



SILVRETTA
THERME ISCHGL

Welcome to the Grill-Lounge

Pleasure 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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*Seasonal
Specialties*

Chanterelle Season

CREAMY CHANTERELLE SOUP - 12,00

Herb oil and croutons

A, G, L



BEEF CARPACCIO WITH PICKLED CHANTERELLES - 23,00

Arugula and Parmesan

G, H, L, M, O

MEDITERRANEAN SALAD WITH SAUTÉED CHANTERELLES - 17,50

Homemade balsamic dressing

G, L, M



PINK ROAST BEEF WITH OVEN-BAKED POTATOES - 42,00

Sautéed chanterelles and pepper sauce

F, G, L, M, O

TAGLIATELLE WITH CHANTERELLES - 19,80

Sun-dried tomatoes, Parmesan and arugula

A, C, G, L, M, O



CHANTERELLE RAGOUT - 19,80

Bread dumpling, cream sauce and chopped parsley

A, C, G, L, M, O



HOMEMADE STRAWBERRY TIRAMISU - 10,90

Served in a glass

A, C, G

LEMON PANNA COTTA - 9,50

Elderflower gel and grapes



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.



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Soups



CLEAR BEEF CONSOMMÉ WITH SLICED PANCAKE STRIPS – 8,50

A, C, G, L

TOMATO CREAM SOUP WITH BASIL PESTO AND GIN – 10,00

A, G, L

Starters



BEEF TATAKI – 24,00

Marinated beef fillet, wakame salad, teriyaki, chili mayo, sesame, crispy onions

A, C, F, H, L, O

BURRATINA – 20,50

Burrata, watermelon, strawberry and balsamic

G, L, M, O

CURED LACHSFILET – 21,00

Cured salmon, buttermilk dill mousse, beetroot and lemon gel

D, G, L, O

Snacks



FRENCH FRIES – 6,00

Ketchup, mayonnaise

A, C, G

SWEET POTATO FRIES – 7,50

Rosemary aioli

A, C, G

HAM & CHEESE TOAST – 10,90

Side salad

A, G, M

GARLIC BAGUETTE – 7,50

A, G, O

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Pasta



SPAGHETTI WITH TOMATO SAUCE - 16,50

Tomato-sauce, basilico and parmesan

A, C, G, L

SPAGHETTI BOLOGNESE - 17,50

Homemade beef ragù, Parmesan

A, G, C, O, L

TAGLIATELLE GAMBERI (5 PCS) - 27,00

Saffron Broth, Sun-Dried Tomatoes, Parsley, Shrimp

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

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

VEGETABLE CURRY VEGAN - 21,00

WITH SHRIMP - 28,00

Basmati Rice, Vegetables, Coriander, Cashew Nuts

B, D, F, L, N

SALMON FILLET - 32,00

Basil-lemon-risotto, sun-dried tomatoes, cream cheese

C, D, G, L, O

VEAL WIENER SCHNITZEL - 34,00

French fries, Lingonberries

A, C, F, G, N

BEEF TENDERLOIN TIPS STROGANOFF - 38,00

Homemade butter spaetzle, wild broccoli

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, carrot, radish, spring onion, crispy onions, 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

Tofu, basmati rice, carrot, avocado, mango, peanut, sesame and teriyaki-dressing
A, E, F, M, O

Salads



BEEF SALAD - 22,50

Beef tenderloin tips, cucumber, tomato, white cabbage, carrot, corn, mixed lettuce, herb-yogurt-dressing
F, G, L, M

SURF SALAD - 22,50

King prawns (4 pieces.), cucumber, tomato, white cabbage, carrot, corn, mixed lettuce, herb-yogurt-dressing
B, F, G, L, M

