

As an Apero we would recommend:

*Housemade
apple-carrots juice € 4,90*

House Cocktail € 3,90

*...for the drivers
house mix € 3,60*

Soups

*Clear beef consommé
with liver dumplings
€ 6,70*

*Cream soup of chanterelles
with croutons
€ 6,90*

„As a starter“

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

*Aspic of beef
with yuzu, pear and pearl onions
€ 10,50*

*Pickled salmon
with quinoa, ginger
and octopus-mayonnaise
€ 12,30*

Winterstellgut Cover:

with spread and homemade bread € 2,30 per person
with spread, homemade bread and bacon € 3,40 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

*Filet of pike perch
with risotto of tomato and leek
€ 23,70*

The best of beef

*Braised cheeks
with bacon beans, lentils
and mashed potatoes
€ 21,30*

The best of venison

*Medium roasted saddle
with almond broccoli,
baked cubes of potatoes and cream of celery
€ 27,90*

The best of poultry

*Crispy breast of corn fed chicken
with creamy chanterelles,
baby leaf spinach and fine noodles
€ 21,70*

The best of lamb

*Roasted chop
with bacon fennel
and wild garlic fregola
€ 25,90*

No fish, no meat

*Goulash of chanterelles
with Austrian dumplings
€ 18,70*



Today`s special

*Goulash of "Lungauer" ox
with curd "Spätzle"
€ 18,70*

Menu Braunötzhof

*Warm smoked fillet of char
with creamy cucumbers, radish
and sauce of green salad
€ 12,30*

*Medium roasted duck
with oyster mushrooms,
cream of carrots and kohlrabi
€ 24,90*

*Curd dumplings
with ragout of strawberries
and hay ice cream
€ 11,50*

Menu € 42,00



Desserts

*„Austrian Schmarrn“
with mashed apples*

€ 11,90

(waiting time about 20 minutes)

Three kinds of sorbets

€ 6,60

*Lime parfait
with marinated cherries
and yoghurt foam*

€ 11,50

*Warm dessert of blueberries
with curd ice cream*

€ 10,50

Gutsladen... something special

*Winterstellgut Cookery book 10 years jubilee
„Gerichte & Geschichten von einem besonderen Platz“*

€ 150,00

*Winterstellgut Cookery book, Erwin Werlberger
„Das Beste aus der Wirtshausküche“*

€ 36,00

*Selection of homemade jams
from € 4,90*

*Winterstellgut flask
€ 19,50 without Schnaps
€ 39,50 with 14cl pears Schnaps*

*Picknick
€ 29,90 per person*



