



SILVRETTA
THERME ISCHGL

Fine cuisine "on top"

**Enjoy culinary diversity in a unique setting.
The Grill Lounge combines stylish dining with the benefits
of an upscale restaurant and the atmosphere of a modern
lounge featuring an elegant bar.**

Enjoy specialties from the charcoal grill in front of a crackling fireplace. Pair it with a fine glass of wine while taking in a unique view of Ischgl: A visit to the upper floor crowns your wellness experience in Paznaun with culinary excellence.

Please note that some dishes are prepared with ingredients that may cause allergies. Our trained service team will be happy to provide detailed information.

Enjoy your Meal

THE TEAM OF THE SILVRETTA THERME

Seasonal
specialty

Asparagus menu



ASPARAGUS CREAM SOUP – 7,50

Strawberries | Wild garlic G, L

BEEF CARPACCIO WITH ASPARAGUS TIPS – 22,50

Lemon gel | Rocket salad | Balsamico | Toast O, A, G, E, H

GRILLED SALMON FILLET (app. 150g) – 26,50

White asparagus | Potatoes | Hollandaise sauce D, A, G, C, O, F

BEEF FILLET STEAK (200g) – 38,50

White and green asparagus | Potato | Béarnaise sauce G, C, F, M

WHITE ASPARAGUS – 18,50

Boiled ham | Potatoes | Hollandaise sauce M, F, L, A, G, C

CHICKEN FILLET STRIP SALAD – 18,50

White asparagus tips | Chicken fillet strips | Balsamico | Orange fillets G, C

BEEF FILLET STRIP SALAD – 22,50

White and green asparagus tips | Beef fillet strips |
Balsamico | Parmesan cheese G, C, O

BURGER WITH JUICY BEEF – 21,50

White asparagus | Wild garlic-garlic cream | served with fries A, G, C, F, M

GRILLED EGGPLANT WITH SMOKED ASPARAGUS (VEGAN) – 15,60

Crispy onion crumble | Wild garlic oil A

All prices in Euro. Prices are subject to change and errors excepted.
Further information on allergenic ingredients can be found at the end of the menu.



Starters



SMOKED DUCK BREAST

Starter – **12,50** | Main Course – **15,80**

with Amarena cherries on a bed of herb salad G, L

BLOOD SAUSAGE AND SCALLOP

Starter – **12,90** | Main Course – **18,50**

with tangy potato salad and horseradish saucee R, P, G

FRIED SWEETBREADS

Starter – **9,80** | Main Course – **17,50**

with warm potato salad and wine-infused Paul onions O, A, G, L, C

BEEF CARPACCIO – 22,50

with marinated arugula and delicate Parmesan shavings, served with homemade bread A, G, O, G

GRAVED SALMON – 17,50

with pickled pearl onions, bread chip, and sour cream, served with homemade bread G, A, D, O

HOMEMADE HUMMUS – 9,80 VEGAN

with grilled cauliflower and lamb's lettuce O, G, A, N

Soups



CLEAR BEEF CONSOMMÉ WITH PANCAKE STRIPS – 6,30

A, G, C, L, F

PARSNIP CREAM SOUP – 6,30

with herb croutons G, A

Salads



DELICATE MIXED LEAF SALADS

with caramelized pears, sheep's cheese, and walnuts – **14,90** H, E, O, G

with chicken fillet strips, arugula, lamb's lettuce, and fresh herbs – **14,90** O, G

with beef fillet strips, Parmesan shavings, arugula, lamb's lettuce, and fresh herbs – **18,50** G, O

LAMB'S LETTUCE WITH GRILLED SHRIMP AND MANGO – 17,90

B, O, G

SMALL SALAD – 7,80

Salad with mixed leaf greens (side salad) G, O

Bowls



CHICKEN-TERIYAKI-BOWL – 17,10

chicken fillet sautéed in teriyaki sauce | bowl with warm long-grain rice | broccoli | carrots | zucchini | sesame
A, N

SALMON-BOWL WITH AVOCADO – 19,40

raw salmon fillet in lime dressing | warm sushi rice | avocado | cucumber | edamame | mango
O, D, F

