SILVRETTA
THERME ISCHGL

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 sulphites P lupin
R molluscs such as snails, shellfish and octopus

VEGETARIAN VEGAN

All prices are in euros. Prices and information are subject to change and availability.

SILVRETTA
THERME ISCHGL

Ice Bar

SNACKS & DRINKS

EN

Non-Alcoholic Drinks

RÖMERQUELLE still or sparkling water	0,33 l 0,75 l	3,70 7,30
COCA-COLA | COKE ZERO | FANTA | MEZZO MIX | SPRITE	0,33 l	5,00
ALMDUDLER	0,35 l	5,00
ICED TEA PEACH | LEMON	0,33 l	4,50
RED BULL Original | Sugarfree	0,25 l	5,00
ORGANICS BY RED BULL Black Orange | Bitter Lemon | Ginger Ale | Tonic Water	0,25 l	5,10
FRUIT JUICES Apple | Blackcurrant | Multivitamin | Orange	0,2 l	3,70
FRUIT JUICE SPRITZER with still or sparkling water	0,3 l 0,5 l	4,10 5,50

Non-Alcoholic Cocktails

APPLE STRUDEL — 9,80
Apple Juice | Cinnamon Syrup | Lemon Juice | Soda

BLUE LAGOON — 9,50
Sprite | Blue Curaçao Syrup | Lemon Juice

FLORIDA — 9,40
Orange Juice | Pineapple Juice | Grenadine Syrup | Lemon Juice

LYCHEE WILDBERRY — 9,80
Lychee Syrup | Schweppes Wildberry | Soda | Berries

VIRGIN COLADA G — 9,80
Coconut Syrup | Pineapple Juice | Cream

Alcoholic Hot Drinks

MULLED WINE	7,00
HOT CHOCOLATE WITH RUM AND WHIPPED CREAM G	10,00
TEA WITH RUM	7,00
AMARETTO COCOA G Hot Chocolate with Amaretto	13,50

Non-Alcoholic Hot Drinks

HOT CHOCOLATE WITH WHIPPED CREAM G	6,50
MONKEY COCOA G Hot Chocolate with Banana Syrup	6,70
STRAWBERRY COCOA G Hot Chocolate with Strawberry Syrup	6,70
AMERICANO	4,50
ESPRESSO | ESPRESSO MACCHIATO G	each 3,80
DOPPIO	6,80
CAPPUCCINO G	4,90
LATTE MACCHIATO G	5,00
TEA Black Tea | Green Tea | Fruit Tea | Herbal Tea | Peppermint | Chamomile | Hot Lemon	3,50

Hot drinks for cold days!

Wine & Prosecco

CHARDONNAY RESERVE A Winery Krug | Gumpoldskirchen | Thermenregion	1/8 l	8,50
ZWEIGELT RESERVE EICHKOGEL A Winery Krug | Gumpoldskirchen | Thermenregion	1/8 l	8,50
WHITE WINE | RED WINE A sweet | sour	1/4 l	5,20
GLASS OF PROSECCO	0,1 l	6,50
MOËT & CHANDON BRUT PICCOLO	0,2 l	30,00

Spritz Creations

APEROL SPRITZ Aperol | Prosecco | Soda	9,50
BASIL SPRITZ Prosecco | Basil Syrup | Lemon Juice | Soda	9,50
BITTER SPRITZ Gin | Campari | Bitter Lemon	9,70
HUGO Prosecco | Elderflower Syrup | Soda | Mint | Lime	9,50
LILLET GINGER Lillet Blanc | Ginger Beer	9,70
LILLET WILDBERRY Lillet Rosé | Schweppes Wildberry | Berries	9,90
MIMOSA Prosecco | Orange Juice	9,50
RUBY SPRITZ Rosé Wine | Strawberry Syrup | Soda	9,70
VIOLA SUNSET White Wine | Violet Syrup | Soda | Lemon Slice | Blackberries	9,70

Beer

TRUMER PILS A	0,3 l 0,5 l	4,90 6,00
SILVRETTA BRÄU MÄRZEN FLASCHEN A	0,5 l	5,70
RADLER: HALF BEER, HALF SPRITE OR SODA A sweet (with Sprite) | sour (with Soda)	0,3 l 0,5 l	4,90 6,00
NON-ALCOHOLIC ERDINGER A	0,5 l	5,70
ERDINGER WHEAT BEER A	0,3 l 0,5 l	5,00 6,50
COLA WHEAT A	0,3 l 0,5 l	4,80 6,20
STIEGL HELL A	0,5 l	5,70

Long Drinks

CAMPARI SODA | ORANGE Campari | Soda or Orange Juice	9,50
CUBA LIBRE	10,50
GIN TONIC Gin | Schweppes Tonic Water	9,80
HAVANA LEMON	10,50
JACK DANIEL'S COLA	9,50
VODKA BULL	14,80

Treat yourself!

Snacks

FRIES WITH KETCHUP & MAYONNAISE – 8,00
A, G

MOZZARELLA STICKS WITH CRANBERRIES – 12,00
6 pieces A, C, F, G

CHICKEN WINGS WITH BBQ – 12,00
6 pieces A, F, L, M, N

Salads

MIXED SALAD – 8,00
Lettuce, tomato, cucumber, cabbage, corn, balsamic dressing L, M, O

CRISPY CHICKEN SALAD – 19,00
Baked chicken breast strips, leaf lettuce, tomato, cucumber, cabbage, pumpkin seed oil vinaigrette A, C, D, G, L, M

Fondue at the Ice-Bar

SWISS CHEESE FONDUE – 35,00

FONDUE CHINOISE (WITH MEAT) – 45,00

RESERVE A TABLE ONLINE

Hearty delight!

Pinsa

PINSA MARGHERITA – 13,00
Tomato sauce, mozzarella, oregano
A, F, G

PINSA SALAMI – 15,00
Tomato sauce, mozzarella, salami, oregano
A, F, G, M

PINSA DIAVOLO – 16,00
Tomato sauce, mozzarella, spicy salami, pepperoni, oregano
A, F, G, M

PINSA PROSCIUTTO – 15,00
Tomato sauce, mozzarella, ham, oregano
A, F, G

PINSA MEDITERRAN – 15,00
Tomato sauce, mozzarella, pepperoni, olives, feta
A, F, G

Dessert

CHOCOLATE MOUSSE IN A GLASS WITH RASPBERRY COMPOTE – 9,00
C, G, H

