

## *As an Aperero we would recommend:*

*Housemade  
apple-carrots juice € 5,20*

*Housecocktail € 3,90*

*...for the drivers:  
Winterstellgut mix € 3,90*

### *Soups*

*Clear soup of deer  
with sliced pancakes € 6,90*

*Cream soup of boletus mushrooms  
with deer ham € 8,70*

### *„As a starter“*

*Small salad  
with pumpkin-seed pesto  
€ 6,60*

*Aspik of beef  
with marinated vegetables  
and shallots vinaigrette  
€ 12,70*

*Pickled fillet of beef  
with rosemary focaccia, sheep's cheese  
and black garlic-mayonnaise  
€ 16,80*

### *Winterstellgut Cover:*

*with spread and homemade bread € 3,20 per person*  
*with spread, homemade bread and bacon € 4,30 per person*

*Enjoy your meal, your „Winterstellgut Team!“*

*We want to inform you that in some of our dishes are prescriptioned ingredients,  
which could induce allergies.*

*For further questions please don't hesitate to contact our trained staff.*



## *Fish*

*Tuna steak with sesame seeds,  
miso sauce, carrot cream  
and baked hokkaido squash  
€ 29,90*

## *The best of veal*

*Minced patties of veal  
with ragout of boletus mushrooms  
and mashed potatoes € 29,90*

## *The best of venison*

*Medium roasted saddle  
from the own hunting place  
with red cabbage, cream of celery  
and special potato pastry  
€ 29,90*

## *The best of lamb*

*Braised leg  
with artichokes, black radish  
and gnocchi  
€ 24,90*

## *The best of poultry*

*Crispy breast of chicken  
with zucchini salad,  
cream of sweet potatoes and lenses  
€ 28,70*

## *The best of beef*

*Medium roasted Rib Eye  
with creamy chanterelles  
and potato gratin  
€ 31,50*



## *Today's offer*

*Fried piece of beef  
with potato and green salad  
and mustard mayonnaise  
€ 23,50*

## *Menu Braunötzhof*

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*Pickled fillet of salmon  
with marinated beets, aubergines  
and wasabi  
€ 14,70*

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*Medium roasted duck breast  
with zucchini salad,  
cream of sweet potatoes and lenses  
€ 28,70*

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*Lemon cake  
with yoghurt foam  
and tonca beans ice cream  
€ 8,90*

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*Menu € 49,00*



## *Desserts*

*„Austrian Schmarrn“  
with mashed pears  
(waiting time about 20 minutes)*

*€ 11,90*

*Three kinds of sorbets*

*€ 6,60*

*Special Austrian dessert  
with blackberries  
and vanilla ice cream*

*€ 9,50*

*Curd dumplings  
with butter crumbs, ragout of plums  
and curd ice cream*

*€ 11,50*

## *Thalheimer Healing-water*

THALHEIM



HEILWASSER GmbH

***Lemonade 0,33l: € 3,90***

*Wild berries*

*Raspberry*

*Uhudler*

*Herbs*

*Mapleleaf-Lemon*

*White Berries*

***Beer 0,33l: € 4,40***

*Pils*

*Lager*

*Shandy*

***Healing-water 0,75l: € 6,90***

*sparkling*

*still*

