

GSCHMACKIG,

ZÜNFTIG,

FEIN:





## APPETIZERS

<b>Beef Tartare of Innviertler beef</b> Pickled shallots   Mustard mayo   Toast	28.00 €
<b>Veal shoulder</b> Piccalilli sauce   Capers   Carrot flan	25.00 €
<b>Wild garlic &amp; goat cheese quiche</b> Sun-dried tomato pesto   Leaf salad	19.00 €
<b>Spring salad</b> Lungau potato dressing   Green beans   Rhubarb Organic egg	18.00 €
<b>House-cured brook trout</b> Apple-celeriac   Buttermilk   Pumpkin seed oil	24.00 €
<b>Mixed leaf salad</b>	7.00 €
<b>Trio of spreads with assorted breads</b>	11.00 €
<b>Assorted breads</b>	2.50 €
<b>Pretzel</b>	3.50 €

## SOUPS

<b>Strong boiled beef soup</b> Herb pancake or semolina dumpling	10.00 €
<b>Wild garlic foam soup</b> Sourdough croutons	11.00 €

If you have any concerns regarding food allergies, please alert your server prior to ordering. They can also provide you with any necessary information on allergens.



## LAKE AND SEA

**Catfish fillet in beer batter** 28.00 €  
Dill fries | Pea puree | Remoulade sauce

**Pike-perch fillet** 39.00 €  
Herb crust | Paprika cabbage | Yogurt

## VEGETARIAN

**Wild garlic risotto** 25.00 €  
Vialone nano rice | Sun-dried tomatoes | Cottage cheese

**Homemade spinach strudel** 23.00 €  
Feta cheese | Sunflower seeds | Sour cream

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Inclusive price



## FIELD AND FOREST

<b>Original „Wiener Schnitzel“</b> (Baked golden brown in clarified butter) Parsley potatoes   Wild lingonberries	33.00 €
<b>Fried chicken</b> Austrian potato & cucumber salad   Wild lingonberries	27.00 €
<b>Creamy veal goulash</b> Sour cream Spätzle   Baby spinach	38.00 €
<b>Braised pork cheeks</b> Dark beer sauce   Potato-onion purée   Pickled pear	37.00 €
<b>Pork sausages</b> Sauerkraut   Salt potatoes   Parsley	19.00 €
<b>Boiled shoulder cut of organic beef</b> Spinach   Roasted potatoes   Apple horseradish   Chive sauce	38.00 €

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## DESSERT

<b>Curd cheese dumplings filled with sour cherries</b> Dark chocolate ice cream   Butter crumbs	14.00 €
<b>Rhubarb-strawberry Mille Feuille</b> Vanilla cream   Pink pepper	14.00 €
<b>House speciality "Rigó Jancsi"</b>	9.00 €
<b>Apricot Crêpes (2 pcs.)</b>	9.00 €
<b>Traditional „Salzburger Nockerl“</b> Wild lingonberries <i>For 2 people, with a waiting time of 20 min</i>	27.00 €
<b>Caramelized „Kaiserschmarrn“</b> Homemade stewed plums   Rum raisin ice cream	16.00 €
<b>Homemade apple strudel</b> Whipped cream or vanilla ice cream	10.00 €
<b>Sorbet of the day</b> With berries	6.00 € 11.00 €
<b>Cheese specialties from Mattigtaler Hof</b> Homemade fruit-sourdough bread   Fig mustard	16.00 €

*About Salzburger Nockerln: Did you know that each individual Nockerl represents one of Salzburg's surrounding mountains? Mönchsberg, Kapuzinerberg und Rainberg*



## APERITIF

Sekt „Goldener Hirsch“ Extra dry	0.1 l	8.30 €
Sekt Reserve Brut Rosé PN, Schlumberger	0.1 l	8.90 €
Moët & Chandon Brut Impérial	0.1 l	18.50 €
Moët & Chandon Brut Imperial Rosé	0.1 l	21.00 €
Sparkling Tea Blå <b>organic</b> “alcohol free”	0.1 l	8.20 €
Aperol Spritz (Aperol, sparkling wine, soda)		10.90 €
Campari Spritz (Campari, sparkling wine, soda)		10.90 €

## BEER

Stiegl Hell draught	0.30 l	4.50 €
Stiegl Hell draught	0.50 l	5.40 €
Stiegl Weisse	0.50 l	5.90 €
Stiegl Sport Weisse (alcohol-free)	0.50 l	5.90 €
Stiegl shandy lemon	0.30 l	4.50 €
Stiegl shandy lemon	0.50 l	5.40 €
Stiegl Freibier 0,0% (alcohol-free)	0.33 l	4.90 €
Trumer Pils draught	0.30 l	4.80 €
Trumer Zwickl draught	0.30 l	4.50 €
Trumer Zwickl draught	0.50 l	5.40 €
Trumer Freispiel (alcohol-free)	0.33 l	5.20 €
König Ludwig dark beer	0.50 l	5.90 €