MIXED SALAD - 8,00

Balsamic-dressing
F, L, M

GREEN SALAD - 7,50

Balsamic-dressing
A, F, L

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Burgers & Steaks

FROM THE JOSPER CHARCOAL GRILL

Burger



BEEF BURGER WITH FRENCH FRIES – 21,00

Beef, cheese, caramelised onion, cocktail sauce, arugula, tomato

A, C, G

CHICKEN BURGER WITH FRENCH FRIES – 20,00

Crispy chicken, coleslaw, BBQ mayonnaise, tomato, arugula

A, C, G, M, O

Steaks

ALL OUR STEAKS ARE SERVED WITH PEPPER SAUCE, HERB BUTTER
AND CHIMICHURRI + 2 SIDE DISHES OF YOUR CHOICE

A, C, F, G, H, L, M, O



CORN-FED CHICKEN BREAST – €34.00

BEEF FILLET 200G – €52.00

RUMP STEAK 200G – €42.00

RIB EYE 300G – €49.00

IBERICO PORK CHOP 250G – €38.00

PRAWN SKEWER ON TOP 4 PCS. – €16.00

Steak Side Dishes



FRENCH FRIES

SWEET POTATO FRIES

BAKED POTATO

POTATO GRATIN

GARLIC BAGUETTE

MIXED SALAD

GRILLED VEGETABLES

CORN ON THE COB

GREEN ASPARAGUS

WILD BROCCOLI

CHANTERELLES + €5.00

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For Our Little Ones



CHICKEN NUGGETS WITH FRIES - 12,00

A, G, C

CHICKEN WIENER SCHNITZEL WITH FRIES - 15,00

A, C, G

SPAGHETTI BOLOGNESE - 12,00

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



CHOCOLATE SOUFFLÉ - 12,50

Blueberry ragout | Vanilla ice cream

A, C, E, G, H

AFFOGATO AL CAFFÈ - 6,70

A, C, H, O

APPLE STRUDEL - 6,50

WITH VANILLA ICE CREAM + 2,00

WITH VANILLA SAUCE + 2,00

A, H, O

Ice Cream



ICED COFFEE (STIRRED) - 9,80

Delicious vanilla ice cream blended with ice-cold coffee, topped with plenty of whipped cream

A, C, E, F, G, H

HOT LOVE - 12,50

Delicious vanilla ice cream topped with warm marinated raspberries and finished with whipped

cream A, C, E, F, G, H

COUPE DENMARK - 10,90

Delicious vanilla ice cream with warm chocolate sauce and whipped cream A, C, E, F, G, H

BANANA SPLIT - 12,50

Delicious vanilla ice cream with banana halves, garnished with almond flakes, chocolate sauce, and whipped cream A, C, E, F, G, H

TIPSY NUT SUNDAE - 15,00

A selection of nut ice cream flavors, garnished with nuts and whipped cream, refined with a splash of spirits 2, A, C, E, F, G, H

FRUIT SUNDAE - 13,50

Delicious fruit ice cream flavors garnished with fresh seasonal fruits A, C, E, F, G

MIXED ICE CREAM WITH WHIPPED CREAM - 8,00 **WITHOUT WHIPPED CREAM - 6,00**

The classic ice cream treat: three scoops of delicious ice cream, with or without whipped cream

A, C, E, F, G, H

TREASURE CHEST SURPRISE - 6,00

For our little guests: creamy vanilla and chocolate ice cream with a surprise hidden inside the treasure chest g

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

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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	0,25 l	5,10
Ale Ginger Beer Tonic Water		
Red Bull		
Sugarfree Energy Drink	0,25 l	5,00
Youth Drink "Skiwasser"		
Elderflower Raspberry	0,3 l	3,30
with Soda or Water	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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Aperitifs

Campari Soda Orange	9,50
Glass of Prosecco 0,1 l	6,50

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

Long Drinks

Cuba Libre	10,50
Gin Tonic	9,80
Havana Lemon	10,50
Jack Daniels Cola	9,50
Wodka Bull	14,80

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 Thermenregion 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 Tenute Guada al Tasso-Antinori, 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	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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