

starters

„Carpaccio“ thin sliced beef
with rucola, parmesan cheees and special pork bacon
€ 13,90 A|G|M|O

regional sheep's cheese
on marinated tomatoes and cucumber
and homemade red berry chutney
€ 10,90 A|G|H|O

home styled marinated tuna filet with sesame seeds
with quinoa-carrot-salad and watermelon
€ 14,90 D|O|A|G|N|H

„Etwas zum Schmier'n“
a various of spreads
with special bread
€ 7,90 A|G|L

small salad bowl
with leave salad, vegetables and balsamic sauce
€ 4,90

soups

“Tomatosoup just in white”
Creamsoup of Tomatoes with a tartar of tuna and pastry
€ 8,50 L|G|A|O|C|N

clear soup of beef
with vegetables and
traditional semolina dumpling, or sliced pancakes or liverdumpling
€ 5,90 L|G|A|C

A- contains gluten, wheat B- crustaceans C-egg D-fish E-peanut F-soy G-milk, lactose
H-nuts L- celery M-mustard N-sesame O- sulphites P- lupines R- molluscs, shell

main courses with regional fish

grilled filet of freshwater trout
on the top of vegetarian Cannelloni and some cream spinach
with roasted tomatoes

€ 21,90 L|A|O|D|G|P

roasted freshwater trout served in a whole with hazelnut butter
going with parsley potatoes and a small salad

€ 20,90 A|G|D

main courses with meat

roasted cutlet of pork
on stuffed potatoes with chives and roasted vegetables

€ 16,90 L|G|O|P

Ribeye steak from grill medium roasted
with fried mushrooms and broccoli
going with "Spätzle" Austrian styled pasta

€ 24,90 L|A|G|O

breaded cutlet of pork or turkey „viennese stiled“
with parsley potatoes and cranberries

€ 16,50 G|A|C

main courses without meat

vegetable lasagne
with tomatoes, rucola und parmesan cheese

€ 15,90 G|O|A

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for kids

grilled cutlet of turkey in sauce
going with "Spätzle" Austrian styled pasta
and vegetables

€ 8,90 A|L|G

bio-pork-sausages with chips

€ 7,50 A|P|E

pasta with tomatosauce

€ 6,90 A|C

small breaded cutlet of pork or turkey „viennese stiled“
with chips

€ 8,90 A|C|G|E

to order a day before:

(always for two persons)

crispy chicken from a regional farm served in the whole,
with pasta in herb sauce, roasted potatoes and vegetables

€ 33,60 A|C|G|O

„Ribeye-Steak“ (600g) from young bio-beef
with baked potatoes and sour cream, Mountain-Pepper-Sauce, roasted vegetables

€ 55,00 G|L|M

crispy duck from a regional farm served in the whole,
with potatoes and bread dumplings,
red cabbage and cranberries

€ 55,00 A|C|G|O

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dessert

chocolate mascarpone parfait
with cherries and small biscuits

€ 9,40 A|C|G|H

curd cheese dumplings in pistachio crumbs
on strawberry cream and dandelion honey ice cream
(20 min. waiting time)

€ 9,40 A|C|G|H

organic sheep yoghurt mousse and elderflower
with poached peach

€ 9,40 A|G|C|H

Variety of international cheese with bread and chutney

€ 9,60 A|G|M

have a look at our homemade cakes

cake from our showcase € 3,80 A|C|G|H

cream € 1,50 - one ball ice creame € 2,10 - vanilla sauce € 2,60

*for our pastries we only use speziall bio-eggs from
the familiy Frech from Vorderstoder*

ask for our homemade glasses of jam for taking home

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BergpfefferK snack-menu

(the whole day, 11:00-20:30)

