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

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SOUPS

Real beef soup, liver dumplings,	€ 6,90
or pancake strips	€ 6,40
A, C, G, L	
Hokkaido coconut soup, breadsticks	€ 8.50
A	

STARTERS

Beef tartare from Black Angus Fillet, truffle butter tramezzini	€ 25.50
A, C, G, M	
Smoked trout mousse, baby leaf salad,	
raspberry balsamic dressing, pastry	€14.50
A, D, G	
Pumpkin Bruschetta	€14.50
A, E, H	

AUSTRIAN STÖR CAVIAR

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

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SALADS

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

Tagliata of roast beef, lettuce, rocket salad, buffalo mozzarella, parmigiano, garlic bread € 23,60
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) € 19,50
A, C, G, L

Honey mustard spring onion pasta, Parmesan cheese € 22.50
A, C, G, M

Poteto gratin with Thyme, braised tomatoes (vegan) €19.50

Pumpkin gnocchi, pumpkin foam € 23.50
A, C, G

Spinach dumplings, paprika cream sauce € 23.50
A, C, G, E, H

FISH DISHES

Salmon steak roasted in parchment paper, sweet and sour vegetables € 32.00
D

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

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MAIN COURSES

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

Medium grilled Black Angus beef rump steak, pumpkin crust, vegetables, mini potatoes A, G, H, E	€ 34.50
Galloway goulash - legs or shoulders butter pasta A, G	€ 23,00
Roasted corn-fed chicken breast, pumpkon risotto, Pak choi A, G	€ 32.00
Veal escalope Viennese Style with cranberry sauce and parsley potatoes	€ 28,50
Pork option A, C, G	€ 22,00
Steak from Black Angus Beiried (240g) Port wine sauce, oven-baked potatoe G, M	€ 38.00
Black Angus fillet steak (240g), port wine sauce, jacket potato	€ 47.00
or Poteto gratin with Thyme G, M	€ 52.00

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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. € 21,00

Salad with garlic bread followed by delicious spare ribs with baked potatoes and chive sauce
M, G, L

Extra plate of spare ribs € 11,50

ROASTED OX (4 persons) p. P. € 38,00

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

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ICE CREAM SPECIALITIES BIO "EIS GEISSLER"

Zotter chocolate
Apricot
Butter biscuit
Alpine caramel
Buttermilk-Strawberry
Vanilla

3 scoops	€ 5,20
5 scoops	€ 8,60

FOR OUR LITTLE GUESTS

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

Vanilla ice cream with Wild berry ragout G, H	€ 7,50
Vanilla ice cream with warm Nutella G, E, H	€ 7,50
Banana Split G, H	€ 8,50
Vegan pistachio sundae with toffee topping E, H	€ 7.50

OUR SPECIAL TIP

Blueberry cheesecake, yoghurt ice cream A, C, E, H	€11.50
Triple mousse light, dark chocolate and pumpkin Mousse G	€ 10,00
Vanilla ice cream with pumpkin seed oil	€ 7,50
Mixed sweets in a pan 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	€ 12,50
"Kaiserschmarrn" (thick shredded pancakes) with raisins and plum sauce A, C, G	€ 13,50

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NON ALCOHOLIC DRINKS

Coke light	0,33 l	€ 3,70
Bottle of Almdudler	0,33 l	€ 3,70
Bottle of sparkling water	0,33 l	€ 3,50
	0,75 l	€ 5,90
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	€ 2,90
	0,50 l	€ 4,20
Orange or red currant juice	0,25 l	€ 3,50
Cloudy “cox orange” apple juice	0,25 l	€ 3,70
	0,50 l	€ 5,00
	0,70 l	€ 8,50
Cloudy “cox orange” apple juice	0,25 l	€ 3,50
Cloudy “cox orange” apple juice with soda	0,50 l	€ 5,00
Coke, Sprite, Fanta	0,25 l	€ 3,50
	0,50 l	€ 5,20
Red Bull	0,25 l	€ 4 ,90

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BEER

Trumer draught Pilsner	0,20 l	€ 3,10
	0,30 l	€ 4,40
	0,50 l	€ 5,20
Traunsteiner wheat beer	0,30 l	€ 4,60
	0,50 l	€ 5,40
Light wheat beer	0,50 l	€ 5,10
Dark wheat beer	0,50 l	€ 5,10
Non-alcoholic beer	0,30 l	€ 4,10
Non-alcoholic Traunsteiner wheat beer	0,50 l	€ 5,10

