



SILVRETTA
THERME ISCHGL

Culinary Delights with a View

Experience culinary diversity in an extraordinary setting. The Grill Lounge combines upscale restaurant quality with the ambiance of a modern lounge and a stylish bar.

Savor specialties from the charcoal grill in a pleasant atmosphere.
Savor a fine glass of wine while appreciating the unique perspective of Ischgl.

Please be aware that some of the dishes may contain ingredients that can cause allergies. Our well-trained service team is always available to assist you with any inquiries.

Enjoy your Meal

BEST REGARDS FROM THE TEAM
SILVRETTA THERME ISCHGL

GRATUITIES CAN ALSO BE PAID USING A CHIP BRACELET



SILVRETTA
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Soups



CLEAR BEEF CONSOMMÉ WITH SLICED PANCAKE STRIPS – 8,50

A, C, G, L

ASPARAGUS CREAM SOUP WITH CHIVES OIL – 12,00

Croutons

A, G, L

Starters



BEEF TATAKI – 25,90

Marinated beef tenderloin | Kimchi | Teriyaki | Sesame | Potato crunch | pickled onions

A, B, D, F, L, N

CARAMELIZED GOAT CHEESE – 20,50

Goat cheese | Orange-fennel salad | Pomegranate | Arugula | roasted walnuts

G, H, L, M, O

SMOKED TROUT – 21,00

Leutascher trout | Green apple | Burrata cream | Bread chip

A, D, G, L, O

Snacks



FRENCH FRIES – 6,00

Ketchup | Mayonnaise

A, G

SWEET POTATO FRIES – 7,00

Rosemary Aioli

G, A

HAM-CHEESE TOAST – 10,90

Small side Salad

A, G, M

SAUSAGE SALAD – 15,80

Bread | Butter

G

All prices are in euros. Prices and information are subject to change and availability.
Please note that all dishes are freshly prepared in our kitchen, and cross-contamination may therefore occur.

Pasta



SPAGHETTI GAMBERI (5 PCS) – 27,00

Saffron Broth | Sun-Dried Tomatoes | Parsley | Shrimp

A, B, C, D, G, L, O, R

TAGLIATELLE WITH WHITE ASPARAGUS – 19,80

Wild garlic pesto | Pine nuts | Parmesan

A, C, G, H, L, O

SPAGHETTI BOLOGNESE – 17,50

Homemade beef ragù | Parmesan

A, G, C, O, L

TRUFFLE TAGLIATELLE – 27,00

Parmesan Cream Sauce | Shaved Truffle

A, G, C, O, L

House Recommendations



PICCATA MILANESE – 34,00

Veal Loin in Egg and Parmesan | Spaghetti in Tomato Sauce | Lemon | Basil

A, G, C, F, M

BAKED POTATO WITH WHITE ASPARAGUS – 22,80

Hollandaise sauce | Herb sour cream dip

C, F, G, L, M, O

VEGETABLE CURRY VEGAN – 19,00

WITH SHRIMP – 28,00

Basmati Rice | Vegetables | Coriander | Cashew Nuts

B, D, F, L, N

SALMON FILLET – 32,00

Champagne risotto | White asparagus | Baby spinach

C, D, G, L, O

VEAL WIENER SCHNITZEL – 32,00

French fries | Lingonberries

A, C, F, G, N

BEEF TENDERLOIN TIPS STROGANOFF – 38,00

Homemade butter spaetzle | Vegetables

A, C, E, F, G, H, L, M, N, O, P



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Bowls



SALMON BOWL - 24,00

Basmati rice | Salmon | Avocado | Tomato | Kimchi | Carrot | Spring onion | Fried onion | Soy-sesame dressing
D, F, G, N, O

CAESAR CHICKEN BOWL - 23,00

Crispy chicken | Salad mix | Cucumber | Tomato | Mango | Parmesan | Caesar dressing
A, C, G, L, M, O

VEGGIE BOWL - 20,00

Couscous | Green asparagus | Edamame | Chickpeas | Mango | Coriander | Lime-chili-honey dressing
A, E, F, M, O

Salads



ASPARAGUS SALAD - 21,00

Mountain lentils | Smoked salmon
D, H, L, M, O

BEEF SALAD - 22,50

Beef tenderloin tips | Cucumber | Tomato | White cabbage | Carrot | Corn | Leaf lettuce | Herb yogurt dressing
F, G, L, M

SURF SALAD - 22,50

Giant shrimp (4 pcs.) | Cucumber | Tomato | White cabbage | Carrot | Corn | Leaf lettuce | Herb yogurt dressing
B, F, G, L, M

MIXED SALAD - 8,00

Balsamic dressing
F, L, M

GREEN SALAD - 7,50

Balsamic dressing
F, L, M

ALL SALADS ARE SERVED WITH TOAST BREAD (2 PCS.)

