

## ***Keeping our culture alive ...***

Gastronomy associates and brings people together.

Especially this becomes more and more important, for guests as well as for innkeepers and landlords.

Every single person is looking for a homely feeling of security and traditional snuggeries with regulars' tables in a deliberate cultivated "retro atmosphere".

In a place, where people get in contact with each other, we ensure to maintain our customs and that our beautiful tradition proceeds to exist.

Our intention includes carrying on with this attitude as an important component of the local culture.

A locality, where heart and soul meet each other, shouldn't be destroyed. Although we live in a fast moving society, in our house we kept and continue to keep this since centuries developed feeling.

With hospitality and a public open space for all grades of age we cordially welcome you in our restaurant!

## ***“Das Berndl”***

represents a traditional house, which belonged in the Middle Age to a monastery in Rein by Graz and has because of that a very close relation to the salt mine.

Thanks to the central layer in Altaussee the social life plays an important role.

You'll feel really comfortable in our guestrooms named after famous public figures such as Richard Strauss, Friedrich Torberg, Wilhelm Kienzl, Erzherzog Johann, Anna Plochl and the Empress Sissi of Austria.

More information and photos you find on our homepage [www.villa-salis.at](http://www.villa-salis.at)!

## ***Soups***

Beef broth  
with strips of pancakes, liver dumplings,  
semolina dumpling or vermicelli € 2,80

“Ausseer Festtags-Suppe”  
Beef broth with strips of pancakes,  
liver dumplings, semolina dumpling  
and strips of root vegetables € 3,80

“Alt Wiener Suppentopf”  
stockpot for 2 people with vermicelli,  
boiled beef and strips of root vegetables € 8,20

## ***For our small guests***

Wiener Schnitzel with French fries € 5,90

Chicken nuggets with French fries € 5,90

Fish fingers with French fries € 5,90

Ice cream funny garnished € 3,80

## ***Main course***

Boiled pork with strips of root vegetables,  
with salted potatoes and horseradish € 9,80

Lentils with bacon  
served with mashed potatoes  
and fried sausages € 6,90

Dumplings filled with smoked meat  
or greaves served with pickled cabbage € 8,90

Wiener Schnitzel of loin (pork) with a  
banner of bread crumbs and pumpkin seeds,  
parsley potatoes and cranberries € 9,80

Grilled cutlet  
with vegetables of the season  
and hash browns € 10,90

Boiled beef with various vegetables  
and served with roast potatoes € 12,90

Variety of fresh salads and vegetables  
with selected, natural finished oils  
and various kinds of marinades € 3,00

Change of side dishes € 1,00

Additional side dishes € 1,80

## ***Vegetarian dishes***

Baked vegetables of the season  
served with "Sauce tartar" € 7,90

"Kaiserschmarrn"  
Thick, puffy pancake made with raisins,  
coated with icing sugar  
and served with sweet stewed plums € 7,90



We are official member of the association of  
SALZKAMMERGUT FISCHRESTAURANTS

## ***Fish from our regional waters***

Filet of a cured trout  
served with creamy horseradish € 8,90

Grilled samlet with garlic  
served with parsley potatoes € 13,90

Brown trout  
with roasted bacon or roasted almonds  
and parsley potatoes € 12,90

Grilled salmon trout  
with various vegetables of the season  
and roasted potatoes with herbs € 13,90

## ***Desserts and puddings***

Slice of baked cake with semolina  
served with cinnamon sugar € 5,90

Dumplings dipped into sugared  
breadcrumbs filled with apricots or plums € 6,80

Mousse de chocolate  
served with a fresh fruit sauce € 5,90

Strudel  
filled with apples or curd cheese and cream € 2,50  
with vanilla ice cream or vanilla sauce € 4,50

Vanilla ice cream  
garnished with pumpkin seed oil  
and walnuts € 5,90

Ice cream with coffee flavor or with walnuts € 5,90

Ice cream with vanilla and strawberry flavor  
especially for diabetics € 5,90