



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.

... and here we would like to contribute to the happiness, to leave behind the currently difficult everyday life and welcome you, as a lovely guest and friend of good taste, in our restaurant.

Together with your loved ones, but enough distance to the other guests, we will spoil you with our usual service.

For your safety, we apply our well-known and proven hygiene concept and do everything, so that you can continue to feel safe and comfortable.

Let us convince you of our qualities, which you can not only see but also taste. but also taste, convince and spoil you.

Our chef Manaf Tchédre has created all kinds of delicious dishes for you and is looking forward - together with his kitchen team - to cook for you.

We wish you with fine cuisine and an excellent glass of wine a wonderful stay with us in Boxberg and stay healthy!

While you enjoy the atmospheric panoramic view, you can let your soul dangle and let your thoughts run free, because

"No duty is so much neglected as the duty to be happy." (Robert Louis Stevenson)

Yours Andrea Derr with family & the PANORAMA team



... finally spring ...

Our wine recommendation

Becksteiner Winzer 0,25l **4,50**
Riesling, quality wine, dry J

Becksteiner Winzer 0,25l **5,40**
Blanc de Noir, quality wine, off-dry J

Soup / appetizer

Fine white tomato soup **8,50**
with fresh basil B

Falafel Bowl **9,50**
on mustard olive oil vinaigrette with grapes and green spelt VEGAN large portion **14,90**

Vegetarian main course

Couscous on tomato sauce **15,50**
with grilled peppers and fresh mint VEGAN

Main courses

Prawns with cherry tomatoes **15,50**
on pappardelle in wild basil pesto, served with parmesan A,B,C,F

Breaded chicken breast fillet **18,50**
stuffed with feta cheese, garlic and herbs,
on potato rösti A,B,C

Fried chicken breast fillet **19,90**
on pan-fried vegetables, served with tomato rice

Roasted pork tenderloin **20,50**
on creamed mushrooms with homemade spaetzle A,B,C,D

Roasted salmon fillet au gratin **21,50**
on pea puree, served with duchess potatoes A,B,C,D,F

Our dessert recommendation

Tartufo al Limoncello **8,50**
Semi-frozen lime cream with a core of lime liqueur,
with strawberry sauce and cream A,B,C

Soups

Beef bouillon **6,90**
beef bouillon with three dumplings and fresh parsley A,B,C,E

Starters and salads

Small market salad **5,90**
dressed with homemade PANORAMA dressing 1,3,C,D

Mozzarellasticks **7,90**
served with Mango-Ananas-Sauce garnished with salad 6,A,B,C

Mixed salad **14,50**
dressed with homemade PANORAMA dressing and baguette,
served with baked feta cheese 1,3,A,B,C,D

Fish

Homemade pockets filled with salmon **16,50**
tossed in butter served with salad A,B,C,F

Vegetarian and vegan dishes

Swabian spaetzle with cheese and roasted onions **13,50**
and stripes of leek and carrot served with salad 2,11,A,B,C

The vegetarian trio **16,60**
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“ with french fries and salad A,B,C	14,80
Cordon Bleu with french fries and salad A,B,C	16,90
Gourmet Burger 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	17,90
PANORAMA pan Roasted rump steak, pork medallion and chicken breast fillet on gratinated vegetables, served with duchess potatoes 2,A,B,C	21,40

Steaks

Frankonian roast beef served with homemade spaetzle and salad 11,A,C	25,90
Argentine Rump Steak with homemade herb butter, french fries and salad 1,3,B,C,D	26,90

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	7,90
Cold sausage salad Swiss style	1,2,3,4,6,C,D,E	8,90
„Strammer Max“		8,90
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	4,90
Homemade spaetzle with sauce	11,A,C	5,50
Small schnitzel		8,90
with French Fries and ketchup or mayonnaise	5,A,C	
Two pork medaillons		11,90
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?

Iced chocolate or coffee with whipped cream and vanilla ice cream 1,B	6,50
Variety of ice cream with whipped cream Flavors: vanilla, chocolate, strawberry, walnut 1,B,M	6,90
Nut sundae chocolate and walnut ice cream with chocolate sauce, whipped cream and walnuts 1,B,M	7,40
Fruit sundae vanilla and strawberry ice cream with homemade fruit salad, whipped cream and raspberry sauce 1,B	7,40
Pineapple sundae vanilla and chocolate ice cream with white rum and whipped cream 1,B	7,40
Variation of sorbet served with fresh fruit B (lemon sorbet without B)	8,20
Chocolate soufflé served with lukewarm cherry compote and fresh mint B,C	8,40
Warm apple strudel with whipped cream with your choice of either vanilla ice cream or custard A,B,C,K,M	7,40
Three small curd dumplings with nougat filling, served with vanilla sauce and whipped cream A,B,C,M,L (declaration ice cream cone: A,B,C)	8,40
<i>Chef's suggestion</i>	
Original wine-growers truffels from Becksteiner Winzer (3 pieces) with a cup of espresso	6,20
Affogato al Caffé Vanilla ice cream in a cup of Espresso	3,90