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Burgers & Steaks

FROM THE JOSPER CHARCOAL GRILL

Burgers



BEEF BURGER WITH FRENCH FRIES – 21,00

Beef | Cheese | Caramelized onion | Cocktail sauce | Arugula | Tomato

A, G, C

CHICKEN BURGER WITH FRENCH FRIES – 20,00

Chicken Breast | Cheese | Truffle Mayonnaise | Arugula | Tomato

A, G, C

Steaks



DRY AGED BEEF FILLET (200G) – 52,00

Potato gratin | White asparagus | Hollandaise sauce | Pepper sauce

C, F, G, L, M, O

DRY-AGED RIB-EYE STEAK (300G) – 49,00

Baked potato | White asparagus | Hollandaise sauce | Pepper sauce

C, F, G, L, M, O

DRY-AGED SIRLOIN STEAK (200G) – 39,00

Sweet potato fries | Sautéed vegetables | Pepper sauce

F, G, L, M, O

ALL OUR STEAKS ARE SERVED WITH HERB BUTTER AND CHIMICHURRI SAUCE

F, G, M

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For Our Little Ones



CHICKEN NUGGETS WITH FRIES - 11,00

A, G, C

BERNER SAUSAGE (1 PC.) WITH FRIES - 10,00

A, G, C

CHICKEN WIENER SCHNITZEL WITH FRIES - 15,00

A, C, G

SPAGHETTI BOLOGNESE - 10,00

A, L, O, G, C

SPAGHETTI WITH TOMATO SAUCE - 10,00

A, L, O, G, C

We kindly ask for your understanding that children's dishes are only offered for children.

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Desserts



CRÈME BRÛLÉE - 10,90

with fresh Berries

A, C, G, H

CHOCOLATE SOUFFLÉ - 12,50

Blueberry ragout | Vanilla ice cream

A, C, G, H

CHEESECAKE - 10,90

A, C, F, G, H

AFFOGATO AL CAFFÈ - 6,70

G, C, H

APPLE STRUDEL - 6,50 **WITH VANILLA ICE CREAM + 2,00** **WITH VANILLA SAUCE + 2,00**

A, H, O

Ice Cream



SNICKERS SUNDAE - 10,90

2 scoops of vanilla ice cream | 1 scoop of caramel ice cream | nuts | caramel sauce |
whipped cream A, G, H, E

ICED COFFEE (STIRRED) - 9,80

3 scoops of vanilla ice cream | coffee | whipped cream G, A

"HOT LOVE" - 9,90

3 scoops of vanilla ice cream | warm raspberries | whipped cream G, A

COUPE DENMARK - 9,90

3 scoops of vanilla ice cream | chocolate sauce | almonds | whipped cream A, G, H, E

BANANA SPLIT - 10,90

3 scoops of vanilla ice cream | 1 banana | whipped cream | chocolate sauce | almonds A, G, H, E

"NUSS MIT SCHUSS" - 13,90

WITHOUT "SCHUSS" - 10,90

2 scoops of nut ice cream | 1 scoop of chocolate ice cream | chocolate sauce |
whipped cream | nut liqueur A, G, H, E, O

KID'S CUP "PINOCCHIO" - 4,80

1 scoop of ice cream of your choice | waffle cone | Smarties | fruit sauce A, G

MIXED ICE CREAM WITH WHIPPED CREAM - 6,50

WITHOUT WHIPPED CREAM - 6,00

1 scoop of vanilla ice cream | 1 scoop of strawberry ice cream | 1 scoop of chocolate ice cream |
whipped cream G

OUR WAFER CONES CONTAIN ALLERGENS: A, G, C, H, E

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Non-Alcoholic Drinks

Römerquelle	0,33 l	3,70
still or sparkling Mineral Water	0,75 l	7,30
Coca Cola Fanta Sprite Mezzo Mix	0,3 l	4,80
	0,5 l	6,30
Coke Zero (Bottle)	0,33 l	5,00
Almdudler (Bottle)	0,35 l	5,00
Ice Tea Peach Lemon (Bottle)	0,33 l	4,50
Organics by Red Bull		
Bitter Lemon Black Orange Ginger Ale Ginger Beer Tonic Water	0,25 l	5,10
Red Bull		
Sugarfree Energy Drink	0,25 l	5,00
Youth Drink "Skiwasser"		
Elderflower Raspberry with Soda or Water	0,3 l	3,30
	0,5 l	3,90
Soda Lemon		
	0,3 l	3,20
	0,5 l	4,20

Please note: Light and energy drinks may contain a source of phenylalanine

Fruit Juices

Orange Multivitamin	0,2 l	3,70
Apple Blackcurrant	0,3 l	4,30
	0,5 l	5,70
Fruit Juice with a Splash	0,3 l	4,10
with Soda or Water	0,5 l	5,50

Hot Drinks

Americano	4,50
Espresso Espresso Macchiato G	each 3,80
Doppio	6,80
Cappuccino G	4,90
Latte Macchiato G	5,00
Hot Chocolate with whipped cream G	6,50
Hot Chocolate with Rum G	10,00
Tea (various varieties)	3,50
Tea (var. varieties) with honey	4,80
Tea with Rum	7,00
Affogato al caffè G	6,70

Draft Beer

Silvretta Bräu Märzen A	0,3 l	4,70
	0,5 l	5,70
Trumer Pils A	0,3 l	4,50
	0,5 l	5,50
Shandy sweet sour A	0,3 l	4,50
	0,5 l	5,50

