

Welcome in „Munde“

Salads



"Fitness-Plate" - grilled slices of chicken breast on top of mixed seasonal salad and boiled egg _{C,G}	€ 18,50
Prawns-Skewers on top of mixed and marinated salad with French dressing _{A,B,G}	€ 19,50
Mixed salads of the season (small/large) _G	€ 6,-/8,-
Green salad with French dressing _G	€ 5,-
Greek Farmers salad with different types of lettuce , feta cheese, onions, cucumbers, pepper and tomatoes _{C,G}	€ 15,50
Tuna Salad "Nicoise" A variety of leafy salads with boiled egg, onions, cucumbers, pepper and tomatoes _{C,G,M}	€ 15,90

Soups - all homemade

French onion soup with cheese-cROUTONS _{A,F,G,L}	€ 6,50
Hungarian Goulash soup (beef & potatoes) with bread _{A,F,G,L}	€ 7,-
Clear beef soup with "Fridatten" (sliced pancake) or "Grießnockerl" (semolina dumpling) _{A,F,G,L}	€ 5,50
Clear beef soup with a Tyrolean cheese dumpling _{A,F,G,L}	€ 6,50

Main Dishes

"Wiener Schnitzel" - Breadcrumbed and fried veal or pork scallop with a side of parsley potatoes or french fries or butter rice A,C,G,M	€ 23.90/17,90
"Cordon Bleu" - a pork scallop filled with ham and cheese with a side of parsley potatoes or french fries or butter rice A,C,G,M	€ 21,50
Grillteller "Munde" – meat plate with a variation of chicken, pork, beef, grilled sausage and bacon with french fries and a side dish of mixed salad A,G,M	€ 22,50
Medallions of pork filet with buttered "Spätzle" and mushroom cream sauce A,G,M	€ 21,90
Grilled salmon filet with a side of broccoli flowers, parsley potatoes and Sauce Bernaise A,C,D,G	€ 23,50
Pike-perch filet in sesame crust with a side of broccoli flowers, parsley potatoes and cocktail sauce A,C,D,G,N	€ 23,50
Filetsteak - 250g "natural" with herbal butter or with pepper-Cognac-cream-sauce with hash browns and green beans with bacon B,L,M	€ 39,50
Tyrolean "Käsespätzle"- homemade small egg dumplings in a cream-cheese sauce topped with roasted onions and chives (Vegetarian!) A,C,G,L	€ 15,50
„Munde" platter for two persons a variation of grilled beef, pork, chicken and a „Wiener Schnitzel" with vegetables, french fries, rice, cocktail sauce and a herbal butter A,G,M	€ 54,-
Three types of traditional Tyrolean dumplings (Vegetarian!) Spinach dumpling, cheese dumpling and a dumpling filled with ricotta-spinach on brown butter and parmesan A,C,G	€ 17,50

Enjoy your meal and have a pleasant stay.
Your Hotel Munde Team

Desserts - all homemade



"Eispalatschinken"
Thin pancakes filled with
ice cream and topped with
chocolate sauce_{A,G,C}
€ 8,90



Apple
or
Curd-Cheese Strudel_{A,C,G}
€ 4,40 without whipped cream
€ 5,40 with whipped cream



Kaiserschmarr'n
with apple sauce_{A,C,G}
€ 16,50



Apricot-Parfait
with fruity garnish
and whipped cream_{C,G,H,N}
€ 8,90



Allergen information	Letter code
A	Gluten/Gluten
B	Krebstiere/Shellfishes
C	Ei/Egg
D	Fisch/Fish
E	Erdnuss/Peanut
F	Soja/Soya
G	Milch/Milk
H	Nüsse/Nuts

Allergen information	Letter code
L	Sellerie/Celery
N	Sesam/Sesame
M	Senf/Mustard
O	Sulfite/Sulphite
P	Lupinen/Lupine
R	Weichtiere/Mollusca

Bread A C F G H N P