ALLI DI RESTAURANT



MEET AUNTIE HEIDI

Auntie Heidi is a true artist of life. She travels the world, from kitchen to kitchen, knows every butcher and vegetable farmer in the region, mixes and matches with imagination and soul. She creates Alpine soul food dishes and prefers dishes for sharing.

Good food, good mood. The more bowls and plates are on the table, the higher Auntie Heidi's spirits soar.

SOULFOOD JOURNEY

From a little bit of everything? Then Auntie's Soulfood Journey is the best choice. On the table comes a colorful journey through the menu and spontaneous creations from the various kitchens of the world.

Nicely arranged on plates in the center of the table, so that everyone can try Auntie Heidi's best ideas.

Menu € 49 per person



SALADS & STARTERS







Gasteiner mixed salad

pumpkin seed dressing | roasted seeds | crispy chicken drumsticks A, C, G, L, O

(without chicken vegan)

€ 15,80

glass noodle salad

mango | avocado | sesame chili dressing | sesame shrimp $_{B,\,F,\,N,\,O}$

(without shrimps vegan)

€ 21,20

Badeschloss etagere

bruschetta | burrata | smoked char from Bluntaufisch A. D: G: 0

€ 28,30

Quesadilla

toasted wheat tortilla | Pinzgauer mountain cheese | pulled beef | jalapenos | sour cream dip | tomato salsa A: G: O

€ 19,90

Flammkuchen

onion | Gastein valley bacon | sour cream | cress

onion | mushrooms | cress | soy yogurt (vegan)

€ 16,80

SOUPS

orange carrot soup

€ 10,30

levantine oriental lentil soup | lemon (vegan) ₩

€ 10,90

HAUPTSPEISEN

Alpine Black Angus burger

Alpine Black Angus beef patty | soft wheat bun | marinated red cabbage | lingonberry mayo | Pinzgauer mountain cheese | vegetable chips A, C, G, O

€ 31,20

Fish and Chips

char fillet from Bluntaufisch in Wildshut beer batter | crispy potatoes | vinegar | tartar sauce A, C, D, G, O

€ 29,70

flambéed trout

butterfly trout from Bluntaufisch | parsley butter | orange | almond rice | D, G, H, O

€ 27,60



Badeschloss duck leg

red onion confit | creamy sterz G, 0

€ 29,80





MAIN





DESSERTS





parmesan cheese bowl tagliatelle

black truffle | cream sauce A, C, G, O

€ 28,60

Bakmi Goreng

chicken satay | peanuts
A, C, E, F, N

(without chicken vegan)

€ 18,50

oven-baked potato from Walser Farmers

chive sour cream | smoked salmon D, G, O

€ 17,80

chocolate crème crûlée

tonka bean ice cream c, G

€ 15,40

Kaiserschmarrn

plum compote sorbet A, C, G

€ 14,10

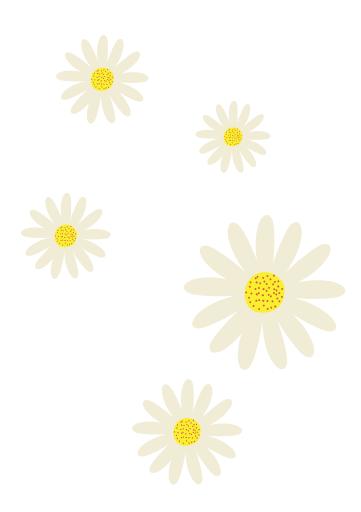
sorbet variation with fruits

€ 15,80



ALLERGENS

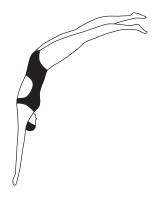
A Gluten | B Crustaceans | C Eggs | D Fish |
E Peanuts | F Soy | G Milk | H Nuts | L Celery |
M Mustard | N Sesame | O Sulfites | P Lupins |
R Mollusks





SCHLOSS BAR

HIGHBALLS & GOOD VIBES





TAUCHEN SIE EIN IN UNSERE SCHLOSSBAR-KARTE