

A warm welcome to



Food to make you feel at home!

We don't want to be an ordinary restaurant; we want to be something new, something completely different. "Gitti's Esszimmer" is a small culinary retreat, a comfortable haven. We will treat our guests to traditional Austrian cuisine.

Let us introduce you to our team in the kitchen: Our head-chef Michael, sous-chef Martina, Floh in the patisserie and junior chef Nicky will cook for you.

The service team Sabine, Marcus, Julian and Arthur will take excellent care of you and help you with any questions concerning wine etc....

Lunchtime in Gitti's Esszimmer

12:00pm to 2:00pm

“Roberts and Gittis” little surprise from the kitchen

to start

<i>Beef broth with traditional Austrian soup ingredients</i>	4,80
<i>Cream of potato soup „Old Viennese style“ with sausages it's “Martina's secret” served in a pretty ceramic pot</i>	6,20
<i>Winter leaf salad with King prawns</i>	16,80
<i>or with grilled filet of chicken</i>	14,80
<i>Beef Tartar with soft boiled quail egg in a salad nest and old balsamico vinegar</i>	15,--

Main courses

<i>“Wiener Schnitzel” of veal, pan-fried with potatoes sprinkled with parsley and cranberries</i>	21,80
<i>Beef tenderloin with onions with roast potatoes and green beans with bacon</i>	19,50
<i>Veal goulash with “Spätzle” (tiny dumplings) and chives</i>	14,50

<i>Mc-Schmelzhof Burger</i> <i>with chips and cocktail sauce</i>	14,50
<i>Entrecoté (beef steak) „just like in Paris“</i>	26,--
<i>“Tafelspitz” boiled slices of beef</i> <i>with traditional sides</i>	18,50
<i>SCA Pasta</i> <i>Linguine with tomato sauce</i> <i>baby-mozzarella and fresh basil, ViVa!</i>	11,90
<i>King prawns, „a la Gitti“</i> <i>biavette pasta with courgette, cherry tomatoes</i> <i>saffron and pine nuts</i> <i>„My children’s favourite dish“</i>	28,--

Some treats

<i>Chocolate Gateau</i> <i>with a creamy liquid core and nougat ice-cream</i>	10,--
<i>“Sauerrahmschmarren” – caramelised sweet</i> <i>fluffy pancake pieces, made with sour cream</i> <i>served with mixed berries</i> <i>„worldclass“ recipe by chef Michael</i>	12,--
<i>„All good things come in threes“</i> <i>3 different pancakes stuffed</i> <i>with apricot marmalade, chocolate cream</i> <i>and vanilla ice-cream</i>	10,--

Thank you for your visit. „Mahlzeit!“

And during the evening in "Gitti's Esszimmer" ?...

from 7:30 pm

...Gitti's Esszimmer is transformed into a cozy fondue restaurant. We offer fondue parties for groups; please make a reservation for these. Also in this respect we don't want to be an ordinary restaurant, but rather something special. A private dining room – Gitti's Esszimmer. Our guests should really feel comfortable, just as if they were sat around the big table at home. Enjoy the evening with family or friends.

Fondue "Chinoise"

Salads & appetizers from the buffet

Beef broth

Veal tenderloin, beef tenderloin, chicken and prawns accompanied by various dips, potatoes with rosemary, chips, garlic bread and mixed pickles

42, -

Dessert of the day

"Little creations by Floh in our patisserie"

10,--

Chocolate Gateau

with a creamy liquid core and nougat ice-cream

10,--

A selection of national and international cheeses

12, --

Thank you for your visit. „Mahlzeit!“