



SILVRETTA  
THERME ISCHGL

# Grilling „on top“

**Dine in a unique ambiance with sophistication. The Grill-Lounge offers you delightful variety alongside soothing infusions. It presents itself as both an upscale restaurant and a modern lounge with an elegant bar.**

Enjoy specialties from the charcoal grill in front of the crackling fireplace. Pair it with a good glass of wine and take in Ischgl from a unique perspective: A visit to the upper floor adds a culinary crown to your wellness experience in Paznaun

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

*Bon appetit*

YOUR TEAM OF THE SILVRETTA  
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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

### **ASPARAGUS-WILD-GARLIC-MOUSSE - 13,50**

Asparagus tip salad | Orange | Bacon G, O, A, L, M

### **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

### **HOMEMADE GNOCCHI - 19,50**

Wild garlic pesto | Tomato | Truffled cream sauce G, A, C, F

### **HOMEMADE RAVIOLI WITH ASPARAGUS - 18,50**

Asparagus | Ricotta | Parsley oil G, C, A, F, L

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.





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## Quick bites for the Hungry In-Between



**HOMEMADE DUMPLING TRIO  
(SPINACH, CHEESE, BACON DUMBLINGS) – 14,80**

Brown Butter | Parmesan | Chives | Fine Leafy Salads

A, C, G, M, L

**HONEY CHILI SHRIMP – 17,50**

Cole Slaw Salad | Garlic Baguette

B, A, G, C, O

**ANGUS-BEEF PREMIUM TRUFFEL BURGER  
WITH FRIES – 18,90**

Iceberg Lettuce | Tomato | Onion | Premium Angus Beef |  
Cheese | Truffel Mayonnaise

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

**CHICKENBURGER WITH FRIES – 17,90**

Iceberg Lettuce | Tomato | Onion | Chicken Fillet | Cheese | Cocktail Sauce

A, G, C, H

**VEGETABLE BURGER WITH FRIES VEGETARIAN – 15,90**

Iceberg Lettuce | Tomato | Onion | Homemade Vegetable Patty |  
Cheese | Cocktail Sauce

A, G, C, L, F, H

**PULLED BEEF BURGER WITH FRIES – 18,50**

Iceberg Lettuce | Cheddar | Cucumber | Cocktail Sauce | Onions | Tomatoes

A, G, C, L, M

**PULLED PORK BURGER WITH FRIES – 16,50**

Iceberg Lettuce | Cheddar | Cucumber | Cocktail Sauce | Onions | Tomatoes

A, G, C, L, M

**BACON BURGER WITH FRIES – 18,50**

Iceberg Lettuce | Cheddar | Truffle Mayonnaise | Bacon | Onions | Tomato

A, G, C, M, L

**PORK RIBS – 19,50**

Pork ribs in honey BBQ marinade Garlic baguette | Cole slaw

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

**NO MEAT BURGER (SOJA) WITH FRIES VEGETARIAN – 16,80**

Iceberg Lettuce | Cheddar | Truffle Mayonnaise | Onions | Tomatoes

F, A, G, C, O, L



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## Salads



### **CHICKEN SALAD - 15,90**

Mixed Green Salad | Balsamico | Sous Vide cooked Herb Chicken Breast | Orange Slices o, g, L, A

### **SALAD WITH JOSPER - GRILLED BEEF FILLET STRIPS - 19,90**

Mixed Green Salads | Balsamico | Beef fillet strips g, L, o

### **LEAFY SALADS WITH WARM SMOKED PULLED SALMON - 17,90**

Lemon - Olive Oil Dressing D, A

### **SIDE SALAD - 6,50**

Lemon - Olive Oil Dressing g, o

## From the Pasta Kitchen



### **TAGLIATELLE WITH DELICATE DUCK RAGOUT - 18,90**

Parmesan A, G, C, O

### **CLASSIC LASAGNA FROM THE TRATTORIA - 16,80**

Mixed Green Salads A, G, C, L, M

### **HOMEMADE RAVIOLI WITH MEAT FILLING FROM THE TRATORIA (8 pcs.) - 16,50**

A, C, L, M

### **PASTA BOLOGNESE - 13,50**

A, O, L, C

### **PASTA POMODORO - 9,80**

A, O, L, C

### **PASTA WITH SMOKED SALMON - 17,50**

A, D, C, L, G

## Desserts



### **CREME BRÛLÉE (FOR 2 PERSONS) - 14,90**

Cream | Brown Sugar | Berry Compote g, c

### **APPLE PIE - 7,80**

Cinnamon | Raspberries | Vanilla g, C, A, O, E

### **SACHER TARLET - 7,80**

Chocolate Crumble | Apricot | Vanilla A, C, G, O, E, L



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## Our Gourmet Selection



### Appetizers

**CLASSIC BEEF CARPACCIO – 19,50**

Arugula | Parmesan | Balsamic | Iced Lemon  
A, O, G

**SMALL SALAD WITH COLD SMOKED SALMON – 15,90**

Olives | Sour Cream | Sesame | Lamb's Lettuce  
D, A, N, G

**SALMON TATARE – 17,20**

Smoked Cream | Citrus Fruit | Caramelized Black Sesame | Chives  
D, O, L, N, P, G

