

starters

„Carpaccio“ thin sliced beef with mountain pepper
pickled mirabelle plums and lardo, arugula and Parmesan shavings

€ 14,90 G|M

organic sheep's cheese from the region
on Greek vegetable salad and croutons

€ 11,90 G|A|H|O

BergpfefferR-style aspic
on pumpkin-cranberry salad and pumpkin seeds

€ 11,90 G|O|H

„Etwas zum Schmier'n“
a various of spreads
with special bread

€ 8,50 A|G|L

small salad bowl
with leave salad, vegetables and balsamic sauce

€ 4,90

soups

white cream soup of tomatoes
with Pecorino ravioli and tuna tartare

€ 8,90 L|G|A|O|C|D

clear soup of beef
with vegetables and
bread and cheese dumpling, or sliced pancakes or roasted liver-dumpling

€ 5,90 L|G|A|C

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H-nuts L- celery M-mustard N-sesame O- sulphites P- lupines R- molluscs, shell

main courses with regional fish

Brook trout fried as a whole
with hazelnut butter
plus parsley potatoes and small salad bowl
€ 22,90 A|G|D|H

fillet of Brook trout
on creamy saffron potatoes and colorful sesame chard vegetables
€ 24,90 A|G|D

main courses with meat

medium roasted fillet from the local roebuck
with creamy pumpkin polenta and broccoli mushroom vegetables
€ 25,90 L|G|O|H|M

breaded cutlet of pork or turkey „viennese stiled“
with parsley potatoes and cranberries
€ 17,90 G|A|C

main course without meat (vegetarian)

Stuffed zucchini with organic sheep cheese from Vorderstoder
surfaced on carrot bulgur and sour cream
€ 17,90 G|C|A|O

Handmade pappardelle with artichokes, pumpkin, sun-dried tomatoes
nuts, arugula, and Parmesan shavings
€ 17,90 G|C|A|O

Tip: Ask for our wine list!

160 selected wines are waiting to be discovered by you

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for kids

grilled cutlet of turkey in sauce
on rice and vegetables

€ 9,50 A|L|G

bio-pork-sausages with chips

€ 8,50 A|P|E

pasta with tomatosauce

€ 7,90 A|C

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

€ 9,50 A|C|G

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

€ 37,80 A|C|G|O

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

€ 58,00 G|L|M

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

€ 58,00 A|C|G|O

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dessert

crème brûlée with lemon verbena
served with homemade apricot sorbet
€ 10,50 A|C|G|H

traditional plum dumplings in hazelnut crumbs
on bourbon vanilla sauce and lavender honey ice cream
(20 min. waiting time) A|C|G|H
1 piece € 9,50
2 piece € 12,50

hazelnut nougat parfait
with blackberries and pickled yellow mirabelles
€ 10,50 A|G|C|H

variety of international cheese with bread and chutney
€ 10,50 A|G|M

have a look at our homemade cakes

cake from our showcase € 4,50 A|C|G|H

cream € 1,80 - one ball ice creame € 2,30 - vanilla sauce € 2,80

*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)

„Etwas zum Schmier'n“ a various of spreads with special rye bread A G	€ 8,50
clear soup of beef with vegetables and bread and cheese dumpling, or sliced pancakes or liver-dumpling L G A C	€ 5,90
white cream soup of tomatoes with Pecorino ravioli and tuna tartare L G A O C D	€ 8,90
goulash soup with slices of organic sausages, rye bread A L P O	€ 8,90
small saladbowl with leave salad, vegetables and balsamico sauce	€ 4,90
„Carpaccio“ Thin sliced beef A G L M O with roasted mushrooms, arugula and parmesan shavings and bread	€ 14,90
organic sheep's cheese from the region on Greek vegetable salad and croutons H G A	€ 11,90
„Speckbrot“ Ryebread topped with homemade bacon, garnished with mixed pickled A	€ 8,90
sausages with horseradish, mustard and bread A M L P	€ 6,50
hot ham and cheese sandwich, garnished with salad A C G L	€ 8,90
cold plate in Bergpfeffer -style meat and cheese spezialaties from austria, with creame-cheese, mixed pickles and bread A G L P	€ 15,90
"Fitness salad" fresh leaf salad marinated with balsamic vinegar dressing with roasted strips of turkey breast, pumpkin seeds, Parmesan cheese and croutons A G H M O	€ 15,90
Bernese sausages hand-wrapped organic frankfurters with cheese and bacon on salad garnish and chips and bell pepper dip M G L P	€ 14,90
baked potatoes and sour cream on roasted vegetables and stripes of turkey with sesame G N	€ 15,90
breaded cutlet of pork or turkey „viennese stiled“ with parsley potatoes and cranberries G A C	€ 17,90
Handmade pappardelle with artichokes, pumpkin, sun-dried tomatoes, nuts served with rocket and parmesan G C A O	€ 17,90
roasted freshwater brook trout served in a whole with hazelnut butter going with parsley potatoes and a small salad A G D	€ 22,90

