

# 1896 – 2016

## 120 Years Hotel Regina



## OUR CLASSICS AND SEASONAL DISHES

### Small snacks

Pumpkin-chili soup with roasted pumpkin seeds <small>(g,o)</small>	4,20
Ham & cheese toast <small>(a,c,g,p)</small>	4,50
Viennese pork sausages with bread roll, mustard and horseradish <small>(a,m,p)</small>	4,80
Club sandwich (Roasted chicken breast, bacon, mountain cheese, iceberg lettuce, tomato, mayonnaise) <small>(a,g,m,p)</small>	9,80

### Starters

<b>From 2014</b> Marinated char filet with aromatic apple-horseradish chutney and roasted pine nuts <small>(d,g,h,o)</small>	11,20
Roastbeef with spicy pumpkin crumble and "Brezen" chips <small>(g,l,o)</small>	11,80

### Salads

Classic Caesars salad with chicken stripes <small>(a,c,d,g,m,p)</small>	8,00
Viennese salad with deep fried chicken stripes <small>(a,c,m,p)</small>	8,20
Autumn green salad with roasted oyster mushrooms, bacon and cheese stripes and roasted pine nuts <small>(g)</small>	12,90
Leaf salad with homemade dressing	
Small plate	3,70
Large plate	5,70
Mixed salad with homemade dressing	
Small plate	3,90
Large plate	5,90

\* Viennese dressing, Yogurt-herb-dressing, Italian dressing

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### Soups

Beef bouillon with vegetable julienne 3,50  
choice of liver dumpling, semolina dumpling or sliced pancakes  
(l), (a,c), (a,c), (a,c,g)

#### From 1986

Viennese "Soup pot" 4,80  
(root vegetables, boiled beef and noodles)  
(a,c,l)

### Vegetarian dishes

Mousse of yellow turnips and chickpeas on roasted sweet potato 13,70  
with ragoût from smoked tofu  
(f,g,n,o)

#### From 2014

Creamy pumpkin risotto 13,90  
with wild mushrooms and glazed Brussels sprouts leaves  
(g,o)

### Viennese Classics

#### The Classics

Veal escalope Viennese style with potato-lambs lettuce salad 16,50  
(a,c,g,m,p)

Boiled rump of beef served in soup with roast potatoes, 17,50  
cream spinach, chives sauce and apple-horseradish  
(a,c,g,l,m)

#### From 1955

Regina Plate 14,90  
Beef and pork filet tips in mushroom sauce,  
gherkin and small spinach dumplings  
(a,c,g,m,o)

#### From 2015

Saddle of venison with stained grape-fig ragoût, 19,90  
rosemary gravy and brown bread dumplings  
(a,c,g,l,o)

#### From 1965

"Beef roulade" on glazed root vegetables 16,80  
and chives-potato mousse  
(g,l,m)

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### Homemade "Regina Burger" optional with:

...beef, bacon, mountain cheese, caramelized onions, BBQ-Sauce  
tomato and cucumber relish, served with rocket salad 10,80

(a, c, g, o, m, n)

...crispy tranches of salmon filet, rocket salad, tomato,  
honey-mustard-dip, Balsamico-onions, horseradish and Brie cheese 10,30

(a, c, d, g, m, n)

All our burgers will be served with French fries

### Dessert

#### From 2014

Riesling cream with pear jelly and crispy pumpkin brittle in glas 5,60

(f, g, o)

#### From 1969

Savarin with portwine fruits and cinnamon cream 5,20

(a, c, f, g, o, p)

#### The Classics

Homemade apple strudel 3,90

(a, f, g, o, p)

Portion Vanilla sauce 1,50

*(preparation time: about 5 minutes)*

(g, o)

Viennese pancakes with curd or jam (per piece) 3,10

(a, c, g, o)

Emperor Franz Josef cake 3,50

(a, c, f, g, h, o)

(Exclusively available at the Kremslehner Hotels, also as a souvenir,  
in different sizes in cardboard or in a wooden box)

### Cheese

Duet of cheese with homemade chutney,  
walnuts, grapes and bread 12,40

(a, g, h, o)

### Place Cover

Butter or different spreads with small scones 2,50

(a, g, f, c, m)

Inclusive Prices in Euro / 2017

Allergy information after Codex recommendation:  
(a) containing gluten (b) shellfish; (c) egg; (d) fish; (e) peanut; (f) Soya; (g) milk or lactose;  
(h) edible nuts; (l) celery; (m) mustard (n) sesame; (o) sulphite; (p) lupines; (r) mollusk