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WINE

ROSÈ BF "the little elephant" Pia Strehn	1/8 l € 6,20

Grüner Veltliner, Leo Müller Ried Neuberg	1/8 l € 6,20
Chardonnay, Bernhard Gschweicher Lower Austria	1/8 l € 6,20
Riesling Elements, Martin Müller Elements Lower Austria	1/8 l € 6,20
Sauvignon Blanc, Silly Southern Styria	1/8 l € 6,20

Blaufränkisch, Andreas Unger Burgenland	1/8 l € 6,40
Cuvée Classic, Scheiblhofer, Burgenland	1/8 l € 6.40
Merlot Selection, Jacky Klein Burgenland	1/8 l € 6.40
Zweigelt, Anton Bauer Feuersbrunn	1/8 l € 6.40

APERITIF

Spritzer sweet	1/4 l € 5,50
Spritzer sour	1/4 l € 5,20
Aperol Spritz with wine	1/4 l € 7,50
Aperol Spritz with Prosecco	1/4 l € 7,90
Campari Spritz with Prosecco	1/4 l € 7,90
Hugo (Prosecco / elder juice / mint)	1/4 l € 7,90
Lillet Wild Berry	1/4 l € 7,90
Glass of Prosecco	€ 5,80
Glass of Prosecco with elder juice	€ 6,00
Shiki Miki Rosé Brut	€ 6,00
Martini	€ 6,20
Campari Orange	€ 6,90
Campari Soda	€ 6,20

Edelbrände | Liköre

Edelbrände im Holz Fass gereift/verfeinert #Genuß#ELEGANZA#Gaumenfreude

2 cl.

Orig. Wachauer Marille Holz, L. Müller Niederöst. „Aus der MAGNUM" 5,60
2-4 Jahre im Fass gereift | getrocknete Marillen | balanciert | feine Holzuntermalung

Alte Zwetschke, Gölles, Steiermark 5,60
8 Jahre im Fass gereift | reife Holzumrandung | weich | süßwürzige Zwetschkenfrucht

Edelbrände Klar #Fruchtig#Charming#NUANCENREICH

Orig. Wachauer Marille klar, L. Müller, Niederöst.
Glasballon | volle feine Sortenfrucht | Marille PUR | feine Länge | HARMONIE | Genuß 4,90

Williams Birne, L. Müller, Niederöst.
Glasballon | Saftige Süße | Purer Birne Frucht Körper | Verführerisch | Fruchtig 4,90

Herzkirsche, A. Gölles, Steiermark
2 Jahre im Glasballon gereift | elegant | feine Kirschnoten | Fruchtig | klar 5,20

Salzburger Birne,	Herzog, Salzburg	5,60
Williams Birne,	Herzog, Salzburg	5,60
Himbeere mit Apfel,	Herzog, Salzburg	5,60
Blutorange,	Herzog, Salzburg	5,60
Nusserl,	Herzog, Salzburg	5,60

Spirituosen / Geist

Hausbrand / Obstler,	Pinzgau	4,20
Edel Stoff Zirbe, Priesteregg Edition	Salzburg	4,90

Liköre #Frucht#Süße#Unkompliziert

Rotwein Likör,	L. Müller, Niederöst.	4,90
Schoko Chili Likör,	Herzog, Salzburg	4,90
Bratapfel Likör,	Herzog, Salzburg	4,90

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Fruchtig-charmant | 🍷🍷 balanciert -klare Sortenfrucht | 🍷 elegant raffiniert Holzfass gelagert
Stand WK Huwis Alm 06/2024

LONG DRINKS

Gin and tonic	€ 9,50
Skinny Bitch/Vodka-Soda-Lemon Juice	€ 9,00
Vodka Lemon	€ 9,00
Vodka Bull	€ 9,20
Bacardi Cola	€ 9,20
Havana Cola	€ 9,50
Pampero Cola	€ 9,50
Cuba Libre	€ 9,50
Jack Daniels Cola	€ 9,70
Bulleit Bourbon Cola	€ 9,50
Whisky Bull	€ 9,70
Moscow Mule	€ 9,70
London Mule	€ 9,70
Flying Stag	€ 8,90
Negroni	€11,50
Espresso Martini	€13,50

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SELECTED LEAF TEAS from Demmer T-Bag

€ 4,50

FRUIT TEA
Aromatizing fruit tea blend
T-bag forest fruit cocktail

GREEN TEA
T-Bag BIO Green Manjolai

HERBAL TEA
T-Bag BIO Vital Oasis
T-Bag ginger lemon

BLACK TEE
T-Bag Assam

HOT DRINKS

Afro Ristretto	€ 2,70
Afro Espresso	€ 3,20
Afro coffee (cup)	€ 3,60
Cappuccino	€ 4,10
Café Latte	€ 4,50
Hot chocolate with whipped cream	€ 4,40
Affogato	€ 4,70

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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 SO2 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