### Main courses from the Jospier

SPANISH PREMIUM GRILL

**48H SLOW-COOKED SMOKED PORK BELLY FINISHES IN  
THE JOSPIER GRILL – 21,50**

Winter Vegetables | Potatoes | frozen Parsnip Cream  
O, A, G, C, L

**GRILLED SALMON FILLET FROM THE JOSPIER-GRILL – 23,80**

Jerusalem Artichoke | Vegetables | Truffeld Potatoes  
D, A, O, L, G

**ROSEMARY-MARINATED GRILLED PORK CHOP  
ON THE BONE – 19,80**

Winter Vegetables | Patato Pave  
A, G, C

**GRILLED BEEF FILET STEAK 200GR – 34,80**

Fries | Side Salads | Cream Sauce  
G, F, L, M

**RISOTTO WITH GRILLED PRAWNS – 19,80**

Parmesan | Tomato Foam  
B, A, G

**BBQ-MISO-CHICKEN FILLET – 21,80**

Ginger & Lime | Broccoli | Basmati Rice  
A, G, F



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## Vegetarian & Vegan Delights



### Appetizers

**LEAFY SALDS WITH GRILLED TOFU** VEGAN - 10,50

Lemon - Olive Oil Dressing  
A, F

**RELLENO BERENJANA (STUFFED EGGPLANTS)** VEGETARIAN - 14,60

Sheep's Cheese | Sunflower Seeds | Lamb's Lettuce | Tomato Sauce  
G, E, H, F, A, G, O

### Main Courses

**NO MEAT BURGER (SOJA) WITH FRIES** VEGETARIAN - 16,80

Iceberg Lettuce | Cheddar | Truffle Mayonnaise | Onions | Tomatoes  
F, A, G, C, O, L

**HOMEMADE RAVIOLI (8 pcs.) FROM THE TRATTORIA WITH RICOTTA  
AND SPINACH FILLING** VEGETARIAN - 15,90

Pistachio Pesto | Cherry Tomatoes  
A, G, C, E, H

**CHEESE SPAETZLE WITH GALTÜR MOUNTAIN CHEESE** VEGETARIAN - 14,50

and Green Salad  
A, G, C, O

**VEGETARIAN DUMPLINGS** VEGETARIAN - 13,50

Peas | Feta | Lamb's Lettuce | Celery Cream | Wonton Wrappers  
A, F, G, C, N

**VEGETARIAN LASAGNA FROM THE TRATTORIA** VEGETARIAN - 15,90

Mixed Green Salad  
A, G, C, L, O, F



## Non- Alcoholic Drinks

San Pellegrino (Mineralwater sparkling) Acqua Panna (Mineralwater still)	0,25l	3,70
San Pellegrino (Mineralwater sparkling) Acqua Panna (Mineralwater still)	0,75l	7,30
Coca Cola   Fanta   Sprite   Mezzo Mix <sup>o</sup>	0,3l	4,40
Coca Cola   Fanta   Sprite   Mezzo Mix <sup>o</sup>	0,5l	5,90
Coke Zero (Bottle)	0,33l	4,40
Almdudler (Bottle)	0,35l	4,40
Ice Tea Peach   Zitrone (Bottle)	0,33l	4,30
Red Bull ORGANICS Tonic Water   Black Orange   Ginger Beer   Bitter Lemon	0,25l	4,90
Red Bull Sugarfree   Energy Drink	0,25l	4,90
Skiwasser Elderflower   Raspberry	0,5l	3,40

## Fruit Juices

Orange   Multivitamin   Apple   Blackcurrant	0,2l	3,70
Fruit Juices (Waster or Soda)	0,3l	3,90
Fruit Juices (Waster or Soda)	0,5l	5,30

## Hot Beverages

Verlängerter	3,50
Espresso	3,10
Espresso Macchiato <sup>G</sup>	3,20
Doppio	6,00
Cappuccino <sup>G</sup>	4,50
Latte Macchiato <sup>G</sup>	4,50
Hot Chocolate with Whipped Cream <sup>G</sup>	4,50
Lumbumba	8,00
Tea (Various Flavors)	3,50
Tea (Various Flavors) with Honey	4,50
Tea mit Rum	6,00
Affogato al caffè <sup>G</sup>	5,30

