

Starters

Beef Tartar € 14,90

with crispy goat cream cheese
on lemon sour cream and cress

A, C, G, M, O

Shrimps-Cocktail „Andreas Hofer“ € 14,60

Tartar, ravioli and cocktail cream

B, G, L, O

Soups

Cappuccino of celery € 6,50

with smoked Alpine salmon

G, L, O

Beef consommé € 5,50

with Tyrolean ravioli

A, C, F, G, L

Main courses

Meat

Medium roast and braised beef € 29,80
with bell pepper and mashed potatoes

**Wiener Schnitzel with parsley potatoes
and lingonberries**

- of pork € 14,80

- of veal € 22,90

A, C, F, G, L, M, O

Two sorts of young chamois € 29,80

on celery and home-made sage “Schupfnudeln” (potato noodles)

A, C, F, G, L, O

Fish

Grilled filet of Alpine salmon € 22,50

on lentil-bacon risotto and roast chicken gravy

D, G, L, O

Fondue (min. 2 persons – on preorder)

Fondue with beef consommé € 35,00
beef, pork and organic chicken per person
with side dishes and cocktail sauce
F, G, L, O

Vegetarian dishes

Linguini with black truffle € 24,50
cherry tomatoes and parmesan
A, C, G, L, O

Tyrolean sort of ravioli € 15,80
with tomatoes, leeks and nut butter
und Parmesan
A, C, F, G, O

Desserts

Iced Kaiserschmarren € 10,80
with soused raisins and apricot ragout
A, C, F, G, H, O

Black forest cake newly interpreted € 11,60
cherry ice-cream and ragout with chocolate cake
A, C, F, G, O

Product origin



We attach great importance to a fresh preparation of our dishes, as well as the processing of regional and seasonal products – therefore, we were honoured with the “AMA seal”.

Veal, pork, beef	Fa. Riedhart, Wörgl
	Fa. Huber, Kitzbühel
salmon	Fa. Claudia Abart, Langkampfen
Milk, cheese	Fa. Bergbauer, Wörgl
Butter, curd, yoghurt, cream	Fa. Bergbauer, Wörgl
Barn eggs	Fa. Riedhart, Wörgl
Root vegetables, apples	Fa. Ischia, Innsbruck
Potatoes, onion	Fa. Agfosa, St. Georgen
Venison	from own hunting

Allergenes

A – Glutinous cereals	H - Edible nuts
B - Shellfish	L - Celery
C - Eggs	M - Mustard
D - Fish	N - Sesame
E - Peanuts	O – Sulphur dioxide/sulphite
F - Soy	P - Lupine
G – Milk/lactose	R - Mollusca

Our young, motivated kitchen team relies on fresh regional ingredients. All dishes are prepared fresh and without the addition of flavor enhancers (glutamate).