

6

**For please order ice cream without fan wafers.**

## ~ Specialty Coffees ~

1oz of Alcohol, coffee & whipped cream

Goodnight Irene Coffee: Bailey's, Kahlua, Cointreau

# Kids Menu

\$ 10 each

Schnitzel and Spatzle

Pasta and tomato sauce

Spatzle and mushroom cream sauce

Hamburger & fries

Chicken finger and fries

Fish and chips

Vanilla Ice Cream

\$ 3

Ice Cream  
w. Choc. Sauce

\$ 3.50

# Lunch Temptations



## Fish & Chips

**15**

2 pieces of Cod served with home made tartar sauce and coleslaw

## Smoked Salmon Sandwich

**14**

On a multigrain Kaiser bun with cream cheese, capers, lettuce and purple onions. Choice of soup, salad or fries.

## Chicken Fingers

**15**

Served with French fries, plum sauce and coleslaw

## Chicken Quesadilla

**12**

chicken breast, tomatoes, green & white onions, mixed cheese served with salsa, sour cream and coleslaw

## Vegetarian Quesadilla

**12**

tomatoes, green & white onions, mushroom, olives, artichokes, mixed cheese with salsa, sour cream and coleslaw

## Beef au jus

**15**

top sirloin on a multi grain Kaiser bun, au jus with horseradish and your choice of soup, salad or fries

## Home made Bratwurst

**14**

Served with roasted baby potatoes and sauerkraut

## Schnitzel Semmerl

**16**

Breaded pork Schnitzel served on a Kaiser bun with Dijonnaise, pickles and your choice of soup, salad or fries

**Try our refreshing peppermint lemon iced tea! Sweetened or unsweetened**

**3**