



Panorama Bistro

Starters

Marillen cocktail  

Austrian apricots marinated in apricot brandy with vanilla syrup

i

Avalon Caesar salad

with coutons and parmesan cheese




a, c, d, g, i, k

Habsburger salad 

with crispy chicken strips, potato-red-radish salad, tomatoes and pumpkin seed, vinaigrette

a, d, i, k

Soups

Wachauer Kürbissuppe (Wachau-style pumpkin soup)   

with pumpkin seeds and pumpkin oil

g, i, j

Main Courses

Bavette alla Genovese (pasta and pesto)  

with roasted pine nuts and fresh Pecorino cheese

d, g

Herb-crusted, oven-baked cod

with dill sauce, grilled zucchini and herb rice


c, g

Pink-roasted duck breast

with prune sauce, red cabbage strudel and croquette

a, d, g, j

Endings

Marillenknödel (Wachau-style apricot dumplings) 

with vanilla sauce

a, d, g, h

Orange-segments salad with soaked goji berry and dried figs 

i

Chorherrenkäse, Elderflower and Carrot Rebel cheese

with Carr's crackers, walnuts, grapes and honey-ginger chutney

d, g, h, i

Cantaloupe, oranges, pineapple and pear 

Today's Wines

French Dog Blanc

El Vergal

Blush Rosé

Côtes de Gascogne France- 11.5%

Bodegas San Gregorio - Spain - 15% vol.

Gran Appasso - Italy - 12.5% vol.

 = Avalon Fresh  = Local specialty  = Vegetarian

a = eggs / b = peanuts / c = fish / d = gluten / e = crustaceans / f = lupines / g = dairy / h = tree nuts

i = sulfur dioxide and sulfites / j = celery / k = mustard / l = sesame seed / m = soy, soybeans / n = mollusks