

BREAKFAST CLUB

PANO°- SOURDOUGH BREAD

PANO° Classic 🌱
tomato salsa / avocado
babyspinach / poached egg
yeast hollandaise 15

Upgrade
smoked salmon 6
jamón Ibérico ham 8

Strammer Benedikt
ham / mountain cheese
poached egg / hollandaise
herb salad / horseradish 15

MORNING SWEETS

Sky Garden 🌱🌱
seasonal fruits
and berries 8

Upgrade
with Greek yogurt
cashew / honey 3 🌱

Granola Gundi 🌱
Greek yogurt / turmeric
granola / banana
berries 11

Overnight Oats 🌱🌱
oats / chia / almonds
applesauce / berries 11

Frenchtoast-Tiramisu 🌱
brioche / mascarpone cream
homemade vanilla ice cream
espresso shot 13

PANO°- CROISSANT

The Original 🌱
butter / jam 6

Rooftop Classic 🌱
toasted croissant
scrambled eggs / chives
maldon salt 10

Upgrade Brooklyn
bacon / cheddar
red onion 4

Upgrade Skyline
smoked salmon / avocado
capers / lemon / dill 6

BAKERY AND TOPPINGS

butter croissant 3,5 🌱
sour dough bread
toastet 2 🌱🌱
2 pieces of pastry 2 🌱🌱

organic fried egg 2,8 🌱
scrambled eggs
from 2 organic eggs 6
soft-boiled
organic egg 2,8 🌱
poached organic egg 2,8 🌱
smoked salmon 8
bone-in ham 4
mountain cheese 4
½ avocado 4 🌱🌱
butter 2 🌱
jam 2 🌱🌱
nutella 2 🌱

BEVERAGES

freshly squeezed
orange juice 0.2l 4,2

Bubbles

Prosecco / vineyard Le
Manzane / San Pietro di
Feletto 0,1l 5,9
EDELWEISS sparkling wine
rosé 0,1l 5,7
champagner Taittinger
Brut Reserve 0,1l 13

Coffee

espresso⁷ 3,5
espresso macchiato⁷ 3,8
double espresso⁷ 5,1
double
espresso macchiato⁷ 5,3
cup of coffee⁷ 4,1
mug of coffee⁷ 5,2
cappuccino⁷ 4,5
café au lait⁷ 4,8
café latte macchiato⁷ 4,8

Our coffee specialties are
also available with oat or
soy milk.
extra charge 0,2

Hot chocolate 4,3
with cream 4,9
with 2cl of rum 6,2
with rum and cream 6,8

Tea 4,2

darjeeling
assam
English breakfast
earl grey
chamomile
rooibos
peppermint
herbal
green
fruits

with milk or lemon 4,7
with 2cl rum 6,2

🌱 vegetarian
🌱🌱 vegan

APPETIZER

ceviche

sea bass / gooseberries
bell peppers / red onion
popcorn 21

beef tartar

brioche / radish
spinach / yeast cream
farmhouse caviar 22

upgrade

Salzburger 10 g caviar
by Walter Gröll 28

burrata

fennel / orange
candied walnut
focaccia 19

SALAT CAROUSEL

ceasar salad

Romaine lettuce / parmesan
croûtons / cherry tomatoes
caesar dressing 17

PANO° Salad

lettuce / avocado
radishes / tomato
cucumber / beetroot
balsamic - herb -
vinaigrette 17

Greek Salad

lettuce / tomato
cucumber / feta / olive
bell pepper / red onions
balsamic - herb -
vinaigrette 17

TOPPINGS

beef filet steak Lady's cut
140 g 20

Lamb chop 20

crispy fried chicken leg 8

octopus 16

tuna steak 140 g 18

FROM THE GRILL

Sulmtal chicken breast

herb-butter-broth 17

Lamb chop

gremolata 28

rib eye steak of German

heifer 280 g

veal ju 39

beef filet of German heifer

Lady's Cut 170 g 30

Gentleman's Cut 230 g 39

tuna steak

gremolata / olive oil
lime 23



oktopus


pointed bell peppers
olives 22


celery steak



sumac teriyaki
herb panko 17

Composed side

fries 6  

rosemary potatoes 6 

green asparagus 7 

pointed bell peppers 6  


grilled lettuce heart

caesar style 6


fried potato salad 7


The Finish



hollandaise 3 

truffled mayonnaise 2 

veal ju 3

herb-butter-broth 3 

herb butter 2 

gremolata 2  

cover 4

lunch upon request,

A dinner essential

PANO° CLASSICS

clear beef broth

sliced pancakes / vegetables
chives 7

bouillabaisse PANO°

sauce rouille / baguette
appetizer 18
main course 29

Viennese Schnitzel

potato salad
cranberries / lemon 32

spaghetti al pomodoro

basil / olive oil
parmigiano reggiano 17

rigatoni ossobucco

shredded veal shanks
cherry tomatoes / burratina
rocket salad 25

PANO° Smashed Burger

angus beef / cheddar
onions / pickles
fries or salad 24

SWEETS

Apple strudel

or quark strudel 6,5

vanilla ice cream 3

vanilla sauce 3

cream 2

Milk and chocolate

Guanaja chocolate
almond crème / raspberry
sour cream ice cream 14

Kaiserschmarrn

apple sauce / plum roast
homemade vanilla ice
(25-minute waiting time)



For 2 persons 32



Fresh strawberries



homemade vanilla
ice cream 10



Homemade sorbet & ice cream

Sorbet

basil-lemon 4  

lemon 4  

raspberry 4  

mango 4  

Ice cream

sour cream 4

vanilla 4

 vegetarian

  vegan

TAPAS & SNACKS

TAPAS

Gillardeau oysters 3 piece
lemon / shallot vinaigrette
cheddarbread 18

Falafel 🌿🌿
hummus / beetroot
coriander / red onions 12

Gambas al Ajillo
garlic / peperoncini
roasted bread 16

Jamón-Ibérico-ham 17

**Chupadados olives and
pointed bell peppers** 5 🌿🌿

SNACKS

octopus hotdog
coleslaw / miso
lacto-ketchup / fennel 16

**Portuguese vintage
sardines**
torched straight
from the can / lemon
grilled bread 13

Pano° Fries
parmesan hollandaise
chive / bell pepper 9

grilled focaccia 3 🌿🌿

TARTE FLAMBÉE
von 11-18 Uhr

Elsass
fromage blanc / bacon
onion / leek 17

Mediterran 🌿
fromage blanc / tomato
burrata / basil
pine nuts 18

PANO°
fromage blanc / Jamón
Ibérico / rocket salad
olives 21

Upgrade
Salzburger caviar 10g
by Walter Grüll 28



🌿 vegetarian
🌿🌿 vegan



SWEETS









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or quark strudel** 6,5
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Fresh strawberries
homemade vanilla
ice cream 10

HOMEMADE SORBETS & ICE CREAM

Sorbet &
basil-lemon 4  
lemon 4  
raspberry 4  
mango 4  

Ice cream
sour cream 4
vanilla 4






DIGESTIF

A.H. Riise
Britische Jungferninseln
Black Edition 4cl 20,2

Baileys
Irischer Sahne-Whiskeylikör
4cl 5,7

Nonino
Antica Cuvée Riserva
2cl 7,2

2023 Apasionado
José Pariente
Sauvignon Blanc
Weingut Rueda / Kastilien-
León / ES 0,5l 45

 vegetarian
  vegan

