

M E N U

BEFORE

Beef Tatar „Seewirt style“
with truffled mayonnaise, cress
and roasted sourdough bread
100 g 15.90
150 g 19.90

Rolls of smoked salmon and cream cheese
on beetroot with apple and horseradish 12.90

Marinated quinoa salad
with pickled wintery vegetables
and smoked celery  10.90

SOUPS

Bouillon of prime boiled beef at choice
Liver dumpling | Pancake stripes | Pressed cheese
dumpling 4.50


Essence of wild mushrooms
with venison dim sum 5.90

Cream soup of beetroot
with horseradish foam  4.90

SALATE

Chef salad
Wintery lettuce, grilled beef filet with prawns
and cheddar cheese 17.90

Fried chicken salad
Marinated lettuce with fried chicken filet,
crispy bacon, pumpkin seeds and oil 14.50

Greek salad
Marinated lettuce with sheep milk cheese
and olives served with Tsatsiki and
homemade Lángos  14.50

Mixed salad
small  4.40
big  6.20

1 portion of garlic bread  2.80

IN BETWEEN

Risotto
with beetroot and fresh horseradish  9.50

„Seewirt Ramen“
Strong chicken soup with Soba noodles,
tender pork belly, broccoli and egg 11.50

FISH

Whole roasted Brook trout (meunière) from Gastein
with parsley potatoes 21.90

Roasted Pikeperch
with beetroot risotto and horse radish 22.90

Salmon trout
with tender wheat and parsley root 22.50

MAIN DISHES

Prime cut of Mangalica pork
According to the day's recommendation 23.90


Filet of local beef
180 g 29.50 / 250 g 33.90

Rib Eye steak of local beef ca. 250 g 28.50

Surf & Turf! At choice:

Prawn 1 piece 3.00 Gamba 1 piece 5.00

2 side dishes and 1 dip at choice:
French fries, jacked potato, sweet potato sticks
corn cob, beans with bacon, grilled vegetables, glazed
beetroot, pepper sauce, braised sauce, BBQ or garlic dip

Omelette
with roasted vegetables and mountain cheese  12.90

CLASSICS

Cordon Bleu of pork | chicken
french fries and mountain cranberries 14.50

Escalope „Vienna style“ of pork | chicken
parsley potatoes and mountain cranberries 12.50

Juicy knuckle of suckling pig with sweet potatoes,
Brussel sprouts with bacon and onions 17.90

„Pinzgauer Kasnocken“
Cheese spaetzle with leaf lettuce  12.50

Calf lights with bread dumplings 11.90

AFTERWARDS

Lime-yoghurt parfait with cinnamon-Szechuan
pepper-ice cream and wintery citrus fruits 8.60

Oven fresh „Kaiserschmarren“
Sweet cut-up pancake
with homemade apple puree 8.60

Chocolate tarte with sea buckthorn,
red wine pear and punch sorbet 8.20

Baked Brie cheese with sweet pepper jam 7.50