cold plate in Bergpfeffer -style meat and cheese spezialaties from austria, with creame-cheese, mixed pickles and bread A G L P	€ 14,90
„Carpaccio“ Thin sliced beef with parmesan cheese and special pork bacon and bread A G M O	€ 13,90
„fitness-Salad“ grilled stripes of turkey breast with leave salad, in a balsamico souce with roasted mushrooms and Croutons, bread A G M	€ 7,90
sausages with horseradish, mustard and bread A M L P	€ 6,50
“Tomatosoup just in white” Creamsoup of Tomatoes with a tartar of tuna and pastry L G A O C N	€ 8,50
clear soup of beef with vegetables and traditional semolina dumpling, or sliced pancakes or liverdumpling L G A C	€ 5,90
„Speckbrot“ Ryebread topped with homemade bacon, garnished with mixed pickleds A	€ 8,90
„Etwas zum Schmier'n“ a various of spreads with special rye bread A G	€ 7,90
goulash soup with slices of organic sausages, rye bread A L P O	€ 8,50
Bernese sausages hand-wrapped organic frankfurters with cheese and bacon on salad garnish and chips and bell pepper dip M G L P	€ 12,90
hot ham and chees sandwich, garnished with salad A C G L	€ 7,90
roasted freshwater trout served in a whole with hazelnut butter going with parsley potatoes and a small salad A G D	€ 20,90
breaded cutlet of pork or turkey „viennese stiled“ with parsley potatoes and cranberries G A C	€ 16,50
vegetable lasagna with tomatoes, rucola und parmesan cheese G O A	€ 15,90
baked potatoes and sour cream on roasted vegetables and stripes of turkey with sesame G N	€ 12,90
small saladbowl with leave salad, vegetables and balsamico sauce	€ 4,90

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draft beer ^A

<i>Schloss Eggenberg Märzen Classic, lager beer</i>	0,3 l	€ 3,80
	0,5 l	€ 4,60
<i>Sandberg-Bräu Gold „Zwickl“ the farmer beer</i>	0,3 l	€ 3,80
<i>unfiltered beer from the region</i>	0,5 l	€ 4,60
<i>König Ludwig Weißbier, bavarian wheat beer</i>	0,3 l	€ 4,10
	0,5 l	€ 4,90
<i>BergRadler beer mix, Sandberg-Bräu and lemon lemonade</i>	0,3 l	€ 3,90
	0,5 l	€ 4,70
<i>AlmRadler beer mix, Sandberg-Bräu and herb lemonade</i>	0,3 l	€ 3,90
	0,5 l	€ 4,70
<i>... changing seasonal beer</i>	0,3 l	€ 3,80
	0,5 l	€ 4,60

beer in a bottle _A

<i>Schloss Eggenberg nonalcoholic beer</i>	0,5 l	€ 4,40
<i>Erdinger Weißbier, bavarian wheat beer nonalcoholic</i>	0,5 l	€ 4,40
<i>Schloss Eggenberg dark beer / 4,8 Vol.%Alk.</i>	0,5 l	€ 4,60
<i>Schloss Eggenberg Hopfenkönig / 5,1 Vol.%Alk. Pilsner</i>	0,33 l	€ 3,80
<i>Stiegl Columbus 1492 aus Salzburg / 4,7 Vol.%Alk.craft beer</i>	0,33 l	€ 3,80
<i>NICOBAR India Pale Ale aus Salzburg / 6,4 Vol.%Alk.craft beer</i>	0,33 l	€ 4,50
<i>Schleppe No.1 Pale Ale aus Kärnten / 5,3 Vol.%Alk.craft beer</i>	0,33 l	€ 4,50
<i>Rieder India Pale Ale aus Oberösterreich / 6,0 Vol.%Alk.craft beer</i>	0,33 l	€ 4,50

„all beers and beer mixed bavarages contains gluten, wheat!“

wine served by the glass ^o

<i>Grüner Veltliner, Weingut Gruber</i>	1/8 l	€ 2,80
<i>Gespritzt ¼ l mit Soda</i>		€ 3,10
<i>Zweigelt, Weinkellerei Schuller</i>	1/8 l	€ 2,80
<i>Gespritzt ¼ l mit Soda</i>		€ 3,10

... as well as alternating quality wines by the glass from the 0.7 l Bouteille ^o

