

Non alcoholic Aperitifs

Homemade Ice Tea

0,2l € 3,90

„ECHTBÄRIG“

Brombeeren - Apfel natur - Cider Vinegar - Honig - Zitrone

€ 6,00

„Einfach probieren“ (Just try it)

Nettle - elderberry - unripe grape juice - wine acid - Soda

€ 6,00

Aperitifs

”

“Alpine Negroni”

*Rowanberry - gentian bitter - red vermouth - cedar - wild
cranberries*

Sweet - bitter - strong #before dinner € 10,00

<i>Winzersekt</i>	0,1 l	€ 4,00
<i>Campari Soda</i>	4 cl	€ 5,00
<i>Campari Orange</i> (frisch gepresster Orangensaft)	4 cl	€ 7,00
<i>Cynar</i>	4 cl	€ 6,00
<i>Ricard</i>	4 cl	€ 4,00
<i>Antica Formula</i> (roter Wermut)	4 cl	€ 4,90
<i>Belsazar white</i> (süßer weißer Wermut)	4 cl	€ 4,90
<i>Belsazar rosé</i> (rosé Wermut)	4 cl	€ 4,90
<i>Forticus Graf Hardegg</i>	4 cl	€ 6,80

Inclusiv prices (A-C-E-F-G-L-N-O)

Starters

Hand tapped carpaccio of Tyrolean beef

*arugula & lettuce - roasted pine nuts -
mountain cheese shavings*

(A-F-E-G-H-N-O) € 14,90

Homemade baked potato bags

filled with pumpkin

pumpkin foam - salad bouquet

(A-C-E-G-H-L-M-N)

Appetizer € 9,80

Main course € 15,90

Mixed salad

(E-O) € 4,90

Soups

Clear beef broth with small slices of pancake

(A-C-G-L-M-O-P) € 4,90

Creamy soup of chanterelles

with ham stick

(A-C-E-F-G-H-L-N-O-P) € 6,90

Small homemade

refreshment

(Sorbet per ball € 1,50)

Green apple

Raspberry (O)

Lime - mint

Cherry & chocolate (O)

Main dishes

**Filet steak from
Austrian alpine ox (220g)**
small baked potato balls -
grilled vegetables - Merlot sauce
(A-C-E-F-G-L-M-P-H-O) € 32,90

**Medium roasted
Austrian deer**
baked „Schupfnudeln“ (pastry) port wine
jus - cranberry red cabbage
(A-C-F-E-G-H-L-O-P-M) € 32,90

**Roasted Tyrolean
salmon trout fillet**
homemade tomato noodles with meadow
herb pesto - rucola
(A-C-E-F-G-H-L-M-N-O-P-D) € 19,50

**Baked Austrian calf
escalope „Vienna style“**
parsley potatoes - cranberries
(A-C-F-E-G-N-M-P) € 17,90

**Grilled maize
chicken „Supremè“**
thyme sauce - roasted potatoes -
beans ratatouille
(A-C-E-F-G-H-L-M-N-O-P) € 17,90

**Medallions of
roasted pork fillet**
meadow champignon sauce - small lard
dumplings - almond broccoli
(A-C-E-F-M-G-H-L-N-P) € 17,20

**Creamy homemade herb noodles
& fresh vegetables**
(A-C-E-F-G-H-L-M-N-O-P) € 15,20

Selection from Tyrolean cheese

Zillertal mountain cheese

Hard cheese, 8 - 10 months matured, spicy with strong taste,
45 % F.i.T, Origin: Bergsenn Zellberg (G)

BIO „Elderflower Rebell“

Slice cheese, lactose free, matured at least 10 weeks, refined with fresh BIO elderflower juice & BIO organic yoghurt, flower & honey characterize this floral spicy cheese, wonderfully creamy, aromas of dried fruit, maracuja, elderberry Origin: Käse Rebell Zell am Ziller (G)

„Village cheese“

45% F.i.T., slice cheese with red culture, aged 4 weeks,
creamy - aromatic taste Origin: Bergsenn Zellberg (G)

„Hay flowers Rebell“

Matured for 4 months, slice cheese, lactose free, aroma send honey, flower & forest wood, creamy notes & light caramels refer to the raw material of hay milk, wonderful creamy - wrapped with flowery fragrant hayflower mixture Origin: Käse Rebell Zell am Ziller (G)

Goat Camembert

45% F.i.T. Soft cheese with white noble mold made of natural goat milk
Taste: delicate mushroom - like Camembert aroma, subtle goat flavor
Origin: Alpine dairy Rotholz (G)

