

Allergen Information According to the Code Recommendation:

A	Gluten-containing grains	B	Crustaceans	C	Egg
D	Fish	E	Peanut	F	Soy
G	Milk or lactose	H	Edible nuts	L	Celery
M	Mustard	N	Sesame	O	Sulphites
P	Lupines	R	Molluscs		

Designations are provided if the designated substances or products created from these substances are contained in the end product as an ingredient. The 14 main allergens are labelled according to legal stipulations (EU – Food Information to Consumers Regulation 1169/2011). In addition to these, there are also other substances that can induce food allergies or intolerances. Despite the fact that our food is prepared with great care, traces of other substances, used during the production process in the kitchen, may be contained in our foods in addition to the designated ingredients.

Dear Guest! Information about allergy or intolerance-inducing ingredients in our foods is available from our service personnel upon request.

Prices in euros incl. VAT and all taxes. For allergen information ask our service-team.
www.restaurant-maria-loretto.at



Our appetizers creations

Langoustine carpaccio , tomato-pesto, limecaviar, bread	24.90	(A,B,L,O)
Trout caviar on ice, butter, toast	22.90	(A,D,G)
Imperial caviar Nr. 1 , 10 g, Amur Stör , butter, toast	39.90	(A,D,G)
Smoked fish variation (salmon, trout, cod) horseradish cream, butter, bread	23.90	(A,D,G,L,M,O)
Spaghetti aglio olio e peperoncino (hot)	11.90	(A,C,G,O)
1/2 dozen Burgundy snails with spiced butter, cheese au gratin	22.90	(A,G,L,M,O,R)
Starter plate „Maria Loretto“ , (fish & meat) bread	27.90	(all allergens)
Stuffed carpaccio , wafer-thin beef tenderloin, fresh parmesan, bread	22.90	(A,G,L,M,O)
Prawn cocktail with fresh fruits, bread	19.90	(A,B,C,G,L,M,O)
Baked feta cheese with salad, Dip	16.90	(A,C,G,L,M,O)
Zucchini goat cheese salad whith dates, almonds, mangodressing	18.90	(H,L,M,O)
		(without goat cheese and bread)  
Chickpea salad with sesam marinade, chilli, spring onions	17.90	(H,L,M,N,O)  

Soups ...

Fish soup „Maria Loretto“ with game fish, bread	16.90	(A,B,D,L,O,R)
Cream of tomato soup , buffalo mozzarella	7.90	(G,L,O) (without buffalo mozzarella)  
Onion soup with Pernod, cheese au gratin	8.90	(A,G,L,O)
French cream of garlic soup with prawns, garlic bread	7.90	(A,B,G,L,O) (without garlic bread) 
Beef soup with pancake strips	5.40	(A,C,G,L)

Speciality noodles and pasta

Grandma’s homemade spinach pasta pockets with fresh parmesan and browned butter	16.90	(A,C,G,L,O)
Homemade pumpkin pasta pockets with sage, fresh parmesan and browned butter, 16.90	16.90	(A,C,G,L,O)
Carinthian stuffed pasta pocket with salad	16.90	(A,C,G,L,M,O)
Upper Carinthian pasta pockets stuffed with meat served with sauerkraut	16.90	(A,C,G,L,O)
Mixed Carinthian noodle platter	19.90	(A,C,G,L,O)
Calamarata (Pasta) with pistachio cream and burrata	21.90	(A,C,G,L)

Cover charge 3.20 (A,C,D,G,L,M,O)

Our appetisers and salads are marinated using our own marinade (L,M,O)



vegan



glutenfree

Lake meets sea

Whole Trout prepared to your liking (lemonbutter/capers garlic/olivoil almond butter poached in broth) herb potatoes, mixed leaves	26.90	(A,C,D,G,L,M,O)
Pike perch, grilled or baked , herb potatoes	25.90	(A,C,D,G,L,O)
Grilled sole with wasabi-lime-risotto	35.90	(A,D,G,L,O)
Grilled baby monkfish with horseradish purée and grilled vegetables	29.90	(A,D,G,L,O)
Mixed fish platter „Maria Loretto“ (freshwater & sea fish), herb potatoes, mixed leaves	29.90	(A,B,D,G,L,M,O,R)
Grilled Salmon fillet , teriyaki, wok vegetables, rice	28.90	(A,D,L,O)
Scallops au gratin (4 pieces), bread	24.90	(A,G,L,M,O,R)
Grilled calamari , bread, mixed leaves	25.90	(A,G,L,M,O,R)
Fish platter „Maria Loretto“ for 2 (freshwater & sea fish), with herb potatoes and mixed leaves per person	33.90	(A,B,D,G,L,M,O,R)
Shelled giant prawns , baked potatos, avocado, tomatoe, bell-pepper, sour cream	32.90	(A,B,G,L,M,O)
Rock shrimps , piri piri, aioli, bread, mixed leaves	35.90	(A,B,G,L,M,O)

Our fish dishes are prepared with olive oil with garlic. (O)

Lovely turkey dishes

Turkey cordon bleu with „rösti“ potato fries 20.90 (A,C,G,L,M,O)

Meat enjoyments

„Wiener Schnitzel“ made with austrian veal with mashed potatoes, cranberries	29.90	(A,C,G,L,O)
Various grilled pieces of meat (beef, calf, lamb, turkey), herb butter, jungle french fries (cheddar, bacon, spring onions)	27.90	(G,L,M,O)
Rump steak medium with corn, aioli, avocado, jalapenos, goat cheese	36.90	(G,L,O)
Filet steak with a fiery pepper-chilli sauce or maple butter, parmesan-truffle fries and grilled vegetable	49.90	(A,C,G,L,M,O) (+ rock schrimps 9,90)
Roasted veal liver with pea rice, cranberries	29.90	(G,L)
Boiled beef (Tafelspitz) with root vegetables, roast potatoes, creamed spinach an apple -horseradish	28.90	(A,G,L,O)
Medium fried saddle of lamb in a pistachios crust, stuffed aubergine with ricotta, (approx. 20 min. wait)	39.90	(A,G,H,L,O)
Stroganoff sirloin tips , (bell pepper, cucumber), pasta	34.90	(A,C,G,L,M,O)

Coconut vegetable curry with rice 19.90 (L,M)  

Sweet impressions

Mousse au Chocolat	10.90	(C,G,H,O)
Lemon sorbet (Prosecco & vodka)	9.90	(G,O)
Mango-Coconut-Parfait with rum	12.90	(C,G,O)
Tiramisu	9.90	(A,C,G,O)
Pancakes stuffed with apricot jam or cranberries	8.90	(A,C,G,O)
pancakes with vanilla icecream and homemade chocolate sauce	12.90	(A,C,G,H)
Carinthian ice cream dessert with cinnamon-plumps	10.90	(A,C,G,H,O)