



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, € 6,90
or pancake strips € 6,20
A, C, G, L

Soup, Hokkaido - Coconut € 8,50

STARTERS

Beef Tartare (150gr), yolk cream, truffle bread € 26,00
A, C, G, M

Crispy dumpling, Pumpkin hummus, shake bread € 16,50
A, G

Smoked trout mousse in a glass, oven-fresh pastry € 16,50
A, D, G

AUSTRIAN STÖRCAVIAR

Walter Grüll – 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) € 18,50
A, C, G, L

Pumpkin gnocchi, pumpkin foam € 19,50
A, C, G,

Vegan mushroom risotto, soya beans € 18,50
F

Spinach dumplings, Parmigiano sauce € 19,50
A, C, G,

FISH DISHES

Char filet, black linguine, white wine sauce, wakame seaweed € 29,50
A, C, D, G, N

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 with pumpkin seed cornflakes crust,
vegetables, potatoes € 34,50

A, G, H, E

Galloway goulash - legs or shoulders
butter pasta € 22,00

A, G

Baked corn chicken breast, pumpkin seed breading, potato and field salad
€ 28,00

A, C, M

Veal escalope Viennese Style with cranberry sauce and
parsley potatoes € 28,50

Pork option € 22,00

A, C, G

Roast beef steak (Beiried) (220g)
Galloway or Angus Cattle – depending on availability -
served with port wine sauce and baked potatoes € 36,00

G, M

Fillet steak (220g) Angus Cattle served with port wine sauce
and baked potatoes € 47,00

A, G, M



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 GEISLER"

Zotter chocolate

Curd cheese - blueberry

Butter biscuit

Alpine caramel

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 warm Nutella

€ 6,50

Banana Split

€ 8,50

Vegan ice cream sundae:

Almond, Pistachio, Dark Chocolate

€ 5,20

OUR SPECIAL TIP

Blueberry cheesecake, white chocolate ice cream

€ 10,50

A, G, C, E, H

Triple mousse

€ 10,00

light & dark chocolate mousse, pumpkin

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	€ 3,50
Bottle of Almdudler	0,33 l	€ 3,50
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

ROSÈ BF "the little elephant" Pia Strehn 1/8 | € 5,50



Grüner Veltliner, Leo Müller Ried Neuberg 1/8 | € 5,50

Chardonnay, Bernhard Gschweicher Lower Austria 1/8 | € 5,50

Riesling Elements, Martin Müller Elements Lower Austria 1/8 | € 5,50

Sauvignon Blanc, Silly Southern Styria 1/8 | € 5,50



Cabernet Sauvignon Merlot Cuvée, Pia Strehn Burgenland 1/8 | € 5,60

Cuvée Classic, Scheiblhofer, Burgenland 1/8 | € 5,60

Merlot Selection, Jacky Klein Burgenland 1/8 | € 5,60

APERITIF

Spritzer sweet 1/4 | € 3,60

Spritzer sour 1/4 | € 3,30

Aperol Spritz with wine 1/4 | € 5,70

Aperol Spritz with Prosecco 1/4 | € 6,20

Hugo (Prosecco / elder juice / mint) 1/4 | € 6,20

Lillet Wild Berry 1/4 | € 5,90

Glass of Prosecco € 5,60

Glass of Prosecco with elder juice € 5,80

Shiki Miki Rosé Brut € 5,80

Martini € 5,20

Campari Orange € 6,50

Campari Soda € 5,20



EDLE BRÄNDE - 2 cl

House brandy / Obstler	€ 3,50
Williams from Pircher	€ 3,80
Apricot from Pircher	€ 3,80
Noble fabric pine	€ 4,90
Old plum from Gölles	€ 5,60
Nusserl / by Siegfried Herzog	€ 4,90
Blood orange / by Siegfried Herzog	€ 4,90
Raspberry with apple / by Siegfried Herzog	€ 4,90
Chocolate chili liqueur / by Siegfried Herzog	€ 4,90
Baked apple liqueur / by Siegfried Herzog	€ 4,90
Williams / by Siegfried Herzog	€ 4,60
Salzburg pear / by Siegfried Herzog	€ 4,60
Fernet Branca	€ 3,70
Averna	€ 3,90
Ramazzotti	€ 3,80
Jägermeister	€ 3,50
Chartreuse des Meilleurs Ouvriers - 4 cl	€ 5,20

LONG DRINKS

Gin and tonic	€ 8,50
Skinny Bitch/Vodka-Soda-Lemon Juice	€ 8,00
Vodka Lemon	€ 8,00
Vodka Bull	€ 8,20
Bacardi Cola	€ 8,20
Havana Cola	€ 8,50
Pampero Cola	€ 8,50
Cuba Libre	€ 8,50
Jack Daniels Cola	€ 8,70
Bulleit Bourbon Cola	€ 8,50
Whisky Bull	€ 8,70
Moscow Mule	€ 8,70
London Mule	€ 8,70
Flying Stag	€ 7,90



SELECTED LEAF TEAS from Demmer T-Bag

€ 4,20

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	€ 2,90
Afro coffee (cup)	€ 3,40
Cappuccino	€ 3,70
Café Latte	€ 4,40
Hot chocolate with whipped cream	€ 4,00
Affogato	€ 4,50



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 ₂ 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