

As an Aperero 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 asparagus
with roasted scallop
€ 10,50*

„As a starter“

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

*Aspic of beef
with yuzu, radish and pumpkins
€ 10,50*

*Rarity of tomatoes
with buffalo mozzarella,
wild garlic pesto and crisp bread
€ 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 *from Ausseerland*

Filet of char
from the own fishery
with risotto of chanterelles
€ 23,70

The best of beef

Two kinds of "Lungauer" ox
(braised and boiled)
with root vegetables and cream of celery
€ 21,30

The best of poultry

Crispey breast of corn fed chicken
with herb-noodles
and oven tomatoes
€ 21,70

The best of lamb

Braised leg
with mixed vegetables
and creamy polenta
€ 22,90

The best of deer

Medium roasted leg of venison
with oyster mushrooms,
potato gnocchi and cream of red apples
€ 24,70

The best of pork

Housemade pasta bags filled with black pudding
with cream of carrots
and sage butter



Today`s special

*Braised beef rolls
filled with vegetables
with mashed potatoes
and roasted onions
€ 19,90*

Menu Braunötzhof

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

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*Medium roasted beef
with bacon beans
and roasted cubes of potatoes
€ 29,90*

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*Small strawberry tarte
with white chocolate
and ce cream of tonka beans
€ 11,50*

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Menu € 44,00



Desserts

*„Austrian Schmarrn“
with mashed apples*

€ 11,90

(waiting time about 20 minutes)

Three kinds of sorbets

€ 6,60

*Two kinds of chocolate mousse
with mango sorbet*

€ 11,50

*Curd dumplings with butter crumbs,
and ragout of berries*

€ 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*

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Inclusive prices