SHRIMP-AVOCADO-BOWL – 18,50

5 shrimp on warm long-grain rice | avocado | tomatoes | mango | parsley-garlic dressing
B, A

BUDDHA-BOWL WITH WINTER VEGETABLES – 15,30 VEGAN

chickpeas | quinoa | sweet potato | feta cheese | olives
G, A

Pasta



HOMEMADE RAVIOLI – 16,50

with ricotta-lime filling, brown butter, and arugula
G, A, C

HOMEMADE GNOCCHI – 17,80

in a delicate tomato sauce and parsley oil
A, G, C

TAGLIATELLE WITH HOMEMADE BASIL PESTO – 14,80

E, H, A, G, C

SPAGHETTI WITH BOLOGNESE RAGÙ – 15,80

served with a small side salad
A, G, C, L, F, O

SPAGHETTI AL POMODORO – 14,50

served with a small side salad
A, G, C

Main Courses



GRILLED PORK RIBS FROM THE CHARCOAL GRILL – 23,50

with coleslaw and garlic baguette, served with homemade BBQ sauce L, M, O, G, A

RACK OF LAMB BAKED WITH A BUTTER-HERB CRUST – 32,20

on a rosemary-thyme sauce, served with grilled winter vegetables, arugula, and baby potatoes
L, F, M, G, A

SOUS-VIDE COOKED PORK BELLY FINISHED ON THE CHARCOAL GRILL – 24,50

with potato gratin and demi-glace, served with celery sour cream salad F, G, A, C

GRILLED PORK TENDERLOIN WITH POLENTA – 22,90

glazed herb carrots, served with an Österröster-dried plum sauce O, G, C, A

GRILLED SALMON FILLET WITH WINTER VEGETABLES AND BABY POTATOES – 22,50

lemon gel | lamb's lettuce D, G, O

GRILLED PIKE-PERCH FILLET WRAPPED IN PROSCIUTTO – 19,50

with baby potatoes, wild broccoli, and blueberry sauce D, L, M, G

SURF & TURF FROM THE CHARCOAL GRILL – 35,00

100g beef fillet with 5 grilled shrimp, vegetables, fries, herb butter, truffle mayonnaise
and garlic baguette B, G, A, C

CHICKEN BREAST FILLET WITH AN HERB CRUST – 23,80

tender chicken breast fillet with a herb crust, baked, served with roasted vegetables, baby potatoes, and demi-glace A, G, C

CHARCOAL-GRILLED WHITE CABBAGE STEAK – 13,50 VEGAN

with chimichurri, marinated lentils, and baby potatoes L, F, A

ANGUS PREMIUM TRUFFLE BURGER WITH FRIES – 19,50

truffle mayo | onion chutney | cheddar cheese | iceberg lettuce | tomatoes | onions A, G, C, N, O

CHICKEN BURGER WITH FRIES – 16,50

cocktail sauce | iceberg lettuce | cheddar cheese | tomatoes | onions A, G, N, O

GRILLED HALLOUMI – 15,60

with marinated lamb's lettuce, tomato-olive ragout, and herb toast A, G, C, O

PICCATA MILANESE WITH SHRIMPS – 28,50

Feines Hühnerfilet gebacken in Parmesan und Ei, dazu Spaghetti Pomodoro A, G, C, B

