

WELCOME



PANORAMA RESTAURANT SATTEL

The perfect location - for your event

SPORTSBAR/WORKSHOPS/EVENTS
PANORAMIC TERRACE

Euro payments are only accepted in cash.



PANORAMA RESTAURANT
SATTEL



« J A U S E N »

CHF EUR

*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 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	42.00	42.00

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	15.50	15.50	
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	15.50	15.50	
V E A L S A U S A G E (E H M C G M O)			
with potatoe "Rösti" & mixed salad	20.50	20.50	
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 O)			
with French fries	12.50	12.50	



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SALADS

		CHF	EUR
GREEN SALAD (A C E G H L M)	small	8.50	8.50
	large	11.50	11.50
MIXED SALAD (A C E G H L M)	small	8.50	8.50
	large	11.50	11.50
SAMNAUN ALPINE CHEESE SALAD (A C E F G L M N)	alpine cheese wedges baked in pumpkin 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	18.00	18.00

SOUPS

CLEAR BEEF SOUP (A C E G H L)	with noodles		
	with pancake strips		
	with fried butter pearls	8.50	8.50
CLEAR BEEF SOUP (A C E G H L)	with bacon dumpling	9.00	9.00
	or cheese dumpling	9.00	9.00
GRISON BARLEY SOUP (A E G H L P)	vegetable/barley/meat Grison style	9.00	9.00
GOULASH SOUP (A E F G H L)		9.50	9.50
TOMATO SOUP (C E G H L N)		8.50	8.50

SIDES

Slice of MAGGIA BREAD (A E F H N)	Bakery Rechsteiner Samnaun	0.50	0.50
GARLIC BREAD (A E G H)		5.00	5.00



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STARTERS

CHF EUR

BEEF CARPACCIO (A|C|E|F|G|H|N)

beef fillet/rucola/parmesan/basil pesto/pickled chanterelles

24.00 24.00

CARAMELISED GOAT CHEESE (A|M|E|H)

pomegranate/caramelised nuts/lamb's lettuce/pear vinaigrette

19.00 19.00

BURRATA (A|C|E|F|G|H|M|N|P)

tomato/basil pesto/ balsamic vinegar/rocket

19.00 19.00

PASTA

SPAGHETTI „NAPOLI“ (A|C|E|G|H|L|O)

tomato sauce

17.00 17.00

SPAGHETTI „BOLOGNESE“ (A|C|E|G|H|L|O)

tomato- meat sauce

18.00 18.00

SPAGHETTI "AL LIMONE" (A|C|E|F|G|H|N)

Lemon/parmesan/garlic/cream sauce

17.00 17.00



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TYROLEAN CHAR

QUARK PIZOKEL | PEPPERS | CHIVES | ROMAINE

INGREDIENTS:

300 g char fillet	2 red peppers
2 romaine lettuce hearts	2 yellow peppers
300 g plain flour	1 onion
300 g quark	100 ml white wein
4 eggs	150 ml cream
salt, pepper, chives	200 ml olive oil

Rezept für 4 Personen

PREPARATION:

Prepare a dough from the flour, quark and eggs, incorporating air as you mix. Season with salt and pepper. Add currants if desired. Transfer the dough into a piping bag and pipe it onto a rack positioned over boiling water. Scrape through with a dough scraper. Cook until the pizokel rise to the surface.

Roast one red and one yellow pepper in the oven at 200°C until the skin is browned to black. Remove the skin and seeds, cut the flesh into strips and marinate in olive oil.

Dice the onion and the remaining peppers (without seeds and cores) and sauté gently without colouring. Deglaze with white wine and reduce by half. Add the cream and reduce again by half. Blend finely and pass through a sieve. Add the pizokel and chives to the sauce and season to taste. Pan-fry the char until just cooked and still translucent.

Quarter the romaine lettuce lengthwise, sear briefly over high heat and season with salt. Arrange the pizokel in a deep plate, distribute the marinated pepper strips on top, place the char on top and finish with the lettuce.



