

Food



To start with, we are happy to serve you our set meal with Reingruber's sourdough bread, whipped butter & homemade spread from the kitchen.

*Obligatory cover charge in the evening
€4.00 per person.*

APPETIZERS

BAKED MUSHROOMS <i>remoulade – parsley</i>	7.5
ROACH IN THE SHALLOWS <i>onion – raisins</i>	9.0
GRILLED PEAS <i>Stracciatella – Peach</i>	7.5
SMOKED FISH CURD CHEESE <i>dill – salty lemon</i>	6.0
HOME-MARINATED OLIVES 2023 <i>gremolata</i>	5.9
SALSIFY ARTICHOKE <i>aioli – gremolata</i>	14.0
APPETIZER VARIATION <i>We serve all starters with Reingruber's homemade sourdough bread.</i>	34.0

STARTERS

CRUDO FROM MILKCALF <i>Crawfish mayo – lime</i>	26.0
TRAUNKIRCHNER SHEEP'S CHEESE <i>cucumber – dill – elderberry</i>	18.0
GRILLED PIMIENTAS <i>Feta from Traunkirchen – Fig</i>	18.0

S O U P S

SOUP FROM TRAUNSEE FISH 16.0
aioli – bread - fennel

BEEF BROTH 9.0
mirepoix – chives
optional with
semolina dumpling – sliced pancakes – cheese dumpling –
liver dumpling – spleen slices
standard with 2 pieces

per soup add-ins 1.9

entrees

VIENNESE SNAILS 14.0
chervil butter - brusli – carrot puree

“HALUSKA” 16.0
nettle - feta from traunkirchen- caraway seeds

RAGOUT OF LUNGS FROM RUTZENMOOS ORGANIC 1.0
 LAMB
breadcrumb dumplings– root - cream

TIME TOGETHER
IS TIME WELL SPENT.

MAIN COURSES

FRIED SPECIALS DUROC PORK SCHNITZEL <i>parsley potatoes – cranberries – lemon</i>	23.0
FREGOLA SARDA <i>nettle – smoked fish – raw milk cheese “belp ball”</i>	23.0
BUTTERMILK FRIED CHICKEN <i>parsley potatoes – cranberries – lemon</i>	26.0
BOILED BEEF IN BEEF STEW <i>Roasted potatoes – bread horseradish – creamed spinach – chive sauce – apple horseradish</i>	28.0
SPINACH DUMPLING <i>brown butter – black pepper – mountain cheese</i>	21.0
CATCH OF THE DAY <i>depending on availability, whole roasted parsley potatoes – melted butter – lemon</i>	29.0

IN ADDITION

GREEN SALAD <i>small / large</i>	5.9 9.9
MIXED SALAD <i>small / large</i>	6.9 11.9

DESSERT

KAISERSCHMARREN <i>apricot roaster 2024– apricot sorbet – raisins (waiting time about 30 Minuten)</i>	19.5
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STRUDEL <i>vanilla ice cream – whipped cream – almond crumble</i>	9.0
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MARINATED STRAWBERRIES <i>sour cream sorbet – buttermilk</i>	9.0
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LYDIAS CARDINAL <i>Gabis Bio Strawberries</i>	7,0
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DIGESTIF 2 c l

SCHILCHER TREBERN BARRIQUE <i>Jauk Steiermark</i>	4.9
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WEINBRAND FROM SCHILCHER <i>Jauk Steiermark</i>	4.9
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ARMIN ARMAGNAC BAS ARMANAGNACS <i>6 yo</i>	9.8
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HOMEMADE SCHNAPPS <i>“Gravensteiner” apple – “Gute Luise” pear – apricot – old pear – apple – nut</i>	4.9
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SAMMERHOF <i>blood orange</i>	9.5
<i>old plum</i>	9.5

The 14 allergens: Our staff will be happy to inform you about allergens or ingredients in our dishes. If you wish to avoid a specific EU allergenic ingredient, please let us know. We will gladly try to fulfil your request based on our capabilities.