



EVERY MEAL WE PREPARE FOR YOU,  
DEAR GUEST, WILL BE A  
HEALTHY EXPERIENCE!

We have run our farm organically since its very beginning.  
One of our highlights is our Galloway cattle  
which provides us with tender and palatable beef.  
Our potatoes come from the Mühlviertel region or Lungau  
and are organically grown.  
Only cold-pressed oils and purely fermented vinegars are used for our  
dishes.

We wish you a pleasant and entertaining evening with us!

Renate, Huwi, Caro, Luki & the entire team





## SOUPS

Real beef soup, liver dumplings,  
or pancake strips € 6,90  
A, C, G, L € 6,20

Fennel soup, prosciutto chips € 8,50  
G

## STARTERS

Smoked meat carpaccio, fresh bread € 19,00  
A, G

Crispy dumpling, antipasti vegetables, Parmigiano cheese € 16,50  
A, C

Variation of smoked trout, horseradish, beet mousse,  
oven-fresh pastry € 16,50  
A, D, G

## AUSTRIAN STÖR CAVIAR

Walter Grill – Salzburger Land 50 g Box € 135,00  
„Antony“ Creme Fraiche, fresh bread 125 g Box € 335,00  
A, D, G



## SALADS

Small 'starter salad', garlic bread € 6,20  
A, G

Tagliata of roast beef, lettuce, rocket salad, buffalo mozzarella,  
parmigiano, garlic bread € 22,60  
G, A, E, H

*All main courses are served with a bowl of crisp salad with garlic bread as a starter!*

## VEGETARIAN DISHES

"Pinzgauer Kasnocken" (cheese nocks, roasted onions) € 18,40  
A, C, G, L

sage dumplings, mushroom cream sauce € 18,50  
A, C, G, E

Vegan gnocchi, broccoli, pine nuts, truffle dip € 17,50  
A

## FISH DISHES

Catfish fillet, ricotta-dill risotto € 28,50  
A, D, G

Warm smoked trout (about 300g)  
with smoked trout mousse and smoked trout tartar  
cranberry sauce, horseradish cream, austrian lye rolls € 25,80  
A, D, G



## MAIN COURSES

*All main courses are served with a bowl of crisp salad with garlic bread as a starter!*

Medium grilled beef rump steak, truffle crust, vegetables, potatoes A, G, H, E	€ 34,50
Galloway goulash - legs or shoulders butter pasta A, G	€ 22,00
Corn chicken breast, mushroom cream dumplings A, C, G	€ 27,00
Veal escalope Viennese Style with cranberry sauce and parsley potatoes Pork option A, C, G	€ 28,50 € 21,00
Roast beef steak (Beiried) (220g) Galloway or Angus Cattle – depending on availability - served with port wine sauce and baked potatoes G, M	€ 36,00
Fillet steak (220g) Angus Cattle served with port wine sauce and baked potatoes G, M	€ 47,00



## OUR SPECIALITIES

On advance order only

**"HUT" DINNER** (minimum 2 persons) p. P. € 31,00

Before this unique BBQ experience, you'll be served a bowl of crisp salad. Three burners heat the Tartar's hat where your choice of strip loin steak, rump steak and pork loin is barbecued.

The hat's brim is filled with beef soup and Julienne vegetables.

To round it all up we serve baked potatoes with a choice of barbecue, chives and garlic sauce.

A, C, G, L, M

Extra plate of mixed meats (210g) € 10,50

Extra plate of beef only (210g) € 12,50

**RIB DISHES** p. P. € 20,00

Salad with garlic bread followed by delicious spare ribs with baked potatoes and chive sauce

M, G, L

Extra plate of spare ribs € 9,50

**ROASTED OX** (4 persons) p. P. € 36,00

Salad with garlic bread followed by pink-roasted saddleback of either Galloway or Angus cattle oven-baked at a low temperature for about eight hours.

Served with roast potatoes and red cabbage or roasted vegetables

G, L



## ICE CREAM SPECIALITIES BIO "EIS GEISSLER"

Zotter chocolate  
Cherry yogurt  
Butter biscuit  
Alpine caramel  
Strawberry  
Vanilla

3 scoops € 5,20  
5 scoops € 6,60

### FOR OUR LITTLE GUESTS

Children's ice cream 1 scoop € 2,90  
Children's ice cream 2 scoops € 4,00

Vanilla ice cream with warm Nutella € 6,50

Banana Split € 8,50

## OUR SPECIAL TIP

Nougat cheesecake, white chocolate ice cream € 10,50  
A, G, C, E, H

Triple mousse € 10,00  
light & dark chocolate mousse, green apple  
G

Vanilla ice cream with pumpkin seed oil € 7,50

Mixed sweets in a pan € 10,50  
Curd dumplings covered in butter sugar crumbs, cream slice  
Fruit with 'inebriated' plums (contains alcohol)  
Vanilla ice cream with pumpkin seed oil, raspberry puree  
A, E, G

