



HOTEL
**NEUE
POST**

Zwieselstein - Sölden

OPENING HOURS KITCHEN:

Monday: Day of rest

Tuesday - Saturday: from 4:30 pm to 9 pm hot food

Sunday: from noon to 2 pm and from 4:30 to 9 pm hot food

MENU

STARTERS

Carpaccio

Rocket | Parmesan | Garlic Bread

Tyrolean Grey Cheese

Vinaigrette | Bread

Buffalo Mozzarella

Tomato Carpaccio | Garlic Bread

SOUPS AND BROTHS

Stock Pot ‚Suppentopf‘

Noodles | Vegetable Sticks | Beef | Chives

Tomato Soup

**Beef Broth with: ‚Frittaten‘ (Sliced Pancakes) | Noodles
or Fried Pearls**

Goulash Soup with Bread

FRESH SALADS

Mixed Salad

Roasted Chicken Breast | Garlic Bread

Fresh Leaf Lettuce

Roasted Beef Stripes | Garlic Bread

Salad (as side dish)

French dressing | Cocktail dressing | Balsamic vinegar | vinegar/oil

PASTA – NOODLES

Pasta ‚South Tyrolean Style‘ (‚Hirtennudeln‘)

Peperoni | Salami | Sugo | Mushrooms

Spaghetti Bolognese

Parmesan

Spaghetti aglio e olio

Parmesan

‚Schlutzkrapfen‘ (filled pasta) with Spinach and Ricotta

Brown Butter | Parmesan | Lettuce

Spaghetti aglio olio e scampi

VEGETARIAN OR VEGAN

‚Kaiserschmarrn‘ (Browned Omelette)

Roasted Plums | Apple Sauce | Mountain Cranberries

Cheese Spaetzle

Roasted Onions

Penne all'Arrabbiata

mild | spicy

Vegetable-Mushroom-Gröstl

with Fried Egg

Baked Potato

Herbal Dip | Grilled Vegetables

LOCAL DELICACIES

Tyrolean Ragout of Game

Spaetzle | Red Cabbage

,Tafelspitz` (Boiled Beef)

Vegetable Broth | Horseradish | Parsley Potatoes

,Wiener Backhendl` (Fried Chicken)

Sauce Tartare | Potato Salad

,Wiener Schnitzel`

Pork | French Fries

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Veal | Parsley Potatoes

Ragout with Champignon Mushrooms

Pork | Spaetzle | Lettuce

Roasted Beef with Onions ,Ötztal Style`

Roast Potatoes | Green Beans with Bacon

Rumpsteak

Herb Butter | Pepper Sauce | Potato Wedges | Grilled Vegetables

Mixed Grill

French Fries | Vegetables

Farmer Goulash

Bread Dumpling | Egg | Pickled Gherkin

FROM TYROLEAN WATERS

Längenfeld Trout Fillet

Parsley Potatoes | Lemon Mousse | Lettuce

Ötztal Char Fillet

Parsley Potatoes | Lemon Mousse | Lettuce

TO ORDER IN ADVANCE

(for 2 Persons at least)

Cheese Fondue

Vegetables | Bread Cubes

Fondue Bourgignonne

Oil | Beef fillet | French Fries | Garlic Bread | Salad |
Sauces/Dips | Vegetables

Fondue Chinoise

Soup | Beef | Pork | Chicken | Shrimps | French Fries |
Vegetables | Sauces/Dips

Spareribs

Baked Potato | Garlic Bread | Cole Slaw | Sauces

Pork Knuckle

Cole Slaw | Dumplings

Chateaubriand sous vide

Pepper Sauce | Potato Wedges | Vegetables

DESSERTS & SWEETS

Pancakes

Chocolate | Apricot | Mountain Cranberries |
Vanilla Ice | Cream

Plum Dumplings

Vanilla Sauce

Chocolate - Soufflé

Berries | Cream

CAKES AND STRUDEL

Apple Strudel

Curd - Apricot Strudel

Plum Cake

Apricot Cake

optionally with
Cream

Vanilla Sauce

Vanilla Ice