STEAK TOAST WITH 100G BEEF TENDERLOIN AND CHICKEN BREAST FILET – 22,90

pepper cream sauce, mushrooms, onions and a side salad A, G, C, L, M

Our Premium Steaks

FROM THE JOSPER CHARCOAL GRILL



please also refer to the explanations on the steak menu

BEEF TENDERLOIN

includes 2 sides and a sauce of your choice

200g – **35,00** | 300g – **49,50**

DRY-AGED RIB-EYE-STEAK

includes 2 sides and a sauce of your choice

300g – **45,00**

DRY-AGED T-BONE-STEAK

includes 2 sides and a sauce of your choice

800g for 2 persons – **89,00**

DRY-AGED PORK RACK

includes 2 sides and a sauce of your choice

200g – **24,90**

BEEF MARROW BONE

includes 2 pieces of garlic baguette

20,50

Sauces and Sides



DIPS & SAUCES

Pepper Cream Jus – **3,00** L, M, O

Rosemary-Thyme Jus – **3,00** L, M, O

Truffle Mayo – **3,00** G, C

Chimichurri – **2,80**

BBQ-Ketchup – **2,80** F, M, L

Cocktail Sauce – **2,80** G, C, O

SIDES & SALADS – À 3,80

Cole Slaw G

Grilled Broccoli G

Fries with Ketchup & Mayonnaise G, A

Sweet Potato Fries A

Garlic Baguette A, G

Herb Toast A, G

Homemade Desserts



NEW YORK CHEESECAKE WITH STRAWBERRY COMPOTE – 8,50

served with fine vanilla ice cream G, A, C

CHOCOLATE-PISTACHIO CRÈME BRÛLÉE IN A JAR – 9,50

E, H, A, O

COCONUT CAKE – 7,50

with vanilla cream and orange coulis E, H, A, C, G

CHOCOLATE TART WITH WHITE CHOCOLATE CRUMBLE – 8,50

served with fine raspberry ice cream A, G, C

Homemade Ice Cream



All our ice cream flavors are homemade by our pastry chef. We do not use preservatives or artificial flavors in the ice cream production, only pure fruit puree, real vanilla, high-quality chocolate, and natural ingredients.

WINTER ICED COFFEE WITH CINNAMON – 8,50

3 scoops of vanilla ice cream | coffee liqueur | cinnamon | whipped cream G, C, L, F, A, H, O

HOT LOVE SUNDAE – 9,50

3 scoops of vanilla ice cream | warm raspberries | whipped cream G

DANISH SUNDAE – 9,50

3 scoops of vanilla ice cream | warm chocolate | almonds | whipped cream G, H, E

MIXED ICE CREAM – 6,50

1 scoop of vanilla ice cream | 1 scoop of chocolate ice cream | 1 scoop of strawberry ice cream | whipped cream G

ALMOND CUP – 10,90

2 scoops of almond ice cream | 1 scoop of chocolate ice cream | almonds | chocolate sauce | Baileys | whipped cream G, O, A, H, E

SPECULOOS CUP – 10,90

2 scoops of speculoos ice cream | 1 scoop of vanilla ice cream | caramel sauce | cinnamon | whipped cream G, A, H, E

PLUM FRUIT CUP – 10,90

2 scoops of plum-cinnamon ice cream | 1 scoop of strawberry ice cream | yogurt | fruit sauce | whipped cream G

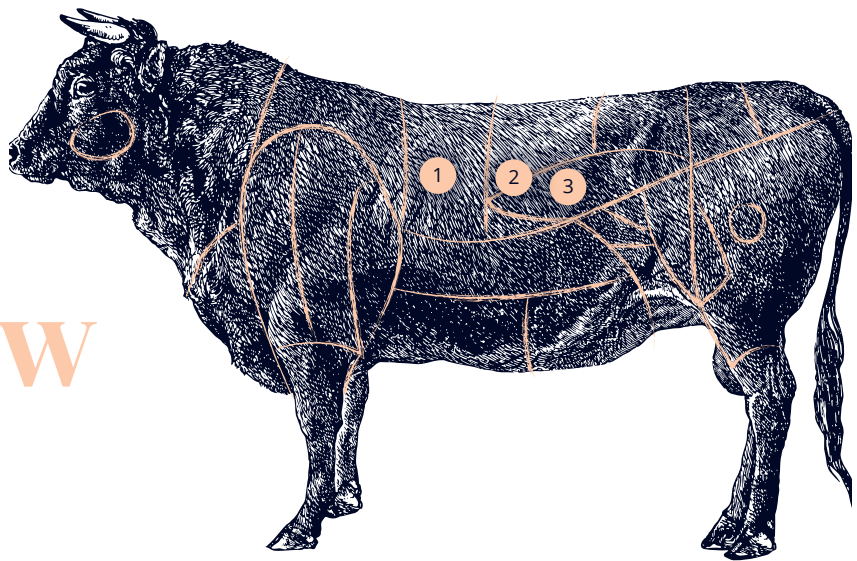
OUR WAFFLE CONES (ICE CREAM CONES) CONTAIN ALLERGENS



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Good to know

Explanations of our steak menu



1 DRY-AGED RIB-EYE-STEAK



The Rib-Eye is cut without the bone from the rib section of the beef, between the 8th and 12th ribs, located between the neck and the sirloin.

