

PANORAMA RESTAURANT SATTEL



Welcome!

The Sattel Team is delighted to welcome you.

We wish you a wonderful stay

PANORAMIC TERRACE WORKSHOPS / EVENTS

Feel free to ask us for more information. We offer the perfect location for your event as well.

EUR CHF

ZMORGAT'S AMBERG

Ein guter Tag fängt morgens an.

9:00 - 11:00

THE SWEETS

GIPFELI (A|C|E|G|H|N)

with butter and jam

5,50 5,50

BRUSCHETTA (A|C|E|G|H|N)

with butter and honey

5,50 5,50

JOGHURT BOWL (F|G|E|H|A)

with honey, fruits and granola

7,50 7,50

THE CLASSICS

CIABATTA VEGGIE (A|C|E|F|G|H|N)

with guacamole, poached egg, rocket and sprouts

12,50 12,50

CIABATTA SPECK (A|C|E|G|H|M)

with bacon, Samnaun mountain cheese, red onions and fig mustard

12,50 12,50

KRAFT ZUM WANDERN (C|G)

scrambled eggs with onions, tomatoes, peppers, cottage cheese

12,00 12,00

THE LUXURY - (Für 2 Personen)

GUTEN MORGEN PLATTE (A|C|E|F|G|H|N)

includes wild sausage, bacon, ham
and Samnauner alpine cheese.

30,00 30,00

MUNSCHUNS PLATTE (A|C|E|F|G|H|N)

served with a bottle of De Venoge 0,375l Champagne
and orange juice

65,00 65,00

EUR CHF

“ J A U S E N ”

*For our snacks we use
award-winning bacon, cheese from the Samnaun valley dairy, ham and
bacon and wild products from our “own production and smoking.”*

J A U S E N B R E T T (A E G H L O)	1 Person	24,00	24,00
includes wild sausage, bacon, ham and Samnauner alpine cheese.	2 Persons	46,00	46,00
S A M N A U N E R (A E G H O)	1 Person	22,00	22,00
C H E E S E S E L E C T I O N	2 Persons	40,00	40,00

W A R M S N A C K S

C I A B A T T A S A L M O N (A C D E F G H)			
with avocado, poached egg and an orange-horseradish-dip		14,50	14,50
C I A B A T T A R A W H A M (A C E F H)			
with avocado, poached egg and balsamic		14,50	14,50
V E A L S A U S A G E (E H M C G M O)			
with potatoe “Rösti” & mixed salad		21,00	21,00
P O R K S A U S A G E (E F G L)			
with French fries		12,50	12,50
„ B E R N E S E S A U S A G E ” (E G H L)			
with French fries		16,00	16,00
F R A N K F U R T E R (A E G H L M O)			
with bread and mustard		8,50	8,50
F R A N K F U R T E R (A E G H L O)			
with French fries		12,00	12,00

EUR CHF

SALADS

GREEN SALAD (A C E G H L M)	klein	8,50	8,50
	gross	10,50	10,50
MIXED SALAD (A C E G H L M)	klein	8,50	8,50
	gross	11,50	11,50
SAMNAUN ALPINE CHEESE SALAD (A C E F G L M N) alpine cheese wedges baked in breadcrumbs on lettuce		22,00	22,00
SAUSAGE & CHEESE SALAD „SCHWEIZER ART“ (A G L O) served with sliced pickles, bell pepper strips and bread		16,00	16,00
CEASAR SALAD (A G L O) with parmesan, bacon strips and croutons		17,00	17,00
- with slices of a grilled chicken breast		21,00	21,00
- with fried fillet of beef strips		26,00	26,00

SOUPS

CLEAR BEEF SOUP (A C E G H L) with noodles, pancake strips or fried butter pearls		8,00	8,00
CLEAR BEEF SOUP (A C E G H L) with bacon dumpling		8,50	8,50
or cheese dumpling		8,50	8,50
GRISON BARLEY SOUP (A E G H L P) a regional vegetable soup with barley and meat Grison style		8,50	8,50
GOULASH SOUP (A E F G H L)		9,00	9,00
TOMATO SOUP (C E G H L N)		8,00	8,00