## Draft Beers

Trumer Pils <sup>A</sup>	0,2l	3,00
Trumer Pils <sup>A</sup>	0,3l	4,30
Trumer Pils <sup>A</sup>	0,5l	5,50
Shandy sweet/sour <sup>A</sup>	0,3l	4,40
Shandy sweet/sour <sup>A</sup>	0,5l	5,60

## Weizen Beer on Tap

Weihenstephan <sup>A</sup>	0,3l	4,30
Weihenstephan <sup>A</sup>	0,5l	5,60
Cola Weizen <sup>A</sup>	0,3l	4,40
Cola Weizen <sup>A</sup>	0,5l	5,60

## Bottled Beers

Puntigamer Panther <sup>A</sup>	0,5l	5,60
Erdinger (dunkel) <sup>A</sup>	0,5l	5,50
Corona <sup>A</sup>	0,33l	5,00
Erdinger Natur Radler <sup>A</sup>	0,5l	5,50

## Non - Alcoholic Bottled Beer

Erdinger Weizenbier <sup>A</sup>	0,5l	5,50
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## Aperitif

Campari Soda	5cl	6,90
Campari Orange	5cl	7,90
Hugo	0,25l	6,70
Lillet Wildberry	0,25l	7,70
Glas Prosecco o	0,1l	5,40
Aperol-Spritz	0,25l	6,70
Champagner Moët o Chandon Brut	0,2l	30,00

## Open Red Wines

Blauer Zweigelt   Eichkogel o Weingut Krug   Thermenregion   2021	1/8l	6,70
Valpolicella Ripasso Superiore D.O.C 2019 o Tenute Falezza Verona	1/8l	8,20
Il Bruciato Bolgheri D.O.C 2020 o Cabernet Sauvignon, Merlot, Syrah   Tenuta Guada al Tasso, Bolgheri	1/8l	9,40

## Open White Wines

Kerner „Aristos“ D.O.C 2022 o Eisacktaler Kellerei   Südtirol	1/8l	8,20
Grüner Veltliner Federspiel Fass 7 o Weingut Haslinger   Wachau	1/8l	7,70
Chardonnay Reserve 2022 o Krug   Gumpoldskirchen   Thermenregion	1/8l	6,80
Trebbiano „Lugana 2021/22 o Tenuta Avanzi   Vigna Bragnana Sirmione	1/8l	5,90

## Open Rosé Wines

See Rosé 2022 o Pia Strehn   Deutschkreutz	1/8l	7,50
Wein g'spritzt o süß	0,25l	4,20
sauer	0,25l	4,00





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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

## Tiroler Edelbrände

Plum Cuvée Brennerei Pfeifer	2cl	6,00
Blackberry Brennerei Kössler	2cl	16,00

## Grappa

Grappa Ornellaia	2cl	10,00
Grappa Sassicaia	2cl	11,00

## 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

## Rum

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

## Whiskys

### Bourbon

Jim Beam	4cl	8,00
Maker's 46	4cl	15,00

### Candian

Lot 40	4cl	14,00
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### Irish

Jamson Black Barrel	4cl	13,00
Jameson Bow Street 18y	4cl	18,00

### Japan

Yamazaki 12y	4cl	26,00
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### Single Malt

Macallan 12y Sherry Oak	4cl	17,00
Lagavulin 16y	4cl	16,00

## Our Winter Spritz Specialties



### **APEROL-SPRITZ – 6,70**

Aperol | Prosecco | Soda | Orange o

### **LILLET WILDBERRY – 7,70**

Lillet Rosé | Wildberry Schweppes | Berries o

### **HUGO – 6,70**

Prosecco | Soda | Elderflower- Syrup | Mint | Lime o

### **BLACK APEROL – 6,90**

Aperol | Prosecco | Red Bull Organics Black Orange o

### **LIMONCELLO SPRITZ – 6,90**

Limoncello | Prosecco | Bitter Lemon o

### **BLACK CAMPARI – 7,90**

Campari | Prosecco | Red Bull Organics Black Orange o

### **BLUE BIRDIE – 6,70**

Curacao | Lemon Juice | Red Bull Organics Tonic o

### **TONICELLO – 6,70**

Limoncello | Prosecco | Red Bull Organics Tonic o

### **GINGER – 7,70**

Vodka | Elderflower- Syrup | Red Bull Organics Ginger Beer o, A

### Allergen list

- A** Gluten-containing grains **B** Crustaceans **C** Poultry eggs **D** Fish (except fish gelatine) **E** Peanuts  
**F** Soya beans **G** Milk from mammals (incl. lactose) **H** Edible nuts **L** Celery **M** Mustard  
**N** Sesame seeds **O** Sulphur dioxide and sulphites **P** Lupins **R** Molluscs, including snails, bivalves, squid