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MAIN COURSES

	CHF	EUR
HIKERS - PLATTER FOR 2 PERSONS (A E F G H L M N) roasted chicken/beef/ rice/French fries/baked potato/vegetables/sauces	58.00	58.00
TYROLEAN CHAR (A C D E G L O) quark pizokel/peppers/chives/romaine	29.00	29.00
SLICED VEAL „ZÜRICH STYLE“ (A E G H I) roasted slices of veal/mushroom crème sauce/hash brown	39.00	39.00
„WIENERSCHNITZEL“ FROM VEAL* (A C E G H) French fries or parsley potatoes	34.00	34.00
„ALM“ - CORDON BLEU FROM PORK (A E G H) bacon/alpine cheese/French fries/cranberries	31.00	31.00
RED THAI CURRY (A B D E F G H L) jasmine rice	29.00	29.00
WITH CHICKEN (A C E G H L M N R) WITH TOFU (A E H L N I)		
ENTRECÔTE (220G) (A E F G H L N O) French fries/ seasonal vegetables/ a choice of pepper sauce or Béarnaise sauce	46.00	46.00
STUFFED CORN-FED CHICKEN BREAST (E G L M O) spinach/tomato/sweet potato purée/jus	29.00	29.00



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SWISS SPECIALTIES

	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	22.00	22.00
“ÄLPLERMAGRÖNEN” (A C E F G H L O) noodles/potatoes/cream/alpine cheese/onions/apple püree	20.00	20.00
CAPUNS GRENZGENIAL (A C E G H L M P) stuffed chard leaves/spätzle dough/salsiz/cream foam	24.00	24.00
SATTEL RÖSTI (A E F G H L) hash browns/spinach/mozzarella	21.50	21.50
SAMNAUNER BERGKÄSE RÖSTI (A E F G H) hash browns/alpine cheese	22.50	22.50
SCHWEIZER RÖSTI (A E F G H) hash browns/ham/cheese	23.50	23.50
BERNER RÖSTI (A C E H) hash browns/fried bacon/sunny-side-up egg	23.00	23.00
JACKET POTATO (D E F G H M) sour cream sauce/salad		
- local alpine cheese	16.50	16.50
- local alpine cheese/fried bacon	18.50	18.50
- smoked salmon	18.50	18.50



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HITS FOR KIDS

CHF EUR



HEIDITELLER (A|C|E|G|H)
"Wienerschnitzel" from pork/French fries

14.50 14.50



PINOCCHIO (A|C|E|F|H|L)
Spaghetti Napoli
Spaghetti Bolognese

11.50 11.50

11.50 11.50



PUMUCKEL (A|E|F|G|H)
Bernese sausage/French fries

11.50 11.50



NEMO
Fish sticks/mashed potatoes

11.50 11.50



SQUIDWARD (A|E|G|H|L|O)
Frankfurter sausage/French fries

9.50 9.50

KIDS FRENCH FRIES (A|C|E|F|H|L)

6.00 6.00

DESSERT

APPLE STRUDEL (A|C|E|G|H)
vanilla sauce/ or whipped cream

7.50 7.50

9.50 9.50

CURD STRUDEL (A|C|E|G|H)
vanilla sauce/or whipped cream

7.50 7.50

9.50 9.50

„KAISERSCHMARREN“ (A|C|E|G|H|O)
ripped-pancake/plum puree/or apple puree

18.00 18.00

PANCAKES (A|C|E|G|H|N)
1 piece/vanilla ice cream/or chocolate sauce/cream
1 pieces with jam/or apple cinnamon/or chocolate

12.50 12.50

6.00 6.00

DAILY PIES (A|C|E|G|H)
CAKES (A|C|E|G|H)

4.50 4.50

6.50 6.50

All our dishes are freshly prepared. We ask for your understanding,
that the dishes from our restaurant kitchen cannot always be served at the same time.



