



Moments of Happiness

Everyone knows them, those moments when everything is just right. This wonderful feeling of light-heartedness, joy, lightness, laughter.
It's the moments in the great outdoors, over a glass of wine, over a good meal.
... alone or with a loved one.

Unfortunately, you will have to continue to do without these moments in our premises.
However, you should not be denied a good meal together with your loved ones - we cook for you and you enjoy!

Let us convince you of our qualities, which you can not only see but also taste them.
Our kitchen team - led by our chef Manaf Tchédre - will spoil you with delicious, fresh dishes.
In the future, you will always find new dishes on our menu, which we will serve freshly prepared for you to take away.

We are pleased to be able to serve you in this way and wish you all the best.
Above all - stay healthy!

Your

Andrea Derr and family & the PANORAMA team



Soups

Beef bouillon

5,90

beef bouillon with three dumplings and fresh parsley A,B,C,E

Starters and salads

Small market salad

5,20

dressed with homemade PANORAMA dressing 1,3,C,D

Mozzarellasticks

7,60

served with Mango-Ananas-Sauce garnished with salad 6,A,B,C

Mixed salad

12,90

dressed with homemade PANORAMA dressing and baguette,
served with baked feta cheese 1,3,A,B,C,D

Fish

Homemade pockets filled with salmon

15,60

tossed in butter served with salad A,B,C,F

Vegetarian and vegan dishes

Swabian spaetzle with cheese and roasted onions

11,20

and stripes of leek and carrot served with salad 2,11,A,B,C

The vegetarian trio

14,40

with feta cheese in sesame, celery and baked mushrooms, served with salad
and two dips 5,A,B,C,H

Pan-fried main dishes...

Breaded schnitzel „Wiener Art“ **12,80**
with french fries and salad A,B,C

Cordon Bleu **14,90**
with french fries and salad A,B,C

Gourmet Burger **16,90**
enjoy an Angus burger in a focaccia bun with
Red wine and onion chutney, crisp lettuce, chilli cheese burger sauce,
tomatoes and cheddar cheese, served with wedges and herb curd 2,A,B,H

PANORAMA pan **19,90**
Roasted rump steak, pork medallion and chicken breast fillet
on gratinated vegetables, served with duchess potatoes 2,A,B,C

Steaks

Frankonian roast beef **22,90**
served with homemade spaetzle and salad 11,A,C

Argentine Rump Steak **22,90**
with homemade herb butter, french fries and salad 1,3,B,C,D

Side dish change:
Cheese spaetzle

Surcharge EUR 3.50

You are also welcome to order our main dishes as a senior citizen's plate!
Price reduction EUR 2,00

... a small dish in the evening? (from 5 p.m.)

Cold sausage salad with piquant dressing	1,2,3,4,6,C,D,E	6,50
Cold sausage salad Swiss style	1,2,3,4,6,C,D,E	7,40
„Strammer Max“		7,40
bread with cured or boiled ham and fried egg	2,3,4,6,B,C,D,E,H	

... for children

French Fries with ketchup or mayonnaise	5,B,C	4,50
Homemade spaetzle with sauce	11,A,C	4,50
Small schnitzel		7,90
with French Fries and ketchup or mayonnaise	5,A,C	
Two pork medaillons		10,50
served with croquettes and cream sauce	1,A,B	

Are you allergic? Please ask our staff.
We are available to provide advice and information where required.

Note:

We fry our food in ghee ,
This contains colorings and flavorings .

All fried foods may contain traces of. Gluten and sesame.

Ingredients: 1=artificial colouring, 2=preservatives, 3=antioxidant, 4=flavor enhancer, 5=sweetener, 6=phospat,
7=containing caffeine, 8=containing chinin, 9=sulphurized, 10=Taurin, 11=E100 Curcumin

Allergen labeling: A=Cereals containing gluten, B=Lactose, milk and milk products, C=Egg and egg products,
D=Mustard and products thereof, E=Celery and products thereof, F=Fish and fish products, G=Crustaceans and crustacean products,
H=Sesame and sesame products, I=Molluscs, J=Sulfur dioxide and sulphite, K=Peanuts and products thereof,
L=Soybeans and products thereof, M=Nuts, N=Lupine

... something sweet to finish?

Variety of ice cream with whipped cream **6,90**
(Flavors: vanilla, chocolate, strawberry, walnut) 1,B,M

„Heiß auf Eis“ **6,90**
Vanilla ice cream with your choice of either hot raspberries or cherries served with whipped cream 1,B

Fruit sundae **6,90**
vanilla and strawberry ice cream with homemade fruit salad, whipped cream and raspberry sauce 1,B

Nut sundae **6,90**
chocolate and walnut ice cream with chocolate sauce, whipped cream and walnuts 1,B,M

Pineapple sundae **6,90**
vanilla and chocolate ice cream with white rum and whipped cream 1,B

Variation of sorbet **7,80**
served with fresh fruit B (lemon sorbet without B)

Iced chocolate or coffee **5,90**
with whipped cream and vanilla ice cream 1,B

Warm apple strudel with whipped cream **6,90**
with your choice of either vanilla ice cream or custard A,B,C,K,M

Three nougat or apricot dumplings **7,90**
served with custard A,B,C,M,L

Chef's suggestion

Original wine-growers truffels **5,80**
from Becksteiner Winzer (3 piece)
with a cup of espresso

Affogato al Caffé **3,90**
one scoop of vanilla ice cream in a cup of espresso 1,B