

FINE LIVING

DINE



SOUPS

Clear beef soup (L, M)	
with sliced pancake, round soup noodle or vermicelli	€ 4,20
Creamy tomato soup (G, L, A)	
tomato soup with basil pesto and prawn	€ 5,90
Pumpkin – ginger soup (G, A, L)	
with roasted pumpkin seed	€ 5,90
Foam soup from peas (A, G, L)	
with mint –sour cream and bacon	€ 5,90
Goulash soup (A, L)	
“Classic style” flavoured and delightful	€ 5,40

SALADS

Small mixed salad (L, H, F, G, N)	€ 5,20
VAYA Salad (M, L)	
green salad with tomatoes, grilled chicken strips and garlic croutons	€ 14,50
Fresh seasonal salad with beef stripes (M, A, C, N)	
with honey-mustard-vinaigrette	€ 16,40
Red beet salad with smoked trout (B, D)	€ 13,50
Garlic pizza bread (A, P, G)	€ 3,50

STARTES

Caprese di buffalo (E, G, M)	
mozzarella on slices of tomato with basil pesto	€ 9,10
Beef Tatar (140g) (A, C, G, M)	
a fine set of minced meat, butter and toast bread	€ 16,80
Carpaccio of beef (E, M, O, G)	
garnished with rocket, parma scraps and truffle oil	€ 13,40

Bruschetta (3 pieces) (A, P)

with tomato, onion, olive-oil and garlic

€ 8,80

Grilled Camembert (G, A, N, E)

with cranberries and bread chips

€ 9,50

PASTA

Spaghetti with different sauce:

Bolognese (A, C, L, O)

€ 11,20

Carbonara (A, G, O)

€ 10,20

Tomato sauce (A, C, L)

€ 9,50

Fresh summer tagliatelle (C, G, A, L)

with a fine, juicy roast beef and summer vegetables

€ 16,90

Mediterranean Spaghetti (L, A, E)

with olives, capers and dried tomatoes

€ 12,50

VEGETARIAN

Spinach dumplings stuffing with cream cheese (C, G, A, L)

on creamy butter and spinach sauce and parmesan cheese chips

€ 12,60

Tyrolean „Käsespätzle“ (A, C, O)

with roasted onions

€ 14,90

Italian mushroom's risotto (A, P, E)

with mushrooms and truffle oil

€ 15,90

FISH

Roasted salmon slice (C, D, N, O, A)

with basil and rocket Risotto

€ 20,30

Alps char (D, L, M, E)

with apple – orange chutneys and sweet potato puree

€ 19,10

Caramelized scallops (A, C, G, O, N, D)

with tagliatelle on butter-Shrimp sauce

€ 22,10

STEAKS

with 1 side dish and 1 sauce of your choice

Filetsteak 200g - 200 grams of the best

Tender beef fillet rare, medium or well done – however you like it.

200g € 31,50

Ribeye – Steak 300g - A wonderful cut of beef,

for connoisseurs – succulent and well marbled steak, the ribeye is not the fat eye often served but the inner muscle mass, the best part.

300g € 30,50

Dry Aged Tomahawk Steak - for 2 people (must be ordered in advance!!!)

For hungry meat eaters: dry aged beef prime rib steak served on the bone.

The fine and almost even marbling ensures a succulent flavour – the perfect steak for barbecuing.

+ 2 side dishes & 1 sauce of your choice

900g € 69,90

Roastbeef

A fine succulent eye of beef rump.

200g € 22,50

T – Bone Steak

450 – 500g € 34,50

Side dishes for steak

Baked potato / French fries / Wedges / Croquettes / Garlic bread

€ 3,50

Vegetables for steak

Grilled vegetables / Ratatouille / Corn cob / Asparagus

€ 3,50

Saucen (A, G, M)

Pepper sauce / Caribbean chilli sauce / Arizona BBQ

€ 2,90

MAIN DISHES

VAYA Medallions of pork (A, G, P)

Filet from pork wrapped in bacon served with broccoli and parsnip puree

€ 20,90

Chicken Thai curry (A, G, M, E)

with basmati rice, wok vegetables and curry cream sauce

€ 19,90

Pink roasted duck breast (A, C, E, G, M)

with baby potatoes and caramelized pear salad

€ 19,90

Mixed grill (A, C, G, E, M)

with medallions of pork, chicken and beef with wedges, vegetables and herb butter

€ 22,10

Schnitzel „Viennese style“ (A, C, G, E, M)

from pork with French fries and cranberries € 15,80

from calf with French fries and cranberries € 20,90

Cordon bleu (A, G, C, E, M)

from pork with French fries and cranberries € 19,50

Goulash of venison (C, E, A, M)

with „Spätzle“ and red cabbage € 22,10

House Burger (A, G, C, E, M)

homemade burger meat with tomatoes, cucumber,
salad, bacon, cheese and french fries € 15,50

Tyrolean “Gröstl” with coleslaw (A, C, M) € 10,90

FOR KIDS

Spaghetti Bolognese (A, C) € 6,20

Children’s Schnitzel “Viennese style“ (A, C, E, G) € 8,10

Frankfurter sausages with french fries ketchup (A, C, D, E) € 6,50

Fish fingers with french fries (A, C, D, E) € 6,10

DESSERTS

Belgian chocolate soufflé (A, C, E, G)

with caramel sauce and strawberries € 5,90

White chocomouse (A, G, C) € 5,20

Homemade apple strudel (A, C, G, O) € 5,90

with whipped cream € 0,50

with a scoop of vanilla ice cream € 1,00

with vanilla sauce € 1,50

Kaiserschmarren „Viennese style“ (G, C, A, E)

with apple or cranberries mouse € 9,90

Homemade pie (C, G, A, E) € 4,10

VAYA Cheeseplate (G, L, N)

cheese variations with different chutneys and bread € 11,90

If you have any allergies, please let us know. We will gladly provide you with informations about the ingredients of our dishes. Observe the allergy 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 preparation.

vayazeno





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