<i>Süßer-Spritzer white wine mixed with lemon lemonade</i>	1/4 l	€ 3,40
<i>Alm-Spritzer white wine mixed with herb lemonade „Almdudler“</i>	1/4 l	€ 3,40
<i>Kaiserspritzer white wine mixed with elderflower lemonade</i>	1/4 l	€ 3,40
<i>Zirben-Spritzer white wine mixed with Pine juice</i>	1/4 l	€ 3,60
<i>Waldmeister-Spritz Sparkling wine mixed with woodruff juice</i>	1/4 l	€ 5,40
<i>Aperol Spritzer, white wine mixed with 3 cl Aperol</i>	1/4 l	€ 5,00
<i>Cranberry-Spritzer, 1 white wine mixed with Kombucha cranberry</i>	1/4 l	€ 3,70

... other spirits and beers, etc. you can find in our additional bar menu

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non-alcoholic beverages

tap water (for service, glass, cleaning, water and sewer fee, ...)	1/2 l	€ 1,80
Rauch Apple juice, black currant	1/4 l	€ 3,30
mixed with soda	1/4 l	€ 3,00
mixed with soda	1/2 l	€ 4,00
Apple juice naturally cloudy, Urtal aus dem Mostviertel	1/4 l	€ 3,40
mixed with soda	1/2 l	€ 4,10
Natural pear juice, Urtal aus dem Mostviertel	1/4 l	€ 3,40
mixed with soda	1/2 l	€ 4,10
Keli-lemon lemonade, Almdudler herb lemonade	0,3 l	€ 3,70
Strizzi-Cola-Orange Mix in bottle, Oberösterreich	0,3 l	€ 3,90
Strizzi Cola oder Strizzi Cola <i>sugar free</i> in bottle	0,33 l	€ 3,90
Brauerei Eggenberg, aus Vorchdorf in Oberösterreich		
Urtaler Plum refreshing with carrot and lime juice	0,2 l	€ 4,00
Pfanner Gourmet Fairtrade Orange, Apricot, Strawberry, Mango, Multivitamin	0,2 l	€ 4,00
mixed with soda	0,3 l	€ 4,20
mixed with soda	0,5 l	€ 4,70
Vöslauer: sparkling or without	0,33 l	€ 3,40
	0,75 l	€ 6,50
Schweppes Indian Tonic	0,2 l	€ 3,40
Lobsters Bitter Lemon aus Österreich	0,2 l	€ 4,20
Lobsters Tonic aus Österreich	0,2 l	€ 4,20
Fever Tree Tonic <i>Mediterranean</i>	0,2 l	€ 4,20
Red Bull	0,25 l	€ 4,40
Kombucha Cranberry	0,25 l	€ 3,70
Icetea fresh and homemade	0,25 l	€ 4,30
fruits, summer-style, apple-lemongras, Mango-Pineapple, Cherry-Pomegranate, Strawberry-Mint, White Tea Peach		
Icetea mit Zitrone	0,25 l	€ 4,40
Assam-black tea with fresh lemon juice		

hot beverages

Espresso with Italian roast or small brown with Viennese roast	€ 3,10
Extended cup of coffee black or with milk with Viennese roast	€ 3,20
Double espresso with Italian roast or with milk with Viennese roast	€ 4,50
Cappuccino with Italian roast	€ 4,20
Café Latte Macchiato with Italian roast	€ 4,60
Chai-Latte Spice tea Spice tea with milk foam for infusion	€ 3,90
Premium organic tea from Julius Meinl	€ 3,40
Assam-Südindien, Earl-Grey Blossom, Dragan Sencha green tea, Rooibos orange cream, Pure Detox Ginger-lemongrass, Vitality Mint Green Tea, Mountain herbs, camomile, fruits, summer-style, apple-lemongras, Mango-Pineapple, Cherry-Pomegranate, Strawberry-Mint, White Tea Peach	
homemade hot chocolat	€ 5,20
finest Belgian chocolate to mix yourself, served with whipped cream	

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