



OUR LIFETIME  
DISHES

# Bits, Bobs & & Appetizers

## Truffled Beef Tatar

Minced Beef, Spicy and Cold with Truffle Oil

as a starter with Onion Rings, Egg and Capers, served with Toast and Butter  
or additionally with Sweet Potato Fries and Wild Herb Dip

19,90  
extra 5,90

## Carpaccio of Local Organic Beef

with Rocket Salad and Parmesan Cheese

13,90



## Vegan Starters Plate

Humus, Falafel, Wok Vegetable and Avocado, served with Pita Bread

12,80



## Tomatoes with Mozzarella Cheese in a Lettuce Nest

Served with a s'Wirtshaus Style Basil Dressing, Grissini

9,50



## Grilled Goat Cheese

on a Green Bed with Thyme Honey and Pomegranate Seeds

11,50



## Tip: Toasted Garlic Bread, the Crispy Supplement

4,90

## Saalbacher Hof Salad

Various fresh Lettuce with Cherry Tomatoes, Cucumber,  
Bell-Pepper and Carrots with Vinegar-Oil Marinade or House Dressing

as a side dish

6,30



as a starter or main course with

Grilled Strips of Beef Fillet

16,90

Grilled Fish Fillet

16,80

Strips of Chicken Breast from the Grill

14,80

Halloumi and Pita Bread

14,50



# SOMETHING HOT FROM THE POT

Clear Beef Soup  
with Sliced Herbal Pancakes or Noodles 5,00

Soup Pot "Vienna" Style  
Clear Soup with Beef, Vegetables and Noodles 6,80

 Cream of Tomato Soup  
with a Dash of Whipped Basil Cream 5,60

 Cream of Garlic Soup  
with Brown Bread Croutons 5,60

## PIZZA Anders

The Other Type of Pizza, Thin, Crispy Layer  
with Wild Herb Sour Cream Sauce

 s'Wirtshaus - with Smoked Salmon,  
Mountain Cheese and Leek 9,90

Fire - with Salami, Parmesan Cheese,  
Jalapeños, Chili-Oil 9,20



 Veggie - with Feta Cheese, Roasted  
Vegetables, Rucola Pesto, Tomatoes 8,50

 Italiano - with Tomatoes, Mozzarella,  
and Homemade Basil Dressing 8,10

## CARNAL Desires

Wiener Schnitzel  
The Classic Austrian Dish with Parsley Potatoes  
and Cranberries  
From Local Veal 21,60  
From Local Pork 15,60

Beef Goulash  
from local Simmentaler Beef  
with Slices of Bread Dumpling and Pickle 15,60

 „Saalbacher Hof Spezialpfandl“  FROM 11.30 A.M. - 2.00 P.M.  
\$ 6.00 - 9.00 P.M.  
Boiled Rump of Simmentaler Beef from the Areas Around the  
Austrian National Park 'Hohe Tauern', Served in  
a Copper Pan with Beef Broth, Root Vegetables, Roasted  
Potatoes, Horse Radish and Creamy White Bread.  
Apple- Horse Radish, Cold Chive Sauce 21,80



# Burger by SBH

ALSO POSSIBLE WITH GLUTENFREE  
BREAD (+€1,00 EXTRA)

## SBH Burger „Deluxe“

Burger with a big Beef Patty from Austria, Cheese au Gratin, Bacon Strips, Onions, Lettuce, Tomatoes and Salad Bouquet

16,20

## SBH Burger „Classic“

Burger with a Beef Patty from Austria with Cheese au Gratin, Bacon Strips, Onions, Lettuce, Tomatoes and Salad Bouquet

11,90

## Pulled Pork Burger

Pulled Pork, Fresh Cheese Cream, Coleslaw  
Tomatoes and Salad Bouquet

12,90

## SBH Chicken Burger

Grilled Chicken Fillet with Cheese au Gratin, Bacon Strips, Onions, Lettuce, Tomatoes and Salad Bouquet

12,80



## Beetroot meets Sheep Cheese

Home-Made Sheep Cheese - Beet Root Burger with Oats, Mango Sauce and Salad Bouquet

