



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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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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Unsere Salate



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

Aus der Nudelküche



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 RAVIOLO WITH MEAT FILLING FROM THE TRATORIA - 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) - 8,90

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 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



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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 ^o	0,3l	4,40
Coca Cola Fanta Sprite Mezzo Mix ^o	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 ^G	3,20
Doppio	6,00
Cappuccino ^G	4,50
Latte Macchiato ^G	4,50
Hot Chocolate with Whipped Cream ^G	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 ^G	5,30

Draft Beers

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

Weizen Beer on Tap

Weihenstephan ^A	0,3l	4,30
Weihenstephan ^A	0,5l	5,60
Cola Weizen ^A	0,3l	4,40
Cola Weizen ^A	0,5l	5,60

Bottled Beers

Puntigamer Panther ^A	0,5l	5,60
Erdinger (dunkel) ^A	0,5l	5,50
Corona ^A	0,33l	5,00
Erdinger Natur Radler ^A	0,5l	5,50

Non - Alcoholic Bottled Beer

Erdinger Weizenbier ^A	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