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# STARTERS

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**CEVICHE FROM SELECTED FISH** ..... 17,50

With tomato salsa, fresh and fruity marinated

**BUFFALO MOZZARELLA** ..... 10,90

On tomato salad, with Valdonica olive oil and basil

**CLASSIC BEEF TARTAR** ..... 17,90

With bread and butter

**FILET OF BEEF CARPACCIO** ..... 16,90

With truffle mayonnaise, parmesan and rocket salad

**PAN FRIED GOOSE LIVER** ..... 19,90

With homemade brioche and caramelised apples

**TUNA AND MANGO TARTAR** ..... 17,50

With tuna tataki and wasabi foam

**„SHARING IS CARING“**

Beef tartare, buffalo mozzarella, tuna and mango tartar and garlic bread

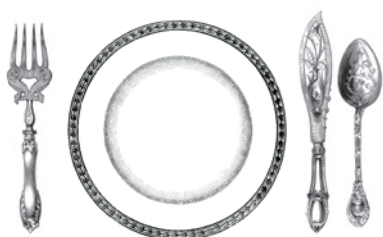
**For 2 guests** ..... 39,50

**For 4 guests** ..... 75,50

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# SALADS AND VEGETARIAN DISHES

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**MANGO-AVOCADO SALAD**

**HOT & SPICY** ..... 13,50

Spicy, fruity and deliciously fresh

**BRAISED BEETROOT** ..... 15,50

With goat cheese, honey and nuts

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# SOUPS

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**CREAM OF TOMATO** ..... 6,90

With Crème Fraiche and filo pastry

**OXTAIL SOUP** ..... 6,90

With vegetables and Madeira wine

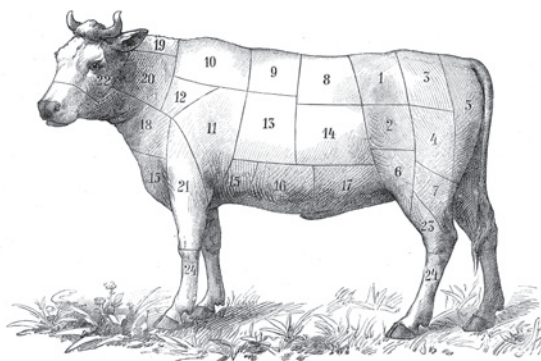
**BOUILLABaisse (FISH SOUP)** ..... 14,50

With garlic croutons, Gruyere and Rouille



**COVER € 3,- PER PERSON**

# STEAKS



1. Rump	5. Topside	9. Fore Rib	13. Thin Rib	17. Flank	21. Shanks
2. Rump	6. Flank	10. Chuck	14. Sirloin	18. Neck	22. Jaw
3. Silverside	7. Leg	11. Thick Rib	15. Thin Rib	19. Neck	23. Shanks
4. Thick Flank	8. Sirloin	12. Chuck	16. Flank	20. Neck	24. Shin

