



## ONE POT DISHES

Cook like a local! With a little help from our chef Ela. We would like to inform you that orders have to be made at the Kaiser Deli until 3 pm on the previous day.

To guarantee a hassle free cooking experience, we recommend only preparing one dish at a time.

Prices in € including all taxes.

Subject to change



Please mark your choice with a cross and indicate the desired quantity next to it.



- Kasspatzl with Salad** 10  
Preparation: Put into 180° (circulating air) preheated oven for 15 minutes. Garnish with roasted onions and chives. Add our housedressing to the salad and enjoy your meal!
- Spinach dumplings with cheese sauce and salad** 10  
Preparation: Let the dumplings simmer in salted water for 10 minutes while slowly heating up the cheese sauce in another pot. Add our housedressing to the salad and enjoy your meal!
- Escalope of veal vienna style with parsley-potatoes cranberry jam and salad** 16  
Preparation: Heat up the escalopes at 180° (circulating air.) Toss precooked potatoes, butter and parsley into a pan and cook for about 2 min. on medium heat. Add our house dressing to the salad and enjoy your meal!
- Beef goulash with bread dumplings and salad** 14  
Preparation: Let the dumplings simmer in salted water for 10 minutes while slowly heating up the goulash in another pot. Add our house dressing to the salad and enjoy your meal!
- Pork Spare Ribs with bread, horseradish, mustard and cabbage salad** 12  
Preparation: Simply heat up the spare ribs at 180° (circulating air). Enjoy your meal!

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Name

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Datum

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Zimmernummer

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Lieferung (Uhrzeit)  
in Ihr Zimmer

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Abholung (Uhrzeit)  
im Kaisers Deli



KAISERLODGE

Am Berg. Am See.