Wheat Beer on Tap

Erdinger A	0,3 l	4,50
	0,5 l	5,80
Erdinger Urweizen A	0,3 l	4,80
	0,5 l	6,20
Cola-Weizen (a mix of wheat beer and cola) A	0,3 l	4,80
	0,5 l	6,20

Bottled Beer

Stiegl hell A	0,5 l	5,50
Erdinger (dark) A	0,5 l	5,50
Corona A	0,33 l	6,00
Erdinger Natur Radler A	0,5 l	5,50

Non-Alcoholic Bottled Beer

Erdinger Wheat Beer A	0,5 l	5,70
Trumer non-alcoholic A	0,33 l	4,50
Corona non-alcoholic A	0,33 l	6,00



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Aperitif

Campari Soda Orange		9,50
Glas Prosecco	0,1l	6,50

On our spritzer menu, you'll find additional aperitifs and seasonal creations

Open White Wines

Kerner „Aristos“ D.O.C o Winery Eisacktal South Tyrol	1 8 l	9,30
Grüner Veltliner Federspiel Fass 7 o Winery Haslinger Wachau	1 8 l	8,00
Chardonnay Reserve o Winery Krug Gumpoldskirchen Thermenregion	1 8 l	8,50
Trebbiano „Lugana“ o Tenuta Avanzi Vigna Bragnana Sirmione	1 8 l	7,50
Spritzed White Wine o sweet sour	0,25 l	5,20

Open Red Wines

Zweigelt Reserve Eichkogel o Winery Krug Thermal Region	1 8 l	8,50
Valpolicella Ripasso Superiore D.O.C o Tenute Falezza Verona	1 8 l	8,50
Il Bruciato Bolgheri D.O.C o Cabernet Sauvignon, Merlot, Syrah Tenuta Guada al Tasso, Bolgheri	1 8 l	9,70
Spritzed Red Wine o sweet sour	0,25 l	5,20

Open Rosé Wines

Seerosé o Winery Pia Strehn Deutschkreutz	1 8 l	7,50
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Bitters

Jägermeister Fernet Branca	2 cl	each 4,00
Averna Ramazotti	5 cl	each 5,50

Cognac 2 cl each

Hennessy	7,00
Remy Martin X.O.	24,00

Fine Spirits 2 cl each

Apple Brandy Distillery Hochstrasser	5,00
Plum Cuvée Distillery Pfeifer	5,50
Hazelnut Spirit Apricot Brandy Williams Pear Brandy Distillery Hochstrasser	each 7,00
Stone pine spirit Distillery Grissners Edle	7,00
Grappa Sassicaia	12,00
Grappa Ornellaia	13,00
Blackberry Distillery Kössler	18,00

Liqueurs 2 cl each

Limoncello	4,20
Amaretto Baileys G, C, O Cointreau	each 4,50
Grand Marnier Pernod	each 5,00

Rum 4 cl each

Bacardi	6,50
Plantation La Reunion 13 y	11,50
Zacapa Reserva Limitata	15,00

Whiskys 4 cl each

Jim Beam Jack Daniels	8,00 9,00
Jameson Black Barrel Bow Street 18y	13,00 18,00
Lot 40	14,00
Maker's 46	15,00
Lagavulin 16 y	16,00
Macallan 12 y Sherry Oak	17,00
Yamazaki 12 y	26,00

Information about allergens in our beverages is available upon request from our service staff.
Wines may contain sulfites and casein.

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Seasonal Spritz Creations

APEROL-SPRITZ – 9,50

Aperol | Prosecco | Soda

BASIL-SPRITZ – 9,50

Prosecco | Basil Syrup | Lemon Juice | Soda

BITTER SPRITZ – 9,70

Gin | Campari | Bitter Lemon

HUGO – 9,50

Prosecco | Elderflower Syrup | Soda | Mint | Lime

LILLET GINGER – 9,70

Lillet | Ginger Beer

LILLET WILDBERRY – 9,90

Lillet Rosé | Wildberry Schweppes | Berries

MIMOSA – 9,50

Prosecco | Orange Juice

RUBY SPRITZ – 9,70

Rosé wine | Strawberry Syrup | Soda

VIOLA SUNSET – 9,70

White Wine | Violet Syrup | Soda | Lemon Slice | Blackberries



Mocktails

VIRGIN APEROL – 6,50 **NON-ALCOHOLIC**

Aperol Zero | Secco 0,0 | Soda |
Mandarin Syrup | Slice of Orange

VIRGIN HUGO – 6,50 **NON-ALCOHOLIC**

Gingerbeer | Elderflower Syrup | Mint

CRODINO SPRITZ – 6,70 **NON-ALCOHOLIC**

Crodino | Secco 0,0 | Slice of Orange

Allergen List

- A** gluten-containing grains **B** crustaceans **C** poultry eggs **D** fish (except fish gelatine) **E** peanuts
F soybeans **G** milk from mammals (including lactose) **H** tree nuts **L** celery **M** mustard
N sesame seeds **O** sulphur dioxide and sulfites **P** lupin **R** mollusks such as snails, shellfish and octopus

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