SIDES

SLICE OF MAGGIA BREAD (A E F H N) Bakery Rechsteiner Samnaun		0,50	0,50
GARLIC BREAD (A E G H)		4,50	4,50

CHF EUR

STARTERS

SMOKED SALMON TARTARE (A D E H N O) with toast bread	19,00	19,00
VENISON AND BEEF CARPACCIO (A C E F G H N) venison and beef fillet on rucola and parmesan with basil pesto and pickled chanterelles	24,00	24,00
CAPUNS (A C G L O) steamed dumplings filled with, bacon, wrapped in mangold and topped with julienne vegetables and alpine cheese		
- (2 pieces)	17,00	17,00
- as main course (4 pieces)	24,00	24,00

PASTA

SPAGHETTI „NAPOLI“ (A C E G H L O) with tomato sauce	15,50	15,50
SPAGHETTI „BOLOGNESE“ (A C E G H L O) with tomato- meat sauce	16,50	16,50
SPAGHETTI „AL LIMONE“ (A C E F G H N) (A B C D E G H R) with lemon, parmesan and garlic cream sauce	16,00	16,00
TORTELLI (A C E G H L) stuffed with leek and cheese served with tomato concassée, brown butter and Parmesan	18,50	18,50

CHF

EUR

MAIN COURSES

HIKERS - PLATTER FÜR 2 PERSONEN (A|E|F|G|H|L|M|N)

assorted roasted chicken, beef and pork served with rice,
French fries, baked potato, vegetables and sauces

52,00

52,00

„ALM - PAN“ (A|C|E|G|H|L)

grilled pork loin steak with wild mushroom sauce,
homemade "spatzli", and vegetables

29,50

29,50

SLICED VEAL „ZÜRICH STYLE“* (A|E|G|H|I)

roasted slices of veal with mushroom crème sauce
served with hash brown

36,00

36,00

„WIENERSCHNITZEL“

FROM LOCAL VEAL* (A|C|E|G|H)

with French fries and small mixed salad

34,00

34,00

„ALM“ - CORDON BLEU FROM PORK (A|E|G|H)

stuffed with bacon and alpine cheese
served with French fries and cranberries

29,50

29,50

DEER STEW (A|E|C|G|H|L|O)

with "spatzle" and apple red cabbage

34,00

34,00

TAGLIATA DI MANZO (200G) (A|B|D|E|F|G|H|L|M|O|P|R)

sliced beef - entrecôte with rucola, parmesan and Café de Paris butter

34,00

34,00

ENTRECÔTE WITH PEPPERSAUCE (200G)

(A|E|F|G|H|L|N|O)

served with French fries and pan fried beans and bacon

38,00

38,00

SWISS SPECIALTIES SERVED IN THE PAN

	CHF	EUR
„SAMNAUNER KÄSESPÄTZLE“ (A C E G H L O)		
small swiss finger dumplings with local alpine cheese served with crispy onions and salad	21,00	21,00
“ÄLPLERMAGRONEN” (A C E F G H L O)	19,00	19,00
noodles, potatoes, cream, cheese and onions		
SATTEL RÖSTI (A E F G H L)		
hash browns topped with spinach and mozzarella	21,00	21,00
SAMNAUNER BERGKÄSE RÖSTI (A E F G H)		
hash browns baked with local cheese	21,00	21,00
SCHWEIZER RÖSTI (A E F G H)		
hash browns topped with ham and cheese	23,00	23,00
BERNER RÖSTI (A C E H)		
hash browns with fried bacon and sunny-side-up egg	23,00	23,00
JACKET POTATO (D E F G H M)		
with sour cream sauce and salad		
- local alpine cheese	16,00	16,00
- local alpine cheese and fried bacon	18,00	18,00
- smoked salmon	18,50	18,50

