

ALTSTADT

RESTAURANT

SMALL TYROLEAN DISHES

Hausgemachte Tiroler Speckknödel 16,50

Two Tyrolean bacon dumplings with brown butter on sauerkraut, parsley

Hausgemachte Kaspessknödel 18,50

Two grilled Tyrolean cheese dumplings on sauerkraut, parsley

Hausgemachte Brezenknödel 18,50

Homemade pretzel dumplings, chestnut red cabbage, organic fried egg, chopped parsley

Schweinsbratl Jause 18,50

Slices of oven-fresh roast pork in its own juice, bacon dumpling
sauerkraut, mustard, styrian horseradish

Hausgemachte Tiroler Spätzle 16,50

Spaetzle – traditional tyrolean pasta – with roasted bacon and onions, white cabbage salad

Hausgemachte Käsespätzle 18,50

Spaetzle – traditional tyrolean pasta – with different kinds of cheese
roasted onions, white cabbage salad

Tiroler Tris auf Krautsalat 18,50

Tyrolean tris on coleslaw, stuffed pasta dumplings, spinach dumpling, cheese dumpling

Rostbratwürstln auf Arzler Sauerkraut 18,50

Grilled sausages with sauerkraut, mustard, fried potatoes, and parsley

Tiroler Gröstl mit Krautsalat 18,50

Fried potatoes with boiled beef and smoked meat, roasted bacon, fried egg, parsley, coleslaw

SMALL VIENNESE DISHES

Wiener Suppentopf 11,50

Beef broth with boiled beef, soup noodles, root vegetables, chives, bread

Original Wiener Saftgulasch 18,50

porzione generosa | generous portion 21,50

Beef goulash with viennese sausage, fried egg, spaetzle – traditional tyrolean pasta

Wiener Backhendl 18,50

generous portion 21,50

Viennese fried chicken on potato salad and lamb's lettuce, lemon

Sacherwürstel 14,50

A pair of Sacher sausages, spicier, more heavily smoked and larger, served in goulash sauce, pickles, bread

Der Tafelspitz 19,50

generous portion 25,00

Austrian boiled beef specialty, leaf-spinach with cream, roasted potatoes, horseradish

Das Wiener Schnitzel 18,50

generous portion 21,50

Schnitzel Viennese style from pork with potato salad, lamb's lettuce, lingonberries

LITTLE WINTER JOYS

Kartoffel Gulasch mit Speck 18,50

Potato goulash with bacon Organic fried egg, coleslaw

Brezknödl Gröstl 19,50

Pretzel dumplings hash Homemade roasted pretzel dumplings with sauerkraut Sausages, organic fried egg

Züricher Geschnetzeltes 22,50

Zurich-style sliced veal, Sliced pork tenderloin, fried mushrooms, Homemade potato rösti, parsley

Heiße Blunzen Jause 18,50

Hot Blood Sausage Snack, a Tyrolean and Bavarian specialty, fried slices of blood sausage from our, village butcher, Arzler sauerkraut, tarragon mustard, Styrian horseradish, homemade pretzel dumpling

Gebackene Erdäpfelblättln 16,50

Baked potato slices, on chestnut red cabbage

Hausgemachte Spinatknödel 18,50

Homemade spinach dumplings, in Gorgonzola sauce, grilled vegetables, Parmesan, parsley

BERNER RÖSTI | RÖSTI DI PATATE | HASHED BROWNS

Rösti mit Rahmblattspinat 18,50

Hashed browns with spinach, melted mountain cheese
braised cherry tomatoes, organic fried egg, arugula

Rösti mit Kastanien Rotkraut 18,50

Hashed browns on red cabbage with chestnuts, and fried egg

Rösti mit gegrilltem Freilandhendl 20,50

Hashed browns with grilled chicken fillets, tomatoes, creamed spinach, arugula

Rösti mit kleinem Tafelspitz 21,00

Hashed browns with boiled beef, creamed spinach, fried egg, horseradish

WINTER SOUPS

Cremige Knoblauchsuppe 8,80
Creamy garlic soup

Cremige Kartoffelsuppe 8,80
Creamy potato soup with chopped chestnuts and parsley

Hausgemachte Gulaschsuppe 10,50
Zuppa di gulasch fatta in casa, pane appena sfornato

Tiroler Speckknödelsuppe 8,80
Tyrolean bacon dumpling soup hearty boiled beef soup

Tiroler Kaspressknödelsuppe 9,50
Consommé of boiled beef with Tyrolean cheese dumpling

CLASSICS

Ofenfrischer Krustenbraten 20,50
Oven-fresh roast pork with a crispy crust, natural juices, pickled cabbage, and fried potatoes

Kotelette Natur 20,50
Young pork chop fried in herbs, braised vegetables, roast potatoes

Kotelette mit Zwibelsauce 21,50
Pork chop in onion sauce, onion sauce, fried onions. parsley potatoes

Bratwurst vom Thierseer Dorfmetzger 19,50
Red, spicy bratwurst on Arzler sauerkraut, tarragon mustard, Styrian horseradish, roasted potatoes

Gebackene Hirsch Schnitzerln 22,50
Chestnut red cabbage, fried potatoes, cranberries

Das Innsbrucker Schnitzel 24,00
Beef chop with bacon mustard sauce, braised cherry tomatoes
served with homemade organic spaetzle

Zwiebelrostbraten 25,00
Onion roast beef, schnitzel from the sirloin, onion sauce, Crispy onions, homemade spaetzle

Filetstück vom heimischen Zander 25,00
Pike-perch fillet fried in herbs, broccoli, braised cherry tomatoes
carrots, parsley potatoes

Zanderfilet Saltimbocca 26,00
Pike-perch fillet Saltimbocca, Passeier Valley region, Tyrol: Slices of pike-perch wrapped in
bacon, sage grilled vegetables, parsley potatoes

PASTRIES

Kaiserschmarren 12,50

generous portion 17,80

Kaiserschmarren, applesauce & cranberries

Tiroler Moosbeernocken 16,80

Tyrolean cranberry dumplings, with vanilla sauce and local wild blueberries

Wachauer Marillenknödel 16,80

Wachau Apricot Dumplings, 2 pieces, Quark and Apricot Dumplings, Butter, Nuts, Breadcrumbs, Apricot Compote

Marillen Palatschinken 8,80

Tyrolean cranberry dumplings, with vanilla sauce and local wild blueberries

Schoko Palatschinken 8,80

Chocolate crepes, with caramelized hazelnuts and chocolate sauce

Waldbeer Waffeln 9,80

Tyrolean cranberry dumplings, with vanilla sauce and local wild blueberries

Apfelstrudel | Apple Strudel | Strudel di mele

– with whipped cream 6,80

– with vanilla ice cream 7,20

– with vanilla sauce 7,20

Gentile ospite, il nostro team di servizio sarà lieto di informarla sulle sostanze allergeniche presenti nei piatti offerti.
Dear guest, our service team will be happy to inform you about allergenic substances in the dishes on offer.