



ONE POT DISHES

Cook like a local! With a little help from our chef Ersin. 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.



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- Kasspatzl with Salad** 12
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** 12
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** 19
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** 16
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!
 - Styrian crispy fried chicken salad** 14
Preparation: Simply heat up the fried chicken at 180° for 5-7 minutes (circulating air). Pour dressing over salad and enjoy your meal!

name

date

room number

delivery (time)
to your room

pick up (time)
at Kaisers Deli



KAISERLODGE

Am Berg. Am See.