

our *Starters*

roast beef	17
finely sliced pickled market vegetables onion marmalade lovage aioli	
cured char trout	17
creamy pear pickled paprika	
vitello salmerino	17
local veal regional smoked char capers pepper	
creamy runner bean (v)	14
pumpkin seed oil pesto mushrooms farmer's bread chips	

from our *Soup Pot*

truffled tavern potato soup (v)	7
farmer's bread	
authentic beef broth	6
bacon dumpling semolina dumpling chives	

our *Main Courses*

traditional Tafelspitz	27
bread roll horseradish creamy spinach crispy potatoes root vegetables	
soufflé Schanzl Schnitzel (Choice of veal Vulcan and pork)	26 19
parsley potatoes cranberries	
juicy roast pork	19
bread dumplings caraway coleslaw	
"48 Hours" goulash	16
Homemade spaetzle Sour cream	
homemade cheese spaetzle (v) (optimal to share)	15 24
Pinzgau beer cheese crispy onions	

Tavern 2.0 - our Classics

confit lake char apple horseradish hollandaise spelt risotto	27
braised beef cheeks potato butter puree grilled young leek glazed carrots	25
Carinthian cheese dumplings "grandma style" (v) brown butter endive salad	19
pan-seared spinach bread dumpling slice (v) mountain cheese espuma beetroot carpaccio	19

our Schanzlwirt Highlight

enjoy a journey through our menu and taste what
the Austrian cuisine has to offer!

5 courses | full of surprises

55

our Partners



Buchberger
FLEISCHHACKER
SEIT 1946



SEIT 1890
Schladminger



MOSER
Eier - Kürbiskernöl

Want to enjoy a vegan dish? Just let us know – we'll take care of it!

We allow ourselves to charge a cover charge of €4 per person from 5 p.m.

If you have any questions about ingredients and allergens, please contact our trained staff
– we are happy to help you!

Something Sweet to finish

flambéed semolina schmarren	12
berry sorbet	
dark chocolate parfait	11
sour cherries honeycomb	
hand-Pulled apple strudel	9
vanilla espuma cinnamon icecream	
mini iced coffee	4
espresso vanilla ice cream	

a true *Tavern Finale*

fine spirits	2cl
Gölles aged apple	5, 7
Ziegler mirabelle	6, 4
Ziegler wild cherry liqueur	5, 4
rum	4cl
A. H Riise XO Reserve	17