


BREAKFAST CLUB

PANO°- SOURDOUGH BREAD



PANO° Classic 
tomato salsa / avocado
baby spinach / poached egg
hollandaise 15


Upgrade
smoked salmon 4
jamón Ibérico ham 6


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


MORNING SWEETS

Croissant 
butter / jam 7


Sky Garden  
seasonal fruits
and berries 8

Upgrade
with Greek yogurt
cashew / honey 3 

Granola Gundi 
Greek yogurt / turmeric
granola / banana
berries 11

French toast tiramisu 
brioche / mascarpone cream
homemade vanilla ice cream
espresso shot 13






PANO°- CROISSANT










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
toasted 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 0,4

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

Tea 4,2
various varieties

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

Zeichenerklärung:
1) mit Farbstoff(en) 2) mit Konservierungsstoff(en) 3)
mit Antioxidationsmittel(n) 4) mit Geschmacksverstär-
ker(n) 5) geschwärzt 6) mit Phosphat 7) koffeinhaltig
8) chininhaltig 9) mit Süßungsmittel(n) 10) enthält
eine Phenylalaninquelle 11) gewachst 12) mit Taurin
13) geschwefelt 14) mit Aroma

 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 Grüll 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

Irish 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

Irish lamb chop

gremolata 28

rib eye steak of German

heifer 280 g

39

beef filet of German heifer

Lady's Cut 170 g 30

Gentleman's Cut 230 g 39

tuna steak

gremolata / olive oil
lime 25



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 3,5 

truffled mayonnaise 2 

veal jus 3,5

herb-butter-broth 3 

herb butter 2 

gremolata 2  

cover charge per person 4

bread loaf / butter with
toppings / olive oil

lunch upon request,
mandatory from 5 PM onward

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mit Taurin 13) geschwefelt 14) mit Aroma

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 33

spaghetti al pomodoro

basil / olive oil
parmigiano reggiano 17

rigatoni ossobucco

shredded veal shanks
cherry tomatoes / burratina
rocket salad 27

PANO° Smashed Burger

angus beef / cheddar
baby spinach
jalapeño mayonnaise
onions / pickles
fries or salad 26

SWEETS

Milk and chocolate

Guanaja chocolate
almond crème / raspberry
sour cream ice cream 14

Kaiserschmarrn

apple sauce / stewed plums
homemade vanilla ice
(25-minute waiting time)

For 2 persons 36

Fresh strawberries



homemade vanilla ice
cream 11



Affogato



Espresso / vanilla ice
cream / pistachio 8



Homemade sorbet & ice cream

Sorbet

basil-lemon 4,5  

lemon 4,5  


raspberry 4,5  


mango 4,5  

Ice cream

sour cream 4,5

vanilla 4,5

 vegetarian

  vegan

TAPAS & SNACKS

TAPAS

Gillardeau oysters 3 piece
lemon / shallot vinaigrette
cheddarbread 18

Falafel 3 piece 🌿🌿
hummus / beetroot
coriander / red onions 12

Gambas al Ajillo
garlic / peperoncini
roasted bread 16

Jamón-Ibérico-ham
aged 24 months 16

Manchego Cheese DOP
aged 24 months
truffle honey 14

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

SNACKS

octopus hotdog
coleslaw / miso
lacto-ketchup / fennel 16

Portuguese vintage sardines
flamed served straight
from the can / lemon
grilled bread 13

Pano° Fries
parmesan hollandaise
chive / bell pepper 9

grilled focaccia 3 🌿🌿

bread loaf 3,5 🌿🌿

TARTE FLAMBÉE

available from 11-6

Elsass
fromage blanc / bacon
onion / leek 17

Mediterran 🌿
fromage blanc / tomato
stracciatella di
bufala / basil / pine nuts
18

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

Upgrade
Salzburger caviar 10g
by Walter Grüll 28

DRINKS

**2023 Riesling Ried
Zehetnerin Bio**
vineyard Mantlerhof
Gundersdorf / Kremstal / AT
47 / 1/8 8

2024 Rotgipfler Bio
vineyard Johanneshof
Reinisch Tattendorf
Thermenregion / AT 36

2023 Primitivo „Rifugio“
vineyard Conti Zecca
Salento 48



🌿 vegetarian
🌿🌿 vegan



SWEETS

PANO CLASSIC

Milk and chocolate 🌿
guanaja chocolate
almond crème / raspberry
sour cream ice cream 14

Fresh strawberries 🌿
homemade vanilla
ice cream 11

Kaiserschmarrn 🌿
apple sauce / stewed plums
homemade vanilla ice
(25-minute waiting time)
for 2 persons 36

Affogato 🌿
Espresso / vanilla ice
cream / pistachio 8

**Apple strudel
or quark strudel 6,5** 🌿
available from 11-6
vanilla ice cream
(Mövenpick) 3
vanilla sauce 3
cream 2

HOMEMADE

sorbet
basil-lemon 4,5 🌿🌿
lemon 4,5 🌿🌿
raspberry 4,5 🌿🌿
mango 4,5 🌿🌿

ice cream
sour cream 4,5 🌿
vanilla 4,5 🌿

Upgrade
2cl Belvedere Wodka 4,6
0,1l Prosecco 5,9

Sgroppino 🌿🌿
lemon sorbet / gin
prosecco 13

Exotic Coco 🌿🌿
mango sorbet / malibu
pineapple / lime
coconut chips 10

CAKE OF THE DAY?
JUST ASK US.

EISBECHER

MÖVENPICK
available from 11-6

Eispresso 🌿
1 scoop ice cream of your
choice / 1 Espresso 8

iced coffee 🌿
2 scoops crème vanilla
coffee / whipped cream 10

hot love 🌿
3 scoops crème vanilla
warm raspberry ragout
whipped cream 11

Coup Danmark 🌿
3 scoops crème vanilla
warm chocolate sauce
whipped cream 11

banana split 🌿
2 scoops crème vanilla
1 scoop chocolate chips
banana / chocolate sauce
whipped cream 12

Baileys cup 🌿
1 scoop chocolate chips
1 scoop peanut
Baileys / peanuts
whipped cream 10

strawberry & yogurt 🌿
1 scoop strawberry cream
1 scoop crème vanilla
greek yogurt / fresh
strawberries / granola 10

ice dwarf 🌿
1 scoop crème vanilla
1 scoop strawberry cream
Smarties / whipped cream
5,5



🌿 vegetarian
🌿🌿 vegan

ICE CREAM FLAVOURS MÖVENPICK

available from 11-6

creme vanilla 3 🌿
chocolate chips 3 🌿
strawberry cream 3 🌿
La Laitiere peanut 3 🌿

DIGESTIV

A.H. Riise Rum
british virgin island
Black Edition 4cl 20,2

Baileys
irish creamy whiskey liquer
4cl 5,7

Nonino Grappa
Antica Cuvée Riserva
2cl 7,2

HOT DRINKS

Coffee
Espresso⁷ 3,9
double espresso⁷ 5,5
cup of coffee⁷ 4,5
mug of coffee⁷ 5,6
Cappuccino⁷ 4,9
milk coffee⁷ 5,2
café latte macchiato⁷ 5,2

Our specialty coffees are
also available with oat or
soy milk.
Surcharge: 0.4

hot chocolate 4,7
with cream 5,3
with 2cl rum 6,6
with rum and cream 7,2

Tea 4,7
various varieties

with milk or lemon 5,2
with 2cl rum 6,7