## FILET STEAK „LADIES CUT“ ..... 23,00

Austrian beef 150g

## FILET STEAK ..... 33,00

Austrian beef 250g

## FILET STEAK „BLACK ANGUS“

Australian beef 180g ..... 30,00

Australian beef 250g ..... 37,00

## RUMPSTEAK

Austrian beef 300g ..... 26,00

Austrian beef 400g ..... 31,00

## DRY AGED from Austria

300g Rib Eye ..... 43,00

600-700g Clubsteak ..... 89,00

## „SHARING IS CARING“

for 2 guests or more

### ALTITUDE CENTER CUT

(TENDERLOIN) ..... 155,00

Approx. 1000g finest filet from Uruguay

### CHATEAUBRIAND

„CHAROLAIS“ ..... 105,00

500-600g of special breed of white cows from France

PORTERHOUSE ..... 195,00

Approx. 1200g Porterhouse by Rare Produce

T-BONE DRY AGED Ca. 1000g ... 169,00

CHAROLAIS CÔTE DE BOEUF ..... 169,00

Ca. 1000g

# PIMP YOUR STEAK

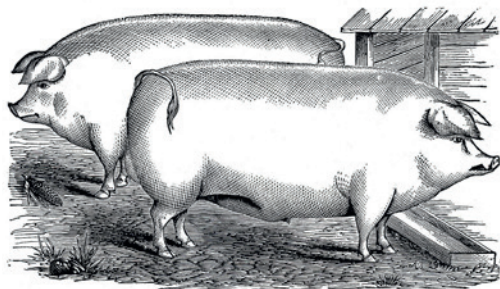
PAN FRIED GOOSE LIVER ..... 8,00

PAN FRIED PRAWNS

A piece ..... 5,00

# SPARERIBS

Albert and Elisabeth Schwaighofer developed the recipe in 1975 and those ribs have been a firm favourite of our guests ever since. We're delighted to be serving them again for you at the ALTITUDE Grill.



**SPARERIBS** ..... 19,90

Traditional spare ribs  
BBQ style or Hot & spicy

# SIDES & SAUCES

**SIDES** ..... 4,50

- Baked potato with sour cream
- French fries
- Crunchy lettuce with balsamic dressing
- Grilled vegetables
- Fresh spinach
- Coleslaw
- Braised beetroot with goat cheese, honey and nuts
- Creamy potato mash



**OUR HOMEMADE SAUCES** ..... 2,50

- Sauce Béarnaise
- Creamy pepper sauce
- BBQ sauce
- Hot chilli sauce
- Herb butter
- Cocktail sauce
- Guacamole dip
- Chimichurri
- Truffle sauce



# BURGER

All burgers are served in a crispy bun – freshly baked by our local bakery. On request, we'll be pleased to prepare your burger "low-carb" on a bed of lettuce.

**PULLED PORK** ..... 13,90

Mangalica pork, whiskey onions, coleslaw

**ADLER BURGER** ..... 16,90

Juicy "Black angus" beef patty, tomatoes, lettuce, tasty bacon, pickles, onions, ADLER sauce

**CHEESEBURGER** ..... 16,90

Juicy "Black angus" beef, cheddar, lettuce, tasty bacon, onions, tomato chutney

**VEGGIE BURGER** ..... 12,90

Beyond meat patty, pesto, tomatoes, avocado, rocket salad, onions

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## CLASSIC AND MODERN

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**LAMB RACKS WITH A THYME  
AND ROSEMARY GLACE** ..... 27,90

With a red wine jus and grilled vegetables

**COD NECK STEAK** ..... 23,90

With pumpkin and Sauce Bénaise

**CARAMELIZED DUCK BREAST** ..... 23,90

With sweet potatoes and mango jus

**GAMBAS A LA PLANCHA** ..... 24,90

With vegetables and garlic jus

**MUSHROOM TORTELLONI** ..... 15,90

With brown butter and parmesan

**SURF & TURF** ..... 35,90

Austrian filet of beef with a tiger prawn, potato mash, green beans with bacon and herb butter

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## DESSERTS

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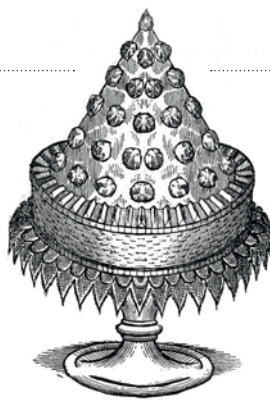
**COFFEE SURPRISE** ..... 10,90

**ICED CHOCOLATE MOUSSE** ..... 10,90

With fruit sauce and berries

**I SCOOP OF LEMON SORBET  
AND A SHOT OF VODKA** ..... 7,00

**HOMEMADE SORBET OF THE DAY**  
Price per scoop ..... 2,90



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*If you are gluten- or lactose-intolerant or are allergic to any other ingredients,  
please ask a member of staff for the allergen information card.*