

WELCOME!

RESTAURANT PANO VISUM

Spiro is Latin for "I breathe", **Domus** means the house. Spirodom represents a house of breathing, a place to stop for a moment and respire.

PANO VISUM means panoramic view:

Sitting in our restaurant you can admire the surrounding mountains of national park Gesäuse and the world-renowned Benedictine monastery Admont.

PANO VISUM represents local, fresh, Styrian cuisine on highest level:

Nature is our ideal - this is why we leave all our foods as natural as possible. We particularly purchase all our products by local partners, persons who are connected to us and we can trust on.

That is how we live cooperation.

PANO VISUM brings history in our house:

All our wines come from hundreds of years old wine yard "Dveri Pax", who is in passion of the Benedictine monastery Admont.

Famous four their variety and fruity freshness, already the Austrian Emperor was impressed by the wines of "Dveri Pax".

They not only open sins, but also new inspire.

Respire and enjoy, being our guest in Spirodom – the house of breathing.

MANAGED BY



RIMC
Hotels & Resorts

Hotel Spirodom

Eichenweg 616 · 8911 Admont · AUSTRIA
Tel.: +43 3613 36600 · Fax +43 3613 36600 - 10
E-Mail: rezeption@spirodom.at · www.spirodom.at

Opening hours:

Restaurant PANO VISUM:

Breakfast: 07.00 am to 10.30 am
Dinner: 06.00 pm to 09.00 pm

Bar:

Coffee & cake: 03.00 pm to 04.30 pm
Snacks: 09.00 am to 10.00 pm

Menu

Starters

- Fried chicken salad "Styria style"** € 11,50
leaf salad, breaded chicken breast, bacon and pumpkin seed oil A, C, G, L, M, O
- Goat cheese pralines** € 10,50
with pear, rocket salad and shredded pumpkin seeds G, L, M, O
- Prime boiled beef in aspic** € 9,50
with onion jam and leaf salad L, M, O
- Fresh salad from buffet** € 4,90

Soups

- Pumpkin cream soup** € 4,50
with piece sesame-puff pastry A, L, M, O
- Goose soup** € 5,20
with breadcrumb-dumplings and vegetables A, C, G, L, M, O
- Beef broth** € 3,90
with pancake stripes, semolina-dumplings or cheese-dumpling A, C, G, L, M
- Chestnut cream soup** € 5,20
with prosciutto and pear G, L, M, O

Local cuisine

Braised knuckle of lamb	€ 18,50
with vegetables and semolina-dumplings A, C, G, L, M, O	
Fried pike-perch fillet	€ 18,50
with truffled white cabbage and potato noodles A, C, D, G, L, M, O	
Trout Meunière	€ 17,50
with boiled potatoes and almond butter A, D, G	
“Wiener Schnitzel”	€ 18,90
breaded veal cutlet “Vienna Style”, parsley potatoes, and cranberries A, C, G	
Prime boiled beef	€ 17,50
with horseradish bread sauce, sauté potatoes, root vegetable and horseradish apple sauce A, G, L, M	
Chicken breast “Saltimbocca”	€ 16,50
with grilled vegetables and parmesan casserole A, C, G, L, M, O	
„Gesäuse-Burger“	€ 15,00
100% venison, brie, celery salad, bacon, apple slice, lettuce, Cumberland sauce and French fries A, C, G, L, M	

Vegetarian meals

Pasta with blue cheese	€ 8,80
with walnut and pear A, C, G, L, M, O	
Pumpkin goulash with pumpkin seeds	€ 9,50
with buttered potatoes and sour cream G, L, M, O	

Steaks

Beef filet steak (200 gr) € 29,90

with grilled vegetables, baked potatoes, chive-cream and herb butter G, L, M, O

Grilled slice of Roast beef (200 gr) € 25,90

with celery and thyme-gnocchi A, C, G, L, M, O

Dessert

Chestnuts-tartlets € 6,50

with pear A, C, G, O

Mocha-parfait € 6,80

with Tonka bean and fruits in run C, G, O

curd cheese-nougat-dumplings € 6,50

in sweet breadcrumbs and spice pineapple A, C, G, O

preparation time approximately 20 minutes

Food Information Regulation

Degree of propagation and information about unpacked food, containing substances or products, which can activate allergies or incompatibility. Due to EU-Food Information Regulation, starting on 13th of December 2014 it's necessary to inform about allergens (listed in Annex II) also in unpacked food. This information requirement is also fulfilled by a hint that information can be given verbal on enquiry, fixed on a well visible and clear readable point.

List of allergens:

A cereals containing gluten

B crustaceans

C egg

D fish

E peanuts

F soybeans

G milk

H nuts

L celery

M mustard

N sesame

O sulphites

P lupine

R molluscs