12,40

## As a side dish:

Truffled French Fries with Parmesan

7,20

Sweet Potato Fries with Wild Herb Dip

5,90

French Fries or Potato Wedges

4,90

# ALL TIME FAVOURITES



## Fillet of Trout

In Almond Butter. Served with Parsley Potatoes, a small Side Salad and Lemon

19,90

Tiroler Gröstl - Roasted Potatoes with Beef and Bacon,  
Topped with a Fried Egg, White Cabbage Salad

14,90



Spaghetti in Creamy Mushroom Sauce  
with Parmesan Cheese

10,70

Spaghetti Bolognese with Parmesan Cheese

10,50

Toast with Ham and Cheese  
with Salad Garnish, Ketchup

6,80



## Halloumi Platter

with Humus, Wok Vegetable, Falafel, Avocado, Sour-Cream Dip and Pita Bread

14,50



## Falafel

with Humus, Avocado and Pita Bread

11,90

Grilled Frankfurter Sausages  
with French Fries and Ketchup

9,50

Frankfurter Sausages  
with Mustard, Horse Radish and Bread

5,50



# from the s'Wirtshaus Grill



FROM 11.30 A.M. - 2.00 P.M.  
& 6.00 - 9.00 P.M.

All Steaks are from animals which got born, raised and butchered in Austria, as of the AMA guidelines. The declarations are gross weights. Our chefs select the best cuts and prepare them with special diligence.

Each piece will be served with Herbal Garlic Butter and a Salad Bouquet. All other side dishes you can order by your wish.

	Fillet Steak	220 G	29,80
	Lady Fillet Steak	150 G	23,50
	3 small Minute Steaks of Pork	180 G	12,90
	Local Chicken Breast	160 G	12,90

HOW DO YOU LIKE IT BEST?

RARE, MEDIUM-RARE OR MEDIUM?



What else can we offer you?

Gravy with Pepper Corn or Creamy White Mushroom Sauce	3,20
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As a Side Order we suggest:

Truffled French Fries with Parmesan Cheese	7,20
Sweet Potato Fries with Wild Herb Dip	5,90
Roasted Potatoes with Onions	5,10
French Fries or Potato Wedges	4,90
Roasted Vegetables	5,90
Mixed Salad	6,30

Platter for Two or More

Variations from the Grill, Wiener Schnitzel  
of Local Pork, French Fries, Potato Wedges,  
Wild Herb Dip, Grill Sauce and Barbecue Sauce


per Person 24,90

# FONDUE

You Can Order this Companionable Speciality in Advance.  
The Mentioned Prices are for the Complete Fondue with All Side Orders (Fruit-  
and Vegetable Platter, Baked Potato, French Fries and four different Sauces).

Meat Fondue in Clear Soup  
Beef-, Pork-, and Chicken Fillet

per Person 34,80

 Cheese Fondue served with Various Types of Bread

per Person 23,50

Tip: Enjoy the Excellent Broth Enriched  
with Sherry After Your Dinner

6,90

## THE SWEET COMES LAST

Our fresh and home-made cakes and pastries are presented in our glass case. In our special ice-cream menu you will find a variety of delicious sundaes.

### Chocolate Triple

Sweet Delectability with Chocolate Ice Cream,  
Chocolate Soufflé and Roasted Almonds 7,90

### „Kaiserschmarren“

Chopped Pancake with Plum Stew 9,90

### Crêpe with Vanilla Ice Cream

Warm Chocolate Sauce and Roasted Almonds 6,90

### Two Crepes with Filling of your Choice

Apricot- or Blueberry Jam 5,40

+ Vanilla Ice Cream and Whipped Cream 7,10

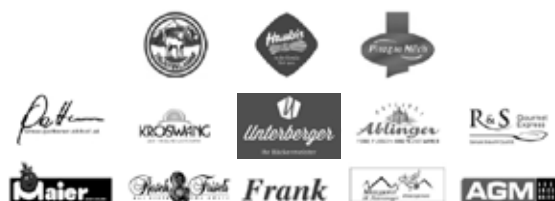
### Warm Apple Strudel

with Vanilla Ice Cream or with Vanilla Sauce  
and Whipped Cream 5,90

or with Vanilla Ice Cream and Vanilla Sauce 7,30



For our fresh food preparation and the use of regional raw products we are awarded with the “AMA- Gastrosiegel”.



CELEBRATE  
Life  
by SBH

If you are an allergic person,  
please feel free to ask for our  
special menu.  
All our rates are including tax  
without service charge ☺.