

Menu

SOUP

Prices Season 2014/2015

CLEAR SOUP WITH SLICED PANCAKES OR TYROLEAN DUMPLING OR LIVER DUMPLING (A,C,E,G,L)	€ 3,50
GARLICCREAMSOUP / CREAM OF TOMATOES (A,C,G,L)	€ 4,50
GOULASH SOUP / CHEESE SOUP (A,C,F,G,H,N,P,L)	€ 4,50

STARTER

MOZZARELLA CHEESE WITH TOMATOES AND BASIL (G,M,O)	* VEG *	€ 10,50
LETTUCE SALAD WITH CHANTERELLES AND BACON (A,E,G,L,M)		€ 4,50
SHRIMP WITH GARLIC OIL (A,B,F,G,H,L,N)		€ 4,50
CARPACCIO OF VENISON (C,E,G,M,O)		€ 13,00
6 PIECES SNAILS IN AROMATIC GARLIC BUTTER (A,C,F,G,H,L,N,P,R)		€ 9,00
CHICKEN WINGS (A,C,O)		€ 9,50
BAKED MUSHROOMS (A,C,F,G,M,O)	* VEG *	€ 10,00
BEEF TARTARE WITH GARLIC TOAST (A,C,D,F,G,L,M,O)		€ 13,50

Hotel Manfred
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MAIN COURSE

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SPAGHETTI BOLOGNESE (A,C,G,H,L,O)	€ 9,50
	* KLEIN* € 6,50
WITH SPINACH FILLED TORTELLINI WITH CHEESE SAUCE (A,C,F,G,L)	* VEG* € 9,00
FRESH SALAD WITH SLICED CHICKEN (A,C,D,F,G,M,N,O)	€ 13,00
VIENNESE SCHNITZEL OF PORK, FRENCH FRIED POTATOES (A,C,F,G,O)	€ 13,00
FRIED VEAL CUTLET VIENNESE STYLE, BUTTERED POTATOES (A,C,F,G,O)	€ 18,50
CORDON BLEU WITH FRENCH FREID POTATOES AND A PLATE OF MIXED SALAD (A,C,F,G,O)	€ 16,00
„TYROLEAN GRÖSTL“ (FRIED POTATOES MIXED WITH MEAT), AND FRIED EGG (A,C,G,L,M)	€ 12,00
THIN SLICES OF VEAL IN CREAM, LITTLE SWISS DUMPLINGS, SALAD (ACGLM)	€ 15,50
ROAST PORK WITH SAUERKRAUT AND DUMPLINGS (A,C,E,F,G,M,O)	€ 12,50
MIXEDGRILL WITH SALAD AND FRENCH FRIEDS (A,G,L,M,O)	€ 16,00
BRAISED FILLET OF BEEF WITH ONIONS, ROAST POTATOES AND SALAD (A,G,L,M)	€ 16,00
RUMPSTEAK, HERB BUTTER AND FRENCH FRIES AND MIXED VEGETABLES (A,G,L,M)	€ 17,00
FILET OF PORK WITH BLUE CHEESE SAUCE, SPÄTZLE (A,C,G,L)	€ 15,00
CHEESE SPÄTZLE WITH HAM AND CABBAGE SALAD (A,C,G,L,O)	€ 12,00
CHEESE SÜÄTZLE WITH GREEN SALAD (A,C,G,M)	* VEG* € 12,00
LAMB CUTLET WITH SPINACH, POTATOES ROSTI´S (A,F,G,L)	€ 20,00
PEPPER STEAK "MADAGASKAR" WITH GREEN BEANS AND BACON, BACKED POTATOES (A,C,F,G,L,M,O)	€ 28,00
PLAICE FILLET WITH LEMON HOLLANDAISESAUCE, RICE AND VEGETABLE (A,C,D,G,L)	€ 17,50

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Speisekarte

FONDEU & RACLETTES

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FONDUE BOURGUIGNONNE; BEEF IN OIL, 6 SAUCES, FRENCH FRIES, MIXED PICKLES, SALAD (PRICES PER PERSON, MINIMUM 2 PERSONS) *2,3,4 € 29,00

