



**Modern** and nutritional recipes, **local** products and the love of our native **East Tyrol** along with the cuisine from our **neighbouring** countries are reflected in our kitchen philosophy.

The kitchen brigade under the leadership of Christian Flaschberger and our service brigade under the leadership of Florian Wallensteiner would like to wish you "Guten Appetit!"

As your hosts, we invite you to enjoy our philosophy of good-living on highest standard.

**Sit back, relax and enjoy your time with us....**

Your Grandhotel Lienz \*\*\*\*\* Team  
with Family Simonitsch & Westreicher



Digital Version



# Aperitif

Moët „Ice“	Euro 19,00
Wild Berry	Euro 6,90
Lillet Spritzer (Lillet Vermouth, Elderflower Syrup, Sekt, Soda Water)	Euro 6,90
Moscow Mule (Stolichnaya Vodka, Ginger Beer, Lime Juice)	Euro 9,50
Cosmopolitan (Vodka, Triple Sec, Cranberry - & Lime Juice)	Euro 9,90
Glas of Champagne	Euro 14,50
GHL Negroni (Vermouth rosso, Gin, Aperol and Soda Water)	Euro 8,90
Lemon Drop Martini (Vodka, Lemon Juice, Sugar)	Euro 8,60

## **NON - ALCOHOLIC**

Monin Bitter with Soda	Euro 5,90
Monin Bitter with Orangensaft	Euro 7,90
Alcohol Free Gin Tonic	Euro 9,90
Isel Watter 0,7 l	Euro 1,80



# Our Surprise Menus

Let yourself be surprised by our kitchen team!

Optionally served ...

**... in 3 courses at the rate of**

€ 46,90 per person

or

€ 127,00 for 2 Persons

Including 1 Bottle of Wine (Recommendation)

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**... in 4 courses at the rate of**

€ 56,90 per person

or

€ 148,00 for 2 Persons

Including 1 Bottle of Wine (Recommendation)

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**... in 5 courses at the rate of**

€ 61,90 per Person

or

€156,00 for 2 Persons

Including 1 Bottle of Wine (Recommendation)

Dear Guests,

Our service-team will pass on your personal preference, possible intolerances and allergies with pleasure to the kitchen. However, should you wish to make any changes to your meal, after the order



has been placed, a surcharge of € 10,00 per course will be applied.

It is not possible to serve a vegan surprise menu without prior reservation.


We thank you for your understanding!





## Appetizers and Salads

Buffalo Mozzarella 	Euro 16,90
with pickled onions and a tomato variety	
Marinated Salmon	Euro 17,50
with Mango, Plantain Chips and Sudachi	
Beef Tartar	Euro 17,90
<b>as a Main Course</b>	Euro 29,90
Garden Salad with Caesar Dressing, Parmesan Shavings, Croutons 	Euro 8,50
...with roasted Corn Fed Chicken	Euro 16,90
...or Steak Strips	Euro 18,90
...or Prawns	Euro 18,90

## Soups

Beef Soup	
without garnishes	Euro 4,90
with sliced pancake / semolina dumplings / spleen	Euro 6,90
or with all three garnishes	Euro 8,50
Yellow Vegetable Consommé with small raviolis 	Euro 6,90

## Warm Appetizers

East Tyrolian Schlipfkrapfen 	Euro 16,90
with mountain cheese, brown butter und spinach	
Vegan Schlipfkrapfen	Euro 17,90
Bread Noodles 	Euro 18,50
Mountain Cheese, Chanterelles and Spinach	
King Fish, Oxheart Tomatoes and Basil	Euro 19,50



## Main Course

Chanterelle Gulasch with Pretzel Dumplings and Crème Fraîche 🌿	Euro 18,90
Lake Trout „meunière“ with Lemon Butter, Parsely Potato Puree and Carrots	Euro 26,90
Our Wiener Schnitzel with cold stirred cranberries, thick cut fries or parsley potatoes	Euro 25,90
Roasted Duck Breast with Peaches and a duo of Cauliflower	Euro 29,90
Tranche of Beef fillet „Filletsteak“ with Garden Vegetables, Café de Paris Butter and green Peppercorn Sauce <b>additional side dishes € 3.90 each</b>	Euro 31,90

## Special Meat Cuts

**Last Order 20.30**

We receive most of our Meat Cuts from Albin Egger, the “Wegmacherhof” at the Iselsberg

<b>Entrecôte Double vom Dolomitenrind</b> <i>matured for 36 days - for 2 Persons</i> <i>*Waiting Time: ca. 40 Minutes</i>	Euro 79,00
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### Beef Steak

... *as a Gentlemans Cut	Euro 31,90
... *as a Lady's Cut	Euro 28,90

All served with Cafe de Paris Butter and seasonal vegetables

### Side dishes:

Small Potatoes	Euro 3,90
Thick Cut Fries	Euro 3,90
Creamy Mushrooms	Euro 3,90



## Dessert

Sorbet Trio	Euro 7,50
Heiße Liebe „Deluxe“	Euro 11,90
Cheese Curd, Apricot, Apricot Seed Oil and Almonds	Euro 13,50
Milk Chocolate, Mint and Strawberries	Euro 13,50
Sweet Decadence ...for 2 <i>(or more)</i>	Euro 15,90 Per Person
Artisanal Cheeses from the Cheese Board	Euro 15,90

## Digestives & Schnaps

Glass of Beerenauslese on reccomendation	Euro 8,90
Glass of Ice Wine	Euro 8,90
Glass Nieport	Euro 9,90
Glass Ramos Pinto Port	Euro 12,90
White Russian Vodka, Kahlua and Cream	Euro 9,50
Grand Marnier Liquor	Euro 6,00
Elderflower Schnaps	Euro 8,50
Rote Williamsbirne	Euro 6,50
Aprikot Schnaps	Euro 6,50
Wild Raspberry Schnaps	Euro 14,00
Blood Orange Schnaps	Euro 8,50
Zirben Schnaps (Stone Pine)	Euro 6,50
Cynar	Euro 5,90
Fernet Branca /Menta	Euro 5,00
Appenzeller	Euro 5,00
Amarula	Euro 6,00
Ramazotti	Euro 5,90