## WHITE WINE BY GLASS

<b>2024 Grüner Veltliner</b> Winery Kolkmann, Wagram, NÖ	1/8 l	5.10 €
<b>2024 Wagram DAC RI Fumberg</b> Winery Kolkmann, Wagram, NÖ	1/8 l	6.80 €
<b>2024 Kamptal DAC Grüner Veltliner „Goldener Hirsch“</b> Winery Jurtschitsch, Langenlois, NÖ	1/8 l	6.90 €
<b>2023 Weißburgunder</b> Winery Gsellmann Andreas, Gols, BGLD	1/8 l	6.40 €
<b>2024 Leithaberg DAC Charonnay</b> Winery Schloss Esterházy, Trausdorf, BGLD	1/8 l	7.20 €
<b>2024 Stmk. Sauvignon Blanc</b> Winery Krispl, Hof bei Straden, STMK	1/8 l	7.50 €
<b>White wine spritzer</b>	1/4 l	5.30 €

## RED WINE BY GLASS

<b>2023 Zweigelt „Klassik“</b> Winery Kolkmann, Wagram, NÖ	1/8 l	5.10 €
<b>2020 Mittelburgenland DAC BF Tradition</b> Winery Oscar Szemes, Pinkafeld, BGLD	1/8 l	6.90 €
<b>2022 Cuvée Equinox (BF, ME, ZW)</b> Winery Reumann, Deutschkreutz, BGLD	1/8 l	7.20 €
<b>2021 Cuvée Phoenix „Goldener Hirsch“ (BF, ME, CS, SY)</b> Winery Reumann, Deutschkreutz, BGLD	1/8 l	10.30 €
<b>2024 Rosé Lust &amp; Laune (ZW, PN)</b> Winery Zull, Schrattenthal, NÖ	1/8 l	6.50 €
<b>Red wine spritzer</b>	1/4 l	5.30 €



## SPARKLING WINE 0.75 L

Sekt „Goldener Hirsch“, Schlumberger	55.00 €
Champagner Forget-Brimont Brut, 1er Cru	98.00 €
Champagner Forget-Brimont Brut Rosé, 1er Cru	108.00 €

PLEASE ASK FOR OUR COMPLETE WINE LIST

## CLASSIC WHITE WINE 0.75 L

2024 Kamptal DAC GV „Goldener Hirsch“ Winery Jurtschitsch, Langenlois, NÖ	41.00 €
2024 Leithaberg DAC Chardonnay „Estoras“ Winery Schloss Esterházy, Trausdorf, BGLD	43.00 €
2024 Wagram DAC RI Fumberg Winery Kolkmann, Fels am Wagram, NÖ	40.00 €
2023 Grüner Veltliner Smgd. „Frauenweingarten“ Winery Sigl, Rossatz, Wachau, NÖ	58.00 €

## CLASSIC RED WINE 0.75 L

2021 Zweigelt „Klassik“ Winery Helmut Preisinger, Gols, BGLD	38.00 €
2020 Mittelburgenland DAC BF Tradition Winery Oscar Szemes, Pinkafeld, BGLD	41.00 €
2020 Rotspon Klassik (ZW, CS, ME) Winery Jurtschitsch, Langenlois, NÖ	49.00 €
2022 Cuvée Equinox (BF,ME,ZW) Winery Reumann, Deutschkreutz, BGLD	42.00 €



## HOMEMADE HERZL LEMONADES

Raspberry - Lemon	0.4 l	5.30 €
Elderflower- Mint	0.4 l	5.30 €
Ipanema	0.4 l	5.30 €

## SOFT DRINKS

Pepsi, 7-up, Mirinda Orange	0.20 l	4.20 €
Pepsi Zero sugarfree	0.25 l	4.50 €
Almdudler	0.20 l	4.20 €
Apple juice	0.20 l	4.20 €
Apple juice with soda	0.20 l	3.60 €
Apple juice with soda	0.40 l	5.30 €
Rhubarb juice with soda	0.33 l	5.30 €
Rauch juice	0.20 l	4.40 €
Orange   black currant   mango   apricot		
<b>Vöslauer</b>		
Mineral water still   sparkling	0.33 l	4.50 €
Mineral water still   medium   sparkling	0.75 l	8.50 €
<b>Soda with syrup</b> raspberry   elderflower	0.20 l	3.60 €
<b>Soda with syrup</b> raspberry   elderflower	0.40 l	5.10 €
<b>Soda with lemon juice</b>	0.20 l	3.70 €
<b>Soda with lemon juice</b>	0.40 l	5.30 €
<b>Red Bull</b>	0.25 l	5.20 €
<b>The Organics by Red Bull</b>	0.25 l	5.20 €
(Bitter Lemon, Ginger Ale, Tonic Water, Ginger Beer, Purple Berry)		



## HOT DRINKS

Espresso	3.90 €
Double Espresso	5.10 €
Americano	4.10 €
Cappuccino	4.90 €
Portion of Tea „Ronnefeldt“	6.20 €

## SCHNAPPS / LIQUORS 2 CL

Freihof apricot	4.50 €
Freihof Williams pear	4.50 €
Freihof "Obstler"	4.50 €
Freihof raspberry	4.90 €
Grappa di Chianti	5.20 €
Fernet Branca	5.20 €

## AWARDS



Inclusive price