	CHF	EUR
HITS FOR KIDS		
HEIDITELLER (A C E G H) "Wienerschnitzel" made from pork with French fries	11,50	11,50
PINOCCHIO (A C E F H L) Spaghetti Napoli Spaghetti Bolognese	10,50 10,50	10,50 10,50
PUMUCKEL (A E F G H) Bernese sausage with French fries	9,50	9,50
NEMO Fish sticks with mashed potatoes	9,50	9,50
FRANKFURTER (A E G H L O) With French fries	7,50	7,50
KIDS FRENCH FRIES (A C E F H L)	4,50	4,50



DESSERT		
APPLE STRUDEL (A C E G H) with vanilla sauce or whipped cream	7,50 9,50	7,50 9,50
CURD STRUDEL (A C E G H) with vanilla sauce or whipped cream	7,50 9,50	7,50 9,50
„KAISERSCHMARREN“ (A C E G H O) ripped-pancake with plum puree or apple puree	17,00	17,00
PANCAKES (A C E G H N) 1 piece with vanilla ice cream, chocolate sauce and cream 2 pieces with jam, apple cinnamon or chocolate	12,50 10,50	12,50 10,50
HOMEMADE PIES (A C E G H)	5,00	5,00
HOMEMADE CAKES (A C E G H)	6,00	6,00

ORIGIN

Origin of our meat and sausage products:

Bündnerfleisch (air-dried beef): Switzerland

Salsiz (sausage): Switzerland

Bauernkarree (pork loin): Austria

Hirschwurst (venison sausage): Produced from hunting in Samnaun and Spiss, Switzerland/Austria

Bauchspeck (belly bacon): Austria, Germany

Salami: Austria, Germany

Schinken (ham): Austria, Germany, Italy

Origin of the meat we process:

Beef: Argentina*, Australia**, Brazil*, Austria, Germany

Veal: Samnaun milk-fed veal from Switzerland (subject to availability), alternatively Austria, Germany

Pork: Austria, Germany

Poultry: Austria, Germany

*may have been produced with hormonal growth promoters

**may have been produced with non-hormonal growth promoters such as antibiotics

Origin of the fish we process:

Tuna: Western Pacific Ocean

Salmon: Norway

Shrimp: India

ALLERGENS



A (Wheat)



B (Shellfish)



C (Egg)



D (Fish)



E (Peanut)



F (Soy)



G (Milk)



H (nuts, tree nuts)



L (celery)



M (mustard)



N (Sesam)



O (sulfites)



P (Lupine)



R (mollusks)

If you have any questions regarding the allergens used in our dishes,
please reach out to our service staff.
They will be happy to assist you.

EUR CHF

NON - ALCOHOLIC DRINKS

Gasteiner Mineralwater sparkling/still	0,33 l	4,50	4,50
	1 l	9,20	9,20
Passugger Mineralwater sparkling	0,33 l	4,80	4,80
	1 l	9,80	9,80
Allegra Mineralwater still	0,33 l	4,80	4,80
	1 l	9,80	9,20
Cola, Orange-, Citruslimo, Spezi, Icetea, Applejuice	0,20 l	4,00	4,00
	0,40 l	6,50	6,50
Apple juice spritzer	0,20 l	4,00	4,00
	0,40 l	6,50	6,50
Orange and currant juice	0,20 l	4,50	4,50
Orange and currant juice spritzer	0,40 l	6,50	6,50
Rivella red, blue	0,33 l	5,80	5,80
Almdudler, Almdudler Sugarfree	0,33 l	5,80	5,80
Cola Zero	0,33 l	5,80	5,80
ORGANICS			
Bitter Lemon, Ginger Ale, Tonic, Black Orange, Ginger Beer	0,25 l	4,50	4,50
Red Bull, Red Bull Sugarfree, Winter Edition	0,25 l	4,50	4,50

B E E R

Appenzeller Quöllfrisch	0,33 l	5,10	5,10
Draft beer	0,30 l	4,60	4,60
	0,40 l	5,90	5,90
Draft radler (lemonade with Beer)	0,30 l	4,60	4,60
	0,40 l	5,90	5,90
König Ludwig Weizen (wheat beer) from the tap	0,30 l	5,10	5,10
	0,50 l	6,90	6,90
Wheat beer non-alcoholic	0,50 l	6,90	6,90
König Ludwig dark	0,50 l	6,90	6,90
Warsteiner herb non alcoholic	0,33 l	4,50	4,50
Samnauner Bier 1850	0,33 l	6,00	6,00

