



Aperitif

Hugo ◦ € 7.50

Prosecco 1/8 l - Soda 1/8 l
Elderflower Syrup · Mint

Aperol Spritzer ◦ € 6.80

Whitewine 1/8 l · Aperol 4 cl · Soda 1/8 l · Orange

Veneziano ◦ € 7.50

Prosecco 1/8 l · Aperol 4 cl · Soda 1/8 l · Orange

Post-Spritzer ◦ € 7.50

Lillet Blanc 4 cl · Soda 1/8 l
Wild Berry Schweppes · Berries

Moscow Mule ◦ € 9.50

Wodka 4cl · Ginger Beer · Lime · Mint

Chandon Garden Spritz 0,2 l bottle € 9.50

Sparkling Wine · Orange bitters

Glas Prosecco ◦ 0,1 l € 5.10

Campari Soda 4 cl € 5.80

Campari Orange 4 cl € 6.10

Martini Bianco ◦ 4 cl € 5.80

Martini Rosso◦

4 cl

€ 5.80



Starters

Beef Carpaccio

vegetable balsamic vinaigrette · rocket salad
parmesan shavings · garlic ciabatta

A · C · G · L · M · O

€ 18.50

baked white Mushrooms

tartare sauce

A · C · M · O

€ 12.50



Soups

Savoury Beef broth

noodles ACFL € 7.10

strips of sliced pancakes ACFGL € 7.10

tirolean cheese dumplings ACFGL € 7.40

Cream of Tomato Soup

cream topping

G · L · O

€ 7.50

Cream of Garlic Soup

butter croutons

A · G · L · O

€ 7.50

Salads

Vital Salad

grilled strips of chicken fillet · mixed Salad · garlic bread

A · C · G · L · M · O

A · Cereals containing gluten - B · Crustaceans - C · Egg - D · Fish - E · Peanuts - F · Soy G · Milk - H · Nuts - L · Celery –
M · Mustard - N · Sesame - O · Sulfites - P · Lupins - R · Molluscs

€ 19.50

colorful Salad Plate
crisp fresh Salads
tomatoes · carrots · cucumbers
C · G · L · M · O
€ 8.20



Post-Classics

“Wiener Schnitzel”
of pork € 25.50
of veal € 29.50
french Fries · mixed Salad
A · C · G · L · O

Cordon bleu "Viennese Style" from Pork
french Fries · mixed Salad
A · C · G · L · O
€ 28.50

Escalope with creamy Mushroom Sauce
Basmati Rice · mixed Salad
A · C · G · L · M · O
€ 28.50

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Roast joint with cream Sauce

homemade "Spätzle" Noodles · mixed Salad

A · C · G · L · O

€ 31.50

Post-tower

grilled Medallions of Beef · Veal · Pork

Mushroom-Sauce · hash browns · mixed Salad

A · C · G · L · O

€ 31.50



Steaks

Beef Fillet

(approx. 250g)

tenderest piece of young Bull

pepper Sauce · stewed Vegetables

G · L · O

€ 49.00

Rump Steak

(approx. 250 g)

fine Entrecôte

homemade herb Butter · green Beans

G · L · O

€ 46.00

Rib Eye

(approx. 320 g)

Rib Steak with grease Eye
homemade herb butter · stewed vegetables

G · L · O

€ 47.50

We serve all of our Steak dishes with one
colorful salad plate and with a side dish to choose from:

baked Potato with dip · french Fries · Steak french Fries
Potato Wedges · Rosemary Potatoes



Vegetarian

homemade cheese “Spätzle” Noodles

fried onions · mixed salad

A · C · G · L · O

€ 22.00

Tyrolean “Schlutzkrapfen“ stuffed Noodles

spinach · gray cheese · porcini mushrooms · pumpkin
chives · brown butter · parmesan · mixed salad

A · C · G · L · O

€ 21.50

Thai Curry

Spicy

wok vegetables · spicy curry sauce
basmati rice · mixed salad

E · F · H · L · N · O

€ 21.50



Fish

Thai Curry

Spicy

5 king prawns · wok vegetables · spicy curry sauce
basmati rice · mixed salad

B · E · F · H · L · N · O

€ 32.00

fried Brook trout Fillet

Rosemary potatoes · stewed vegetables · mixed salad

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C · D · G · L · O
€ 35.00

For kids

small “Wiener Schnitzel” · french fries € 11.00
A · C · G

Chicken nuggets · french fries € 11.00
A · C · G · M

Grilled sausage · french fries € 9.00

Portion of french fries € 6.50



Sweets

Tyrolean Kaiserschmarrn
(waiting time around 30 minutes)
stewed plums · applesauce or lingonberries
A · C · G · O
€ 17.00