PANORAMA RESTAURANT
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ALLERGENS

 A (Wheat)	 H (nuts, tree nuts)
 B (Shellfish)	 L (celery)
 C (Egg)	 M (mustard)
 D (Fish)	 N (Sesam)
 E (Peanut)	 O (sulphites)
 F (Soy)	 P (Lupine)
 G (Milk)	 R (mollusks)

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

Baked goods and confectionery products are produced in Switzerland and Austria.



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NON - ALCOHOLIC DRINKS

		CHF	EUR
Römerquelle mineralwater sparkling/still	0.33 l	4.60	4.60
	0.75 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	9.80
Coca Cola, Fanta, Sprite, Spezi, Icetea, Applejuice	0.20 l	4.00	4.00
	0.40 l	6.50	6.50
Apple juice with soda	0.20 l	4.00	4.00
Apple juice with soda	0.40 l	6.50	6.50
Orange and currant juice	0.20 l	4.50	4.50
Orange and currant juice with soda	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 Beer, Tonic	0.25 l	5.00	5.00
Red Bull, Red Bull Sugarfree, Apricot, Peach	0.25 l	5.00	5.00

B E E R

Draft beer (Spaten)	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
Weizen (wheat beer) from the tap	0.30 l	5.10	5.10
	0.50 l	7.20	7.20

B O T T L E B E E R

Spaten	0.50 l	6.50	6.50
Franziskaner	0.50 l	7.20	7.20
Trumer Pils	0.33 l	5.50	5.50
Appenzeller Quöllfrisch	0.33 l	4.80	4.80
Corona	0.33 l	6.50	6.50
Girun hell (Alpenbrauerei Girun, Tschlin)	0.33 l	6.50	6.50
Guinness Dose	0.50 l	8.90	8.90

B O T T L E B E E R 0 %

Corona Cero	0.33 l	6.50	6.50
Franziskaner 0%	0.50 l	7.20	7.20



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COFFEE & SWISS COFFEE-SPECIALS

	CHF	EUR
Espresso	3.90	3.90
Double Espresso	6.80	6.80
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 (cherry liqueur)	9.50	9.50
Café Baileys	9.50	9.50
Café Amaretto	9.50	9.50
Schümli Pflümli (coffee with plum liqueur)	9.50	9.50
Irish Coffee	14.00	14.00
Café Fertig	9.50	9.50
Café Lutz (coffee with plum liqueur)	8.50	8.50



HOT BEVERAGES

Tee various types (Assam/Darjeeling/Fruits/Camomile/Peppermint/Rooibos/Herbal/Green Tea/Rosehip)	3.90	3.90
Hot Apple Punch	4.50	4.50
Hot Chocolate	5.50	5.50
Hot Chocolate with whipped cream	6.00	6.00
Ovomaltine (swiss chocolate)	5.50	5.50
Ovomaltine with whipped cream	6.00	6.00



HOT ALCOHOLIC BEVERAGES

Tee with Rum	7.40	7.40
Holdrio	8.40	8.40
Glühwein	7.50	7.50
Jägertee	8.50	8.50
Lumumba (chocolate with rum)	9.50	9.50
Heisse Oma	9.50	9.50



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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 (Bombay Gin 4cl + Tonic 0.25l)	4 cl	13.00	13.00
Gin ORGANICS Lemon (Bombay Gin 4cl + Lemon 0.25l)	4 cl	13.00	13.00
Captain Morgan Cola	2 cl	8.50	8.50
Campari Soda	4 cl	7.50	7.50
Campari Orange	4 cl	8.50	8.50
Flying Hirsch	6 cl	7.00	7.00
Flügerl	4 cl	6.00	6.00
Vodka Bull (Vodka 4cl + Red Bull 0.25l)	4 cl	13.00	13.00
Vodka ORGANICS Lemon (Vodka 4cl + Lemon 0.25l)	4 cl	13.00	13.00