"Kaiserschmarrn" (thick shredded pancakes) with raisins € 12,00  
and plum sauce  
A, C, G



## NON ALCOHOLIC DRINKS

Organic's Lifetime Drinks mixed with soda onto half a liter:

Black Orange	0,50 l	€ 5,20
Purple Berry	0,50 l	€ 5,20
Ginger Beer	0,50 l	€ 5,20

Coke light	0,33 l	€ 3,30
Bottle of Almdudler	0,33 l	€ 3,30
Bottle of sparkling water	0,33 l	€ 2,50
	0,75 l	€ 4,90

Homemade grapefruit soda	0,50 l	€ 5,00
Homemade Ginger soda	0,50 l	€ 5,00
Homemade ice tea citron	0,50 l	€ 5,00
Orange or red currant with soda	0,25 l	€ 2,50
	0,50 l	€ 3,90

Orange or red currant juice	0,25 l	€ 3,30
Cloudy "cox orange" apple juice	0,25 l	€ 3,50
	0,50 l	€ 5,00
	0,70 l	€ 8,50

Cloudy "cox orange" apple juice	0,25 l	€ 3,30
Cloudy "cox orange" apple juice with soda	0,50 l	€ 4,90

Coke, Sprite, Fanta	0,25 l	€ 3,20
	0,50 l	€ 4,70

Red Bull	0,25 l	€ 4,90
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## BEER

Trumer draught Pilsner	0,20 l	€ 2,80
	0,30 l	€ 3,80
	0,50 l	€ 4,80
Traunsteiner wheat beer	0,30 l	€ 3,90
	0,50 l	€ 5,10
Light wheat beer	0,50 l	€ 5,10
Dark wheat beer	0,50 l	€ 5,10
Non-alcoholic beer	0,50 l	€ 4,70
Non-alcoholic Traunsteiner wheat beer	0,50 l	€ 5,10





## WINE LIST

Grüner Veltliner	1/8 l   € 3,50
	1/4 l   € 6,90
Blauer Zweigelt	1/8 l   € 3,50
	1/4 l   € 6,90
“Spritzer sweet” (white wine mixed with limo)	1/4 l   € 3,60
“Spritzer sour” (white wine mixed with soda)	1/4 l   € 3,30
Aperol Spritz with wine	1/4 l   € 5,20
Aperol Spritz with prosecco	1/4 l   € 5,70
Glass of Prosecco	€ 5,50
Glass of Prosecco / with elderflower cordial	€ 5,80
Hugo (Prosecco / elderflower cordial / mint)	1/4 l   € 5,20
Shiki Miki Rosé Brut	€ 5,80

## SPIRITS – 2 cl

House liqueur / fruit brandy	€ 3,00
Pircher Williams Pear spirit	€ 3,80
Pircher apricot spirit	€ 3,80
Rowan spirit	€ 4,90
Gölles   Old plum	€ 5,60
Siegfried Herzog   hazelnut liqueur	€ 4,90
Siegfried Herzog   blood orange liqueur	€ 4,90
Siegfried Herzog   raspberry with apple liqueur	€ 4,90
Siegfried Herzog   Williams pear	€ 4,60
Fernet Branca	€ 3,70
Averna	€ 3,90
Ramazotti	€ 3,80
Jägermeister	€ 3,50
Chartreuse des Meilleurs Ouvriers	4 cl   € 5,20



## SELECTED LEAF TEAS BY T-BAG

€ 4,20

### FRUIT TEA

Flavoring fruit tea blend  
T-Bag forest fruit cocktail

### GREEN TEA

T-Bag BIO Green Manjulai

### HERBAL TEA

T-Bag BIO Vital Oasis  
T-Bag ginger lemon

### BLACK TEE

T-Bag Assam

## HOT DRINKS

Afro coffee (cup)	€ 2,90
Afro Espresso	€ 3,40
Cappuccino	€ 3,70
Café Latte	€ 4,40
Hot chocolate with whipped cream	€ 4,00



## ABBREVIATIONS FOR ALLERGENIC SUBSTANCES

CODE	BRIEF DESCRIPTION	PRODUCT EXAMPLES
A	Gluten-containing cereals	Wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof; derived products
B	Crustaceans	Crabs, shrimps, prawns, crawfish, lobsters, scampi and products thereof
C	Egg	Eggs and products thereof
D	Fish	All kinds of fish, caviar and products thereof
E	Peanuts	Peanuts and products thereof
F	Soya	Soybeans and products thereof
G	Milk and lactose	Milk from animals such as cows, sheep, goats, horses and products thereof
H	Nuts	Almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts and products thereof; apart from nuts for the production of alcoholic distillates, including ethyl alcohol of agricultural origin
L	Celery	Celery and products thereof
M	Mustard	Mustard and products thereof
N	Sesame	Sesame seeds and products thereof
O	Sulphites	Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l as total SO <sub>2</sub> present, calculated for products ready for consumption or returned to their original state according to manufacturer's instructions
P	Lupines	Lupines and other products thereof