The name "Rib-Eye" comes from the round muscle strand in the center of the steak, known as the "eye," which is an extension of the sirloin.

RECOMMENDED COOKING LEVEL: MEDIUM-RARE

2 T-BONE STEAK



The T-Bone steak consists of the sirloin (roast beef) and a medium portion of the tenderloin, separated by a bone, making it the smaller version of the Porterhouse steak. The

Almox beef backs are aged for 35 days in a Dry-Ager maturation fridge before being cut into steaks.

RECOMMENDED COOKING LEVEL: MEDIUM-RARE, MEDIUM

3 BEEF TENDERLOIN



The beef tenderloin, often referred to as filet, sirloin, tenderloin roast, or ox loin, is a cut from the cow that consists of a long, cylindrical muscle (the psoas muscle) located

on either side of the spine beneath the sirloin. This muscle is rarely used by the animal, which makes it exceptionally tender, juicy, and lean. The beef tenderloin is considered the most exclusive cut of beef.

RECOMMENDED COOKING LEVEL: MEDIUM-RARE, MEDIUM

BEEF MARROW BONE



Bone marrow is an ancient super-food that has become a delicacy. It offers remarkable health benefits, including blood sugar regulation, stem cell production, skin health, joint health, and immune support.

MARROW TO SCOOP FROM THE BONE

DRY-AGED PORK RACK



Dry-Aged pork rack is a high-quality cut of pork that is refined through the dry aging process. In this method, the meat is stored for an extended period in a controlled environment with low temperature and high humidity. This allows for natural maturation, enhancing both the flavor and tenderness of the meat.

RECOMMENDED COOKING LEVEL: WELL DONE

Non-Alcoholic Beverages

Römerquelle	0,33l	3,50
(Still and Sparkling Mineral Water)	0,75l	7,10
Coca Cola Fanta Sprite Mezzo Mix	0,3l	4,40
	0,5l	5,90
Coke Zero (Bottle)	0,33l	4,40
Almdudler (Bottle)	0,35l	4,40
Ice Tea Pfirsich Zitrone (Bottle)	0,33l	4,30
Organics by Red Bull		
Bitter Lemon Black Orange Ginger Ale Ginger Beer Tonic Water	0,25l	4,90
Red Bull	0,25l	4,90
Sugarfree Energy Drink		
"Skiwasser" Elderflower Raspberry with Soda or Water	0,3l	2,80
	0,5l	3,40
Soda Lemon	0,3l	3,00
	0,5l	4,00

Fruit Juices

Orange Multivitamin	0,2	3,70
Apple Blackcurrant	0,3l	4,30
Fruit Juice with a Splash (Water or Soda)	0,3l	3,90
	0,5l	5,30

Hot Drinks

Americano	3,50
Espresso	3,20
Espresso Macchiato	3,40
Doppio	6,00
Cappuccino	4,50
Latte Macchiato	4,50
Hot Chocolate with whipped cream	4,50
Hot Chocolate with Rum	8,00
Tea (various varieties)	3,50
Tea (various varieties) with honey	4,50
Tea with Rum	7,00
Affogato al caffè	5,70

Draft Beer

Trumer Pils	0,2l	3,00
	0,3l	4,30
	0,5l	5,50
Shandy sweet sour	0,3l	4,30
	0,5l	5,50

Wheat Beer on Tap

Erdinger	0,3l	4,40
	0,5l	5,60
Erdinger Urweizen	0,3l	4,40
	0,5l	5,60
Cola Weizen	0,3l	4,40
	0,5l	5,60

Bottled Beer

Puntigamer	0,5l	5,20
Erdinger (dark)	0,5l	5,50
Corona	0,33l	5,00
Erdinger Natur Radler	0,5l	5,50