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homemade Apple strudel made from puff pastry

€ 6.20

with cream € 7.00

with vanilla ice cream and cream € 9.00

A · C · G

french Peach

champagne Sabayon · white chocolate-pistachio ice cream

C · E · G · H · O

€ 13.50

Dessert Recommendation "Post"

A · C · E · G · H · O

€ 10.50



Ice

3 Scoops of vanilla ice cream with whipped cream

+ 1 topping of your choice:

- chocolate sauce
 - egg liqueur
 - pumpkin seed oil
 - raspberry sauce
- A · C · G · H

€ 9.00

with whipped cream € 9.50

3 Scoops of mixed ice cream

C · G

€ 6.00

with cream

€ 6.50

Stirred Iced Coffee

A · C · G · H

small € 7.00

large € 10.50

Banana Split

almonds · chocolate Sauce

€ 10.50

A · C · G · H



White Wine

Grüner Veltliner

1/8l

€ 4.30

fruity - light peppery note

Winery Bannert – Weinviertel

Sauvignon Blanc

1/8l

€ 5.80

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dry - black currant berries - yellow bell bell pepper
Pongratz Winery - Southern Styria

K-White IGT	1/8l	€ 5.10
Cuvée of Pinot Blanc - Chardonnay - Sauvignon Blanc		
Winery Kaltern - South Tyrol		

Moscatel Estrella	1/8l	€ 4.10
Sweet wine from Spain		

Rosé Zweigelt	1/8l	€ 4.30
dry - fruity		
Winery Mantler – Weinviertel		

Red Wine

Zweigelt classic	1/8l	€ 4.30
dry - sour cherry aromas		
Winery Mantler – Weinviertel		

Blaifränkisch classic	1/8l	€ 6.40
dry - forest berry aromas		
Winery Kerschbaum – Horitschon		

Grande Cuvée	1/8l	€ 6.80
Zweigelt - Blaifränkisch - Merlot - Cabernet Sauvignon		
dry - dark ruby red - berry aromas - aged in barriques		
Winery Salzl - Lake Neusiedl		

For a bottle of wine please ask for our wine menu.



Coffee		
Verlängerter _G	€ 3.60	
Kleiner Brauner _G	€ 3.20	
Großer Brauner _G	€ 5.40	
Cappuccino _G	€	
4.60		
with milk and cream		
Caffé Latte _G	€ 5.10	
Ristretto _G	€ 3.20	
Espresso Macchiato _G	€ 3.20	
Irish Coffee _{G · O}	€ 11.00	
Kaffee · Whisky · Cream		

Beer		
Zillertal Pils on tap	0.2l	€ 3.60
	0.3l	€ 4.50
	0.5l	€ 6.10
Zillertal Märzen	0.5l	€ 5.90
bottle		
Zillertal Dunkel	0.5l	€ 5.70
bottle		
Franziskaner Weißbier on tap		
	0.3l	€ 4.50
	0.5l	€ 6.10
Zillertal Schwarzes	0.33l	€ 5.10

Non-alcoholic		
Mineralwasser	0.33l	€ 3.80
Mineralwasser	0.75l	€ 7.20
Fanta	0.33l	€ 4.40
Sprite	0.33l	€ 4.40
Coca Cola	0.33l	€ 4.40

Digestif		
Obstler	2 cl	€ 4.20
Meisterwurz	2 cl	€ 4.20
Williams	2 cl	€ 4.20
Marille	2 cl	€ 4.20
Zichna H	2 cl	€ 4.20
Nussschnaps H	2 cl	€ 4.20
Prinz	2 cl	€ 5.20
<i>Alte Haselnuss_H · Alte Williams-Christ-Birne ·</i>		
<i>Alte Marille</i>		

Jägermeister	2 cl	€ 4.20
Fernet branca	2 cl	€ 4.20
Fernet mentha	2 cl	€ 4.20
Ramazotti	4 cl	€ 5.50
Averna	4 cl	€ 5.50
Nonino Grappa Merlot	2 cl	€ 5.80
Nonino Grappa Traditionale	2 cl	€ 5.80
Nonino Grappa Moscato	2 cl	€ 5.80
Nonino ÜE Sauvignon	2 cl	€ 5.80