Cheese variation & bread

(A-E-F-O-P) € 11,90

incl. 5cl sweet wine Yellow Muskateller
„Ice wine“ winery Tschida - Angerhof (O) € 19,90

Desserts

Zillertaler Snow Kiss

white chocolate & poppy seed mousse
coconut parfait - cherry ragout - pistachios
(A-C-E-F-G-H-L-N-O-P) € 7.50

Pancake with apricot jam

(2 pieces) whipped cream

(A-C-E-H-G-O) € 6,90

Homemade Sorbets

(per ball € 1,50)

Green apple

Raspberry (o)

Lime - mint

Cherry & chocolate (o)

Ice cream

(per ball € 1,30)

Vanilla (C-G-H)

Chocolate (C-E-G-H)

Strawberry (C-E-G-H)

Ice cup

„Banana split“

Vanilla ice cream - fresh banana -
homemade chocolate sauce - roasted
almond sliver - whipped cream

(A-C-E-F-G-H) € 6,90

„Winter dream“

Cherry & chocolate sorbet - raspberry sorbet -
vanilla ice cream - fresh fruits - whipped cream

(A-C-E-F-G-H) € 6,90

„Hot Love“

Vanilla ice cream - hot raspberries -
whipped cream

(A-C-E-F-G-H-O) € 5,90

„Coup Danmark“

Vanilla ice cream - whipped cream -
homemade chocolate sauce

(A-C-E-F-G-H) € 5,90

„Stirred ice coffee“

Vanilla ice cream - coffee - whipped cream

(A-C-E-F-G-H) € 5,90

Ice waffle (A-C-E-F-G-H)

For children

Soup

Clear beef broth with small slices of pancake

(A-C-F-G-L) € 4,90

Main dishes

„Jumbo“

fresh grilled fish - garden vegetables -
homemade noodles (A-D-G-H-L-M-N-O) € 6,90



„Asterix“

small baked escalope from pork -
roasted potatoes (A-B-C-D-E-G-H-N) € 6,90

„Pinocchio“

turkey strips - small butter dumplings -
grilled vegetables (A-C-F-G-H-L) € 6,90



„Donald Duck“

small Zillertaler cheese dumplings -
roasted onions (A-C-G-H-L-O) € 6,50

„Pokemon“

grilled sausage with bacon coat -
french fries (A-B-D-E-G-L-M) € 6,50



„Winnie Puuh“

homemade noodles - Bolognese
(A-C-F-G-L) € 6,50

French fries

(A-B-D-E) € 4,00

Desserts

„Tom & Jerry“

vanilla & chocolate ice cream - fresh banana -
homemade chocolate sauce - whipped cream (A-C-E-F-G-H) € 4,50



„Schlumpfi“

chocolate & vanilla ice cream - colorful
Smarties - whipped cream (A-C-E-F-G-H) € 4,50

„Biene Maja“

Vanilla & strawberry ice cream -
whipped cream - fresh fruits (A-C-E-F-G-H) € 4,50

Pancake with apricot jam (one piece)

(A-C-H-O-G) € 4,00



Our dishes are with regional products produced and without flavor enhancers!

In order to be able to really be safe, we would like to ask you in case of an allergy, to agreed this with the staff.

In our hotel dishes are all on Annex II of LMIV listed allergenic substances prepared, inadvertent cross contacts can not be ruled out!

Our prices are inclusiv with all taxes.

Allergenkennzeichnung



CODE	Deutsch	Englisch	Französisch	Italienisch
A	Glutenhaltiges Getreide,	glutenous cereals ,	céréales glutineuses ,	cereali continenti glutine
B	Krebstiere	shellfish	crabe	gamberi
C	Eier	eggs	oeufs	uovi
D	Fische	fish	poisson	pesce
E	Erdnuss	peanut	arachide	arachide
F	Soja	soy	graine de soja	soia
G	Milch/Laktose	Milk/lactose	Lait/lactose	Latte/lattosio
H	Schalenfrüchte	ediblenuts	Fruitspeler	fruttabucciona
L	Sellerie	celery	céleri	sedano
M	Senf	mustard	moutarde	senape
N	Sesam	sesame	sésame	sesamo
O	Schwefeldioxid/Sulphite	sulfuredioxide/sulphite	Le dioxyde de soufre/sulfite	anidridesolforosa/solfito
P	Lupinen	lupine	lupine	lupino
R	Weichtiere	mollusca	mollusque	mollusco

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