



Dear Guests!

Thank you for your interest in our house.  
Chef Hannes Kärle and his team are looking forward to make your event a special culinary experience. Below you find a selection of our dish suggestions. You can combine the dishes with each other, and also vary or complement them. As we want to offer you the best possible quality, we ask you to choose **a unitary menu**. We are pleased to give you advise and assist you in designing your event.

We are looking forward to welcome you at the Hotel Sailer.  
Family Sailer & Team

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## Our Classics

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### Cold starters

<b>Assorted leafsalads</b>	C/F/L/M/O	€ 5,00
<b>Cold roast pork</b> with onion vinaigrette	L/M/O	€ 10,90
<b>Roastbeef</b> with celery-walnut salad & cranberry sauce	C/F/L/M/O	€ 12,50

### Soups

<b>Soup of beef with</b> milt croutons, sliced pancakes, sautéed cheese dumpling or Tyrolean bacon dumpling	A/C/G/L	€ 4,90
<b>Parmesan foam soup</b> with brown bread croutons	A/F/G/L/O/P	€ 7,20
<b>Barley soup</b>	A/G/L/O	€ 5,50
<b>Potato cream soup</b>	G/L/O	€ 5,90

## Warm starters

### Noodles

With slices of smoked salmon in dill-mustard cream sauce A/C/G/L/M/O € 12,50  
- as main dish € 16,50

### Roasted pike-perch fillet

with leaf spinach & saffron rice in truffle foam F/G/L/O € 16,80  
- as main dish € 20,90

### Barley risotto

with red cabbage chutney & warm breast of duck A/G/L/M/O € 17,90  
- as main dish € 21,90

## Main dishes

### Saddle of suckling pig

on braised cabbage with bread dumplings and bock beer sauce A/C/G/L/M/O € 15,90

### Tyrolean steak

with onion sauce, roast potatoes and green beans with bacon A/F/G/L/O € 18,50

### Fillet of beef

with seasonal vegetables, rosemary potato & pepper sauce A/G/L/O € 29,50

### Tyrolean roast beef

in vegetable-bacon sauce with spätzle and broccoli A/G/L/O € 18,90

### Chicken breast

filled with leaf spinach and green mould cheese,  
on paprika-courgette risotto A/G/L/O € 21;00

## Desserts

### Tyrolean apple strudel

with whipped cream A/C/G/H/O/P € 4,50

### Vanilla ice cream

with pumpkin brittle & pumpkin seed oil A/C/F/G/H/P € 6,50

### Cream strudel

in vanilla sauce A/C/C/O/P € 6,50

### Mousse from hay milk chocolate

with nut crumbles & pear stew A/C/F/G/H/O € 9,90

### Reduction – 4 course menu:

-10%

Cover:

€ 2,50 (pastry, butter & homemade spread)

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**A** (reals containing gluten) - **B** (Crustacean) - **C** (Egg) - **D** (Fish) - **E** (Peanut) - **F** (Soybeans) –  
**G** (Milk and lactose) - **H** (Nuts) **L** (Celery) - **M** (Mustard) - **N** (Sesame) - **O** (Sulphite) - **P** (Lupin) –  
**R** (Molluscs)

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