Non-Alcoholic Bottled Beer

Erdinger Wheat Beer	0,5l	5,50
Trumer non-alcoholic	0,33l	4,20

Aperitif

Campari Soda		6,90
Campari Orange		7,90
Hugo		7,50
Lillet Wildberry		7,90
Aperol-Spritz		7,50
Glas Prosecco o	0,1l	5,40
Champagner Moët & Chandon Brut o	0,2l	30,00

Open White Wines

Kerner „Aristos“ D.O.C 2022 o Eisacktal Winery South Tyrol	1/8l	8,20
Grüner Veltliner Federspiel Fass 7 o Winery Haslinger Wachau	1/8l	7,70
Chardonnay Reserve 2022 o Winery Krug Gumpoldskirchen Thermenregion	1/8l	6,80
Trebbiano „Lugana“ 2021/22 o Tenuta Avanzi Vigna Bragnana Sirmione	1/8l	5,90
Spritzed White Wine o		
sweet	0,25l	4,20
sour	0,25l	4,00

Open Red Wines

Zweigelt Reserve Eichkogel 2021 o Winery Krug Thermal Region	1/8l	6,70
Valpolicella Ripasso Superiore D.O.C 2019 o Tenute Falezza Verona	1/8l	8,50
Il Bruciato Bolgheri D.O.C 2020 o Cabernet Sauvignon, Merlot, Syrah Tenuta Guada al Tasso, Bolgheri	1/8l	9,70
Spritzed Red Wine o		
sweet	0,25l	4,20
sour	0,25l	4,00

Open Rosé Wines

See Rosé 2022 o Pia Strehn Deutschkreutz	1/8l	7,50
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Bitters

Averna	5cl	5,50
Ramazzotti	5cl	5,50
Jägermeister	2cl	4,00
Fernet	2cl	4,00

Cognac

Remy Martin X.O.	2cl	20,00
Hennessy	2cl	7,00

Fine Spirits

Plum Cuvée Distillery Pfeifer	2cl	8,00
Blackberry Distillery Kössler	2cl	18,00
Apple Brandy Distillery Hochstrasser	2cl	5,00
Hazelnut Spirit Distillery Hochstrasser	2cl	7,00
Apricot Brandy Distillery Hochstrasser	2cl	7,00
Williams Pear Brandy Distillery Hochstrasser	2cl	7,00

Grappa

Grappa Ornellaia	2cl	12,00
Grappa Sassicaia	2cl	13,00

Liqueurs

Baileys G, C, O	2cl	4,30
Cointreau	2cl	4,30
Grand Marnier	2cl	4,60
Pernod	2cl	4,60
Limoncello	2cl	3,90
Amaretto	2cl	4,30

Rum

Zacapa Reserva Limitata	4cl	15,00
Plantation La Reunion 13y	4cl	11,50
Bacardi	4cl	6,50

Whiskys

Jim Beam	4cl	8,00
Maker's 46	4cl	15,00
Jack Daniels	4cl	9,00
Lot 40	4cl	14,00
Jameson Black Barrel	4cl	13,00
Jameson Bow Street 18y	4cl	18,00
Yamazaki 12y	4cl	26,00
Macallan 12y Sherry Oak	4cl	17,00
Lagavulin 16y	4cl	16,00

Our Spritz Specials for Winter



APEROL-SPRITZ – 7,50

Aperol | Prosecco | Soda o

BITTER SPRITZ – 7,70

Gin | Campari | Bitter Lemon o

BLACKBERRY ROYAL – 7,50

Blackberry Liqueur | Prosecco o

HUGO – 7,50

Prosecco | Soda | Elderflower Syrup | Mint | Lime o

LILLET GINGER – 7,70

Lillet Blanc | Ginger Beer o

LILLET WILDBERRY – 7,90

Lillet Rosé | Wildberry Schweppes | Berries o

MIMOSA – 7,50

Prosecco | Orange Juice o

RUBY SPRITZ – 7,70

Rosé Wine | Soda | Strawberry Syrup o

VENEZIANO – 7,50

Aperol | White Wine | Soda o

VIOLA SUNSET – 7,70

White Wine | Soda | Violet Syrup | Lemon Slice | Blackberries o

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** calery **M** mustard
N sesame seeds **O** sulphur dioxide and sulfites **P** lupin **R** mollusks such as snails, shellfish and octopus