

WE LOVE JAPAN

WELCOME TO THE EAST

NIGIRI ZUSHI

Tuna | Salmon | Kiss Fish | Mackerel | Shrimps | Octopus | Hokkigai | Squid | Salmon Caviar

MAKI ZUSHI

Tuna | Salmon | Cucumber | Tempura | vegetarian California | California | Futo | Spicy Tuna

BOILED SALSIFY AND BOILED SEAWEED

FRIED UDON NOODLES WITH FRESH VEGETABLES

MISOSUPPE | WAKAME | TOFU | SPRING ONION

TEPPAN YAKI LIVE COOKING

CHICKEN | TERIAKISAUCE

TOFU

ROASTED VEGETABLES

The Sweet Final....mmmhhh

GRAND GUGELHUPF

PEAR CAKE | CARAMELIZED HAZELNUTS

STRAWBERRY YOGURT SLICE

NOUGAT CRISPY SLICE

CHEESECAKE CREAM | BERRY RAGOUT

BLACKBERRY POPPY SEED SLICE

MANDELFINANCIERS | BLUEBERRY CREAM

PETIT TARTELETTE

LUKEWARM CHOCOLATE CAKE | CRANBERRY RAGOUT | YOGURT ICE CREAM - SERVED FRESH FROM THE KITCHEN



EAST *meets* WEST

BRUNCH

Prelude

Dear guests,

we warmly welcome you to our popular East meets West brunch in the Gourmet Restaurant 1870. Start with a glass of Pinot Blanc Brut sparkling wine from the A-Nobis sparkling wine factory and immerse yourself in the great variety of our culinary delights. Our kitchen team strives to offer you the best of classic breakfast and egg dishes, as well as many à la carte dishes, live cooking stations, pâtisserie highlights and Far Eastern Japanese creations from UNKAI.

We would like to take this opportunity to wish you a wonderful Sunday in our hotel.

Let us spoil you!

Yours,

Martin Nowotny, Maître d' Gourmetrestaurant 1870

Best Part of the Morning These dishes are served until 13:30

SCRAMBLED EGGS WITH TWO EGGS

with austrian Cheese, austrian Ham, Bacon, Mushrooms, Herbs, Chili or Spring Onion

GRAND HOTEL EGG BENEDICT

- poached Egg with austrian Ham, English Muffin and Sauce Hollandaise
- poached Egg with smoked Salmon, English Muffin and Sauce Hollandaise

GRAND HOTEL SIGNATURE DISH

- roasted Rye Bread with Arugula, Guacamole and poached Egg
- roasted Rye Bread with Arugula, Guacamole and poached Egg and smoked Salmon
- roasted Rye Bread with Arugula, Guacamole and poached Egg and Vulcano pork Ham

VEGAN AND VEGETARIEN DISHES

SHAKSHUKA with vegan Sausage or Feta Cheese

VEGEN SCRAMBLED EGGS with Tofu, yellow Curry, Avocado and black Sesame Seeds

PORRIDGE with plant-based Milk, roasted Hazelnuts and fresh Berries

EGG IN THE GLASS with Potato-Spinach Foam, vegetarian

Starters and Salads from the Buffet

SALMON WAFU

Avocado | Coriander | Sesame Oil | Yuzu

SMOKED ORGANIC BEET TARTARE

Aquafaba Mayonnaise | Buckwheat - Quinoa Crunch

BURRATA

Ox Heart Tomato | Chimichurri | Arugula

PRAWN

Guacamole | Coriander

LETTUCE HEART

Chicken Breast | Parmesan Cheese | Cherry Tomatoo | Cucumber

TWO KINDS OF BEEF TARTARE

Classic & Asian Let us prepare your favorite beef tartare of your choice and taste before your eyes

SELECTION OF WINTER LEAF SALADS WITH DRESSING

PUMPKIN CREAM SOUP

Pumpkin Pesto

BEEF CONSOMMÉ

sliced Pancakes & Ham Cubes | Root Vegetables

Main Dishes freshly served from the Kitchen

MINI STEAK

Potato Terrine | Haricot Vert | Prosciutto | Truffle Sauce

BLACK FEATHER CHICKEN

Fregola | Pumpkin | Cafe de Paris Sauce

KING OYSTER MUSHROOM

Basil Hummus | Harissa | Fatoush | Pomegranate

SEA BREAM FROM THE GRILL

Oven Vegetables | Beure Blanc

PORK BELLY

baked Sushi Rice | Coleslaw | Chili Mayonnaise

HOMEMADE PASTA

Thyme | Perigord Truffle