

**FINE LIVING**

**DINE**



# STARTERS

## Clear beef soup (A,C,G,L)

home made with thin herbal slices of pancake „Fritatten“

## Double broth (C,L)

with vegetable strips

## Chef's spezial fragotini (A,C,G)

filled with mushroom and pumpkin in fenel essence, sorrel and Pane Guttiat

## Mixed salad (vegetarian) (C,M)

## VAYA Bowl (vegetarian) (A,D,E,F,H,N)

couscous, Ras él hanut, Wakame, carrots, peanuts

## VAYA Bowl with pickled salmon

## Goat cheese salad (vegetarian) (C,M)

fresh lettuce with goat's cheese, cucumber, tomato, olives and fine herb dressing

## Tomato mozzarella caprese (vegetarisch) (G,L,M,O)

burrata on tomato slices and balsamic vinegar dressing, Pesto

## Beef tartar (140g) (A,C,G,M,O)

a fine set of minced meat, roasted black bread

## Carpaccio affumicato of "Fassona" beef (C,F,H,M,N,O)

thin slices of beef meat, avocado, wasabi, shallots

# FROM THE SIMPLE TO THE FAVORITES

## Duroc Corona (crown) (A,D,E,F,H,N)

a speciality, perfectly marbled gourmet pork on the bone of the Spanish Duroc pork - potato celery puree, chanterelle and honey-ginger-mustard sauce

## Wienerschnitzel (A,C,G)

escalope of veal „Vienna style“ with roasted potatoes, cranberries

## Fine beef cheek (C,M)

braised, red cabbage, croquettes

## Salmon steak grilled (D,H,M)

with potatoes ocean salted, thinly sliced kohlrabi in lime mixtur

## Trout grilled local from Längenfeld (A,D,L,M,O)

with Grenaille (baby) potatoes, parsley and lemon

## Risotto made of butternut pumpkin (E,G,L,O)



4,5

6,9

9,9

9,8

11,0

14,9

12,8

13,5

16,9

16,9

31,5

23,8

23,8

19,5

26,9

15,5



# STEAKS



each comes with 1 side dish and 1 sauce to your choice

## Fillet Steak from the grill

„from the best“ tender fillet of beef  
rare, medium or well done

200g 33,9

300g 39,9

## Ribeye – Steak from the grill

adelicious piece of beef for the experts – juicy and good marbled steak,  
the „Eye“ of ribs is not often occurring fatty sections – rather the inner  
muscles – as the best part of it

250g 29,9

## Rib of Beef „Cote de bouef“ dry aged for 2 persons

for the meat eaters: dry aged beef steak from the prime rib and served  
with its bones – the fine and almost steady marble finish ensures the  
juicy taste – a perfect steak for grilling  
+2 side dishes & 1 sauce to your choice  
rare, medium or well done

ca. 750g 89,9

## American Flank Cut Steak for 3-4 persons

the Flank-Cut comes from the USA and its real, intense taste will be  
experienced by you – the Premium-Cut is a very flat and relatively thin  
meat and is great in fibres – hint: cutting the fibres in crosswise can be  
needful – other known name for the Flank-Cut-Steak is „Bavette“  
+1 side dish to your choice per person & 2 sauces

in total 1200g 32,0/Pers.

## Side dishes for the steaks

french fries <sup>(O)</sup> / sweet potato wedges <sup>(O)</sup> / mashed potatoes <sup>(O)</sup>  
grilled vegetables / sautéed mushrooms with onion <sup>(O)</sup> / spicy spanish paprika <sup>(O)</sup>

4,5

## Sauces for the steaks

demi glace <sup>(O,L)</sup> / BBQSauce <sup>(A,O,F)</sup>  
pepper gravy <sup>(L,M)</sup> / Café de Paris <sup>(G,L,F,P)</sup> ← (herb butter with shallot, caper,  
garlic, curry)

3,5



## Good to know, our meat cooking steps

**Rare = bloody, rare core**  
**Medium rare = red meat, warm core, bloody**  
**Medium = pink core**  
**Medium Well = almost done**  
**Well done = definitely done**



# FOR THE LITTLE ONES

## Spaghetti (A,C,G,L,M)

with tomato sauce

## Chicken nuggets (A,C,E,F,G,O)

with french fries

## Frankfurter sausage (A,O)

with french fries



7,9

9,5

8,5

# DESSERTS

## Crème brûlée (C,H,G)

made of tonka bean with white chocolate

## Warm chocolate cake (A,C,G,O)

delightful melting chocolate cake, berries

## Homemade apple strudel (A,C,G,O,H,E)

with whipped cream (G)

with vanilla sauce (A,G)

with scoop of vanilla ice cream (G)

## Ice cream (A,C,G,H,E)

creation of ice cream

## Cheese plate (A,G,H,O,E)

cheese variations with different chutneys, walnut honey, and brea

9,9

12,9

6,9

7,9

15,0



If you have any allergies, please let us know. We will gladly provide you with information about the ingredients of our dishes. Observe the allergies information! Allergy information according to Codex recommendation: A= grains containing gluten, B= crustaceans, C= egg, D= fish, E= peanuts, F= soy, G= milk or lactose, H= edible nuts, L= celery, M= mustard, N= sesame, O= sulphites, P= lupines, R= molluscs. Cross-contamination can not be ruled out during preparatio



**VAYA Sölden fine living resort**

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