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draft beer ^A

Schloss Eggenberg Märzen Classic, lager beer	0,3 l	€ 4,10
	0,5 l	€ 4,90
Sandberg-Bräu Gold „Zwickl“ the farmer beer	0,3 l	€ 4,10
unfiltered beer from the region	0,5 l	€ 4,90
König Ludwig Weißbier, bavarian wheat beer	0,3 l	€ 4,40
	0,5 l	€ 5,20
BergRadler beer mix, Sandberg-Bräu and lemon lemonade	0,3 l	€ 4,20
	0,5 l	€ 4,90
AlmRadler beer mix, Sandberg-Bräu and herb lemonade	0,3 l	€ 4,20
	0,5 l	€ 4,90
... changing seasonal beer	0,3 l	€ 4,10
	0,5 l	€ 4,90

beer in a bottle ^A

Schloss Eggenberg nonalcoholic beer	0,5 l	€ 4,70
Erdinger Weißbier, bavarian wheat beer nonalcoholic	0,5 l	€ 4,70
Schloss Eggenberg dark beer / 4,8 Vol.%Alk.	0,5 l	€ 4,90
Schloss Eggenberg Hopfenkönig / 5,1 Vol.%Alk. Pilsner	0,33 l	€ 4,10
Stiegl Columbus 1492 aus Salzburg / 4,7 Vol.%Alk.craft beer	0,33 l	€ 4,10
NICOBAR India Pale Ale aus Salzburg / 6,4 Vol.%Alk.craft beer	0,33 l	€ 4,80
Schleppe No.1 Pale Ale aus Kärnten / 5,3 Vol.%Alk.craft beer	0,33 l	€ 4,80
Rieder India Pale Ale aus Oberösterreich / 6,0 Vol.%Alk.craft beer	0,33 l	€ 4,80

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

wine served by the glass ^O

Grüner Veltliner, Weingut Gruber	1/8 l	€ 3,10
Gespritzt ¼ l mit Soda		€ 3,30
Zweigelt, Weinkellerei Schuller	1/8 l	€ 3,10
Gespritzt ¼ l mit Soda		€ 3,30

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

Süßer-Spritzer white wine mixed with lemon lemonade	1/4 l	€ 3,80
Alm-Spritzer white wine mixed with herb lemonade „Almdudler“	1/4 l	€ 3,80
Kaiserspritzer white wine mixed with elderflower lemonade	1/4 l	€ 3,80
Zirben-Spritzer white wine mixed with Pine juice	1/4 l	€ 4,00
Waldmeister-Spritz Sparkling wine mixed with woodruff juice	1/4 l	€ 5,80
Aperol Spritzer, white wine mixed with 3 cl Aperol	1/4 l	€ 5,40
Cranberry-Spritzer, 1 white wine mixed with Kombucha cranberry	1/4 l	€ 4,10

... 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	€ 3,50
mixed with soda	1/4 l	€ 3,20
mixed with soda	1/2 l	€ 4,20
Apple juice naturally cloudy, Urtal aus dem Mostviertel	1/4 l	€ 3,60
mixed with soda	1/2 l	€ 4,30
Natural pear juice, Urtal aus dem Mostviertel	1/4 l	€ 3,60
mixed with soda	1/2 l	€ 4,30
Keli-lemon lemonade, Almdudler herb lemonade	0,3 l	€ 3,90
Strizzi-Cola-Orange Mix in bottle, Oberösterreich	0,3 l	€ 4,10
Strizzi Cola oder Strizzi Cola <i>sugar free</i> in bottle	0,33 l	€ 4,10
Brauerei Eggenberg, aus Vorchdorf in Oberösterreich		
Uraltaler Plum refreshing with carrot and lime juice	0,2 l	€ 4,20
Pfanner Gourmet Fairtrade Orange, Apricot, Strawberry, Mango, Multivitamin	0,2 l	€ 4,20
mixed with soda	0,3 l	€ 4,40
mixed with soda	0,5 l	€ 4,90
Vöslauer: sparkling or without	0,33 l	€ 3,60
	0,75 l	€ 6,90
Schweppes Indian Tonic	0,2 l	€ 3,60
Lobsters Bitter Lemon aus Österreich	0,2 l	€ 4,40
Lobsters Tonic aus Österreich	0,2 l	€ 4,40
Fever Tree Tonic <i>Mediterranean</i>	0,2 l	€ 4,40
Red Bull	0,25 l	€ 4,60
Kombucha Cranberry	0,25 l	€ 3,90
Icetea fresh and homemade	0,25 l	€ 4,50
fruits, summer-style, apple-lemongras, Mango-Pineapple, Cherry-Pomegranate, Strawberry-Mint, White Tea Peach		
Icetea mit Zitrone	0,25 l	€ 4,60
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-lemongrass, Mango-Pineapple, Cherry-Pomegranate, Strawberry-Mint, White Tea Peach	
homemade hot chocolat	€ 5,90
finest Belgian chocolate to mix yourself, served with whipped cream	

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