

BISTRO BAR ROYAL

For the love of delicious food

**Welcome to our
Bistro Bar Royal!**

**I am delighted to pamper you with our culinary delights
together with my Head Chef Thomas Sieberer,
my Sous-Chef Michael Sieberer,
and our whole team.**

Daily from 12.00 p.m.

We kindly ask you to mute
your mobile phone in our restaurant.
Please visit our cigar lounge for smoking.

A handwritten signature in black ink, appearing to read 'Martin Sieberer', with a stylized, flowing script.

Martin Sieberer

We are happy to serve you fresh bread, salted butter
and a spicy spread in advance.
Cover charge: € 5,00

FRESH OYSTERS

the queen among the mussels

Royal oysters per piece € 10,00

Our Gillardeau oysters, weighing 100 - 120 g, are grown on oyster beds off the coast of Brittany.

Served with wholemeal bread, lime and cucumber champagne vinaigrette.

CAVIAR

carefully selected quality & pure enjoyment

Osetra Royal from Siberian sturgeon	50 g	€ 175,00
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Osetra Royal from Siberian sturgeon	125 g	€ 325,00
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We purchase our caviar directly from Salzburg!
Served with blinis, potatoes and crème fraîche.

STEAK HIGHLIGHTS

from our local suppliers

Cutlet	300 g	€ 65,00
of local veal		

Filet steak dry aged	150 g	€ 40,00
of local highland beef	200 g	€ 50,00
	300 g	€ 68,00

Prime rib	350 g	€ 68,00
of US beef		

Served with grilled vegetables and pepper sauce.

STARTERS & SMALL DISHES

Bistro Royal

Lettuce hearts lime crusts fried prawn	€ 38,00
Burrata and tomatoes buffalo mozzarella pesto pine nuts rocket salad	€ 24,00
Caesar Salad lettuce grilled corn-fed chicken Grana Padano	€ 30,00
Nicoise salad green salad tomatoes cucumbers olives pickled tuna	€ 32,00
Scottish salmon smoked ginger forest blossom honey mustard sauce	€ 32,00
Crispy tarte flambée leek mushrooms smoked ham rocket salad truffle vegetarian upon request	€ 30,00
Snack board with local meat air dried smoked pickled vegetables bread selection	€ 34,00
Small selection of cheeses (from the Huber farm cheese in Galtür) alpine cheese mountain cheese soft cheese chutneys bread selection	€ 34,00
Club sandwich chicken filet green salad bacon avocado	€ 32,00
Steak sandwich tournedos of beef filet green salad cocktail sauce	€ 45,00

SOUPS & HEARTWARMING DISHES

Bistro Royal

Bouillon of prime boiled beef sliced herb pancakes vegetables chives	€ 10,00
Paznaun soup pot clear soup of prime boiled beef chives potpourri	€ 15,00
Chicken soup pot chicken essence corn-fed chicken filet vermicelli	€ 19,00
Cream soup of pumpkin fried prawn pumpkin seeds pumpkin seed oil	€ 17,00
Spicy ox ragout filet of ox paprika	€ 15,00
Garganelli pasta roasted ceps rocket salad	€ 28,00
Spaghetti or tagliatelle bolognese pomodoro aglio olio	€ 26,00
King prawns "Diavolo" roasted vegetables chili garlic bread or tagliatelle	€ 45,00

PAZNAUN FAVOURITES

Bistro Royal

“Wiener Schnitzel” – veal escalope veal potatoes cranberry jam salad	€	38,00
Roast of local highland beef bacon herbs onion roasted vegetables	€	39,00
Prime boiled local highland beef roasted potatoes spinach apple horseradish chive sauce	€	36,00
Roast of suckling pig with ribs of local ox cabbage greaves dumplings gravy	€	34,00
Deep fried local “Sunday chicken” potatoes cress cucumber radish	girls € boys €	24,00 34,00
Local brook char tomatoes basmati rice vegetables	€	37,00

**GENUSS
REGION
ÖSTERREICH**

Please let us know in advance if you suffer from allergies or intolerances.
Our well-trained team will be pleased to advise you!

SWEET MOMENTS

Bistro Royal

Kaiserschmarrn caramelized cut-up pancake apricots vanilla ice cream	€ 26,00
Farmers curd cheese dumpling butter crumps apricots curd cheese - rum ice cream	€ 18,00
Chocolate mousse light and dark berries	€ 16,00
Hot steamed chocolate pudding vanilla ice cream chocolate sauce	€ 16,00
Austrian Pancake apricot jam	per piece € 8,00
Sorbet variation fruits	€ 20,00
Curd cheese strudel or apple strudel	€ 9,00
vanilla sauce	€ 5,00
whipped cream	€ 5,00