FONDUE CHINOISE; BEEF IN SOUP, 6 SAUCES, FRENCH FRIES, MIXED PICKLES, SALAD (PRICES PER PERSON, MINIMUM 2 PERSONS) *2,3,4,5 € 29,00

CHEESE FONDUE; CHEESE IN A POT, BREAD, MIXED PICKLES, SALAD *1,3,4,6 € 25,00

RACLETTE; CHEESE, POTATOES, BUTTER, MIXED PICKLES, SALAD *3,4,6 € 26,00

BACON PLATE (O,G,M) € 9,00

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*1 Bread: (A,C,F,G,H,N,P)

*2 Sauces: (A,C,D,E,F,G,L,M,O)

*3 Salad (A,G,L,M,O)

*4 Fruits: (M,O)

*5 Soup: (A,E,G,L)

*6 Cheese: (G)

Speisekarte

DESSERTS

Preise Saison 2014/2015

APPLE STRUDEL WITH CREAM (A,G,N,H)	€ 3,50
WITH CUSTARD (A,G,N,H)	€ 4,50
SWEET CHEES STRUDEL WITH CREAM (A,C,G)	€ 3,50
WITH CUSTARD (A,C,G)	€ 4,50
WARM PLUMS IN PORT (A,C,E,F,G,H)	€ 6,00
OMELETTE WITH STEWED PLUMS (A,C,F,G,H,N)	€ 9,00
HOMEMADE CHOCLADE CACKE (A,C,E,F,G,H)	€ 4,50

ICE CREAM MENU

BANANENSPLIT (VANLILLA ICE CREAM ,BANANA, ALMOND SLIVERS , CHOCOLADESAUCE AND WHIPPED CREAM)	€ 4,50
BIRNE HELENE (VANLILLA ICE CREAM , PEAR SLICES, CHOCOLADESAUCE AND WHIPPED CREAM)	€ 4,50
COUPE DÄNEMARK (VANLILLA ICE CREAM , CHOCOLADESAUCE AND WHIP- PED CREAM)	€ 4,50
EICECOFFEE (VANLILLA ICE CREAM, COFFEE WITH WITH WHIPPED CREAM)	€ 5,50
HAUSBECHER (DIFFERENT TYPES OF ICECREAM WITH FRUITS AND WHIPPED CREAM)	€ 5,50
JOGHURTBECHER (YOGURT, WILD BERRIES ICECREAM WITH DIFFERENT TYPE OF FRUITS)	€ 5,50
HEISSE LIEBE (VANLILLA ICE CREAM WITH WARM RASPBERRIES AND WHIPPED CREAM)	€ 5,50
PFIRSICH MELBA (VANLILLA ICE CREAM WITH PEACH, RASPBERRY SAUCE AND WHIPPED CREAM)	€ 4,50
STRACCIATELLABECHER (STRACCIATELLA ICE CREAM WITH EGG LIQUEUR AND WHIPPED CREAM)	€ 5,50
MIXED ICE CREAM WITH / WITHOUT WIPPED CREAM (THREE DIFFE- RENT TYPES OF ICE CREAM WITH OR WITHOUT WIPPED CREAM)	€ 3,50

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Allergens

Preise Saison 2014/2015

DEAR GUEST!

OUR QUALIFIED STAFF ARE HAPPY TO ASSIST, WITH ADDITIONAL INFORMATION CONCERNING ALLERGENIC INGREDIENTS IN OUR DISHES. ALL OUR DISHES ARE MARKED WITH THE BELOW ALLERGY CODING. WE HOWEVER CAN NOT GUARANTEE ANY UNINTENTIONALLY CROSS CONTAMINATION.

A GLUTEN

B CRUSTACEANS

C EGG

D FISH

E PEANUT

F SOYA

G MILK

H NUTS

L CELERY

M MUSTARD

N SESAME SEEDS

O SULPHITES

P LUPINS

R MOLLUSCS

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