SPARKLING WINE, CHAMPAGNE & WINE

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



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SPIRITS

CHF EUR

BLENDED SCOTCH

Ballentines	40 %	2 cl	4.50	4.50
J.W. Black Label	40 %	2 cl	5.50	5.50
Chivas Regal	40 %	2 cl	6.00	6.00

BOURBON

Bulleit 10 years	45.6%	2 cl	7.00	7.00
Jack Daniels	43 %	2 cl	4.00	4.00
Markers Mark	45 %	2 cl	5.50	5.50
Woodford Reserve	45.2%	2 cl	14.00	14.00

COGNAC

Camus	40.0%	2 cl	9.50	9.50
Pierre Ferrand	42.3%	2 cl	9.50	9.50
Remy Martin V.S.O.P	40.0%	2 cl	8.50	8.50
Remy Martin XO	40.0 %	2 cl	16.00	16.00

DESTILLATE

Alte Zwetschke Prinz	41%	2 cl	4.50	4.50
Vielle Prune Studer	42%	2 cl	7.50	7.50
Marillenbrand	40%	2 cl	4.50	4.50
Obstler	38%	2 cl	4.50	4.50
Chrüter	42%	2 cl	4.50	4.50
Kirsch	40%	2 cl	4.50	4.50
Williams	38%	2 cl	4.50	4.50
Williams mit Birne	38%	2 cl	5.00	5.00

GIN

Bombay	47%	2 cl	4.00	4.00
Botanist	46%	2 cl	4.50	4.50
Hendricks	44%	2 cl	4.50	4.50
Illusionist	45%	2 cl	4.50	4.50
Monkey 47	47%	2 cl	4.50	4.50
Vege Gin	42.5%	2 cl	6.00	6.00

GRAPPA

Berta Tre Soli Tre	43 %	2 cl	12.50	12.50
Moscato	41 %	2 cl	7.00	7.00

IRISH WHISKEY

Tullamore Dew	40 %	2 cl	4.50	4.50
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LIQUOR

Amaretto	28%	2 cl	4.50	4.50
Appenzeller	30%	2 cl	5.00	5.00
Jägermeister	35%	2 cl	5.00	5.00
Averna	40%	2 cl	5.00	5.00
Baileys	40%	2 cl	4.50	4.50
Frangelico	20%	2 cl	4.50	4.50
Fernet Branca	35%	2 cl	5.00	5.00
Ramazotti	30%	2 cl	5.00	5.00
Limoncello	30%	2 cl	4.00	4.00
Southern Comfort	35%	2 cl	4.00	4.00
Sambuca	40%	2 cl	4.00	4.00

RUM

Bacardi	37.5%	2 cl	4.50	4.50
Bacardi Carta Negra	37.5%	2 cl	5.00	5.00
Don Papa	40%	2 cl	7.50	7.50
Captain Morgan	37.5%	2 cl	4.50	4.50
Plantation XO	40%	2 cl	9.50	9.50
Zacapa XO	40%	2 cl	12.50	12.50

VODKA

Absolut	40%	2 cl	4.00	4.00
Belvedere	40%	2 cl	6.00	6.00
Grey Goose	40%	2 cl	6.00	6.00

SINGLE MALT

Aberlour 16 years	43 %	2 cl	11.00	11.00
Dalwhinnie 15 years	43 %	2 cl	7.00	7.00
Glenmorangie 18 years	43 %	2 cl	12.00	12.00
Glenlivet 18 years	40 %	2 cl	11.00	11.00
Highland Park 18 years	43 %	2 cl	16.00	16.00
Lagavulin 16 years	43 %	2 cl	9.00	9.00
Macallan 12 years	40 %	2 cl	11.00	11.00

TEQUILA

Los Muertos Cristalino	35%	2 cl	7.50	7.50
Padre Blanco	38%	2 cl	7.50	7.50
Padre Reposado	38%	2 cl	10.00	10.00



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