EUR CHF

COFFEE & SWISS COFFEE-SPECIALS

Espresso	3,90	3,90
double Espresso	6,10	6,10
Café Crème, Café Hag	4,50	4,50
Cappuccino	5,00	5,00
Milk coffee	5,00	5,00
Latte Macchiato	5,50	5,50
Café Kirsch (cherryliqueur)	9,50	9,50
Café Baileys	9,50	9,50
Café Amaretto	9,50	9,50
Schümli Pflümli (coffee with plumliqueur)	9,00	9,00
Irish Coffee	9,50	9,50
Café Fertig (coffee with plumliqueur)	9,50	9,50
Café Lutz (with plumliqueur)	8,00	8,00

HOT DRINKS

Tea, various Types	3,90	3,90
(Assam/Darjeeling/Früchte/Kamille/Pfefferminz/Rooibos/Kräuter/Green Tea/Hagebutte)		
Hot Apple punch	4,50	4,50
Hot Chocolate	5,00	5,00
Hot Chocolate with whipped cream	5,50	5,50
Ovomaltine	5,00	5,00
Ovomaltine mit Sahne	5,50	5,50

ALCOHOLIC HOT DRINKS

Tea with Rum	7,50	7,50
Holdrio	7,50	7,50
Mulled wine	7,50	7,50
Jägertee	7,50	7,50
Lumbumba (hot chocolate with rum)	9,00	9,00
Heisse Oma (Milk with egg nogg and whipped cream)	9,00	9,00

EUR CHF

APERITIFS & LONG DRINKS

Aperol Spritz	9,50	9,50
Hugo	9,50	9,50
Lillet Rose Berry	9,50	9,50
White Wine "gespritzt" sweet / sour	7,50	7,50
Gin ORGANICS Tonic	11,50	11,50
Gin ORGANICS Lemon	11,50	11,50
Captain Morgan Cola	9,50	9,50
Campari Soda	7,50	7,50
Campari Orange	8,50	8,50
Flying Hirsch	7,00	7,00
Flügerl	6,00	6,00
Vodka Bull	10,50	10,50
Vodka ORGANICS Lemon	10,50	10,50

SPARKLING WINE & CHAMPAGNER & WINE

For further choices of high quality wines please request our separate wine menu.

WHISKEY & COGNAC

Jack Daniel's 4 cl	40 %	7,00	7,00
Tullamore Dew 4 cl	43 %	7,00	7,00
Camus 2 cl	40 %	9,50	9,50
Remy Martin V.S.O.P. 2 cl	40 %	7,50	7,50

SPIRITS

			CHF	EUR
Alte Zwetschge Prinz (plum)	2 cl	41 %	4,50	4,50
Marillenbrand (apricot)	2 cl	40 %	4,50	4,50
Obstler	2 cl	38 %	4,50	4,50
Chrüter	2 cl	42 %	4,50	4,50
Kirsch	2 cl	40 %	4,50	4,50
Gin Bombay	4 cl	40 %	7,00	7,00
Wodka	2 cl	40 %	4,50	4,50
Wodka with fig	2 cl	40 %	5,00	5,00
Williams	2 cl	38 %	4,50	4,50
Williams with pear	2 cl	38 %	5,00	5,00
Grappa Moscato	2 cl	41 %	7,00	7,00
Grappa Berta Tre Soli Tre	2 cl	43 %	12,50	12,50

LIQUEURS & BITTERS

Baileys	4 cl	17 %	7,00	7,00
Cynar	2 cl	16,5 %	4,50	4,50
Amaretto	4 cl	28 %	7,00	7,00
Fernet Branca	2 cl	40 %	5,20	5,20
Jägermeister	2 cl	35 %	4,50	4,50
Appenzeller Alpenbitter	2 cl	29 %	4,50	4,50



Das Restaurant Sattel Team says

“THANK YOU”

for your visit and wishes you a pleasant day.