

our Starters

- Rolled carpaccio of locally sourced beef 21
Pumpkin seed oil aioli | Marinated wild herbs | Crispy fried onions
- Grilled goat cheese (V) 19
Balsamic strawberries | Lamb's lettuce | Pumpnickel crumble
- Salad (V) 8
Choice of: lamb's lettuce | mixed leaf salad | potato salad or a combination



our Soups

- Traditional beef broth 7
Herb pancake strips or cheese dumpling | Chives
- Creamy soup of hand-picked wild garlic (V) 8
Chips | Herb-Oil


our Main courses

- Traditional boiled beef → AMA Gütesiegel 31
Horseradish bread sauce | Creamed leaf spinach | Crispy potatoes | Root vegetables
- Soufflé "Schanzl" schnitzel (Choice of veal | pork) 29|21
Parsley potatoes | Lingonberries → mit Moser Eiern
- Styrian buttermilk fried chicken 21
Potato and lamb's lettuce salad → heimisches Huhn
- "48-hour" Goulash → vom Wad'schinken 21
Homemade spätzle | Sour cream

our Main courses

Locally sourced fillet of salmon trout Tomate Risotto Braised fennel Chips	31
Homemade cheese spätzle  Pinzgauer beer cheese Crispy fried onions	17 24
Creamy wild garlic risotto  Sheep's cheese Grilled Radicchio Veltliner foam	21

Side Salad

Salad  Choice of: lamb's lettuce mixed leaf salad potato salad or a combination	8
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Schanzlwirt Highlight

enjoy a journey through our menu and discover what
Austrian cuisine has to offer.

5 courses | full of surprises 69

4 courses | full of surprises 59

3 courses | full of surprises 49

unsere Partner



Vegan genießen? Sagen Sie uns Bescheid – wir kümmern uns darum!

Wir erlauben uns, ab 17:00 Uhr ein Gedeck von 4,- pro Person zu verrechnen.

Bei Fragen zu Zutaten und Allergenen wenden Sie sich bitte an unser geschultes Personal – wir helfen Ihnen gerne weiter!

To finish *'something sweet*

Flambéed semolina pancake (Kaiserschmarrn-style) Lemon Espuma Baked apple sorbet	13
Dark chocolate parfait Marinated strawberries Almond sponge	12
Rhabarber & Topfen Quark mousse Rhubarb and strawberry ragout Sour cream ice cream	11
Mini Ice coffee Mokka Vanillaice	5
Sorbet Choice of: baked apple red currant lemon blended with fine winemaker's sparkling wine	7 8

Spirits

Premium fruit brandies	2cl
Gölles Alter Apfel	5,7
Ziegler Mirabelle	6,4
Ziegler Wildkirschlikör	5,4
Rum	4cl
A.H Riise XO Reserve 17	17