

Take advantage of our excellent evening restaurant



Our kitchen crew will spoil you daily from 18:30 clock
with a gourmet meal (€ 24.00 per person)
or simply select from the menu.

For kids we offer special discounted children's meals.
For our meals, we recommend you mainly wines from Austria.

We wish you a good appetite.

**Yours Familie Storch
and the Panorama-Team**

www.restaurant-obertauern.at



Our new Chef Johann Schlener
bears the title "head cook" and was honored for 12 years with a toque!
(1998-2010 Hotel Zum Hirschen in Zell am See)

Starters – small delights anticipated

Tartar of beef

chili with pumpkin compote and toasted rye bread..... € 14,90

Thin slices of veal rump

with pumpkin vinaigrette and arugula € 9,90

Fried goat cheese wrapped in bacon

on lamb's lettuce "sweet marinated" and apple slices € 9,90

Two kinds of char (marinated and smoked)

with Red beets jelly and cucumber foam..... € 12,90

Winter salad with grilled king prawns

and garlic bread cubes € 12,90

Castello (Carinthian finest ham of Parma style)

with arugula, grated mountain cheese and musk melon € 11,90

Soups – warming and agreeable

Clear soup

with pan cake slices or cheese bread or pancake roulade € 3,90

Foamed pumpkin soup

with pumpkin seed oil and crispy pumpkin seed cracker € 4,50

Garlic soup

with brown bread cubes € 4,20

The finest chestnut soup

with celery and crispy bacon..... € 4,50

As an Aperitif we recommend

Prosecco Aperol

Prosecco with Aperol..... € 4,40

Campari Orange

the bright red aperitif from Italy..... € 5,40

Stiegl beer 0,2 l

Beer from Salzburg € 2,30

Between meals - delicious snacks in advance

Creamy saffron risotto

with grilled king prawns and cherry tomatoes € 12,90

Small or large portion of "spaghetti alla busera"

with shrimp, tomatoes, garlic and basil € 9,90 or € 16,50

Creamy noodles „Grandmother Style“

with fresh lovage and grated mountain cheese € 8,90

Fried potato blackpudding purse

with apple slices and beer sauerkraut € 9,20

Salads – „fresh and crispy“

Baked chicken breast in pumpkin crust

on green leaf lettuce, bean beetles and Styrian pumpkin seed oil marinade € 10,50

House Salad-Panorama "Surf & Turf" on balsamic-olive marinade

winter salad with grilled beef fillet and king prawns € 16,50

„Fitness-Salad“

colourful, crunchy salad with yogurt dressing and grilled turkey breast..... € 9,90

Small or large salad from the buffet

a large selection of fresh and colorful salads € 4,40 or € 6,20

„Fresh fish“ – light and healthy

Fried pike-perch fillet with gremolata

on Mediterranean braised vegetables and potatoes with rosemary € 20,10

Fillet of local sea-char "Alpenlachs"

on winter vegetables stewed with fine noodles € 17,20



Typical for Austria

Pork escalope „Vienna style“
with cranberries and French fries € 13,50

Fried beef and onions in gravy
with roasted potatoes and green beans with bacon € 16,50

„Panorama Pfandl“ - pork
sautéed sliced pork tender line „Swiss style“ on creamy mushroom sauce,
served with spaetzle and peas € 14,20

Finest fillet of red deer
with glazed pear, juniper sauce, finger-shaped potato dumplings and chestnuts € 23,90

Classics – the best of our local farmers

Grilled Entrecôte steak (220 g) from the local beef
with herb butter, baked potato with sour cream € 18,90

Beef steak with cognac-pepper sauce
with rice-croquettes and small vegetables € 26,20

Two kinds of pork (roasted tenderloin and braised cheek)
with potato-blackpudding-roulade and beans and pumpkin € 16,90

Dessert – small treats as the crowning

Classic crème brûlée
with pears-saffron sauce € 6,20

Chocolate terrine
with mocha sauce and orange compote € 5,90

„Hot love“
vanilla ice cream with hot raspberries and whipped cream € 5,60

2 pieces apricot pancakes
with apricot jam € 5,50

Homemade strudel
According to daily offer of the house € 4,50

Poppy seed noodles
with red wine plums and sour cream ice € 6,20

Pumpkin seed parfait
with stewed berries and "pig ears" € 5,90