

starters

„Carpaccio“ thin sliced beef with “bergpfeffer”
served with fresh wild garlic, lardo and shaved Parmesan
€ 14,90 GIMJOIL

Organic mixed sheep's cheese from the region
with lamb's lettuce and carrot-cranberry salad
served with pumpkin seed pesto
€ 11,90 GJO

Aspic “ style of the house” on marinated kohlrabi served with organic egg and
fresh wild garlic
€ 11,90 CJGJO

“Various spreads”
Lard pot, liver and curd cheese spread
served with bread basket
€ 8,50 AJGJL

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

soups

Cream soup of wild garlic from Vorderstoder
with breaded organic egg and smoked organic beef
€ 8,90 LJGIAJOIC

clear soup of beef
with vegetables and
traditional semolina dumpling, or sliced pancakes or liver dumpling
€ 5,90 LJGIAIC

Tip: Ask for our wine list!

160 selected wines are waiting to be discovered by you

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

fish from regional river

freshwater char fried as a whole
with hazelnut butter
going with parsley potatoes and small salad bowl
€ 22,90 A|G|D|H

fillet of char
on a creamy wild garlic risotto and kohlrabi and tomato vegetables
€ 24,90 A|O|D|G

main courses with meat

medium roasted ribeye steak from “Salon Beef”
with wild garlic and potato gratin
and colorful green beans with bacon
€ 24,90 L|A|G|O

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

main course without meat (vegetarian)

deep fried cauliflower
on creamy wild garlic risotto and chopped organic egg
€ 16,90 G|C|A|O

handmade Pappardelle in wild garlic cream sauce
with roasted mushrooms
served with rocket and parmesan
€ 16,90 G|C|A|O

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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

€ 35,80 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

milk chocolate mascarpone mousse
with biscuits and eggnog foam

€ 10,50 A|C|G|H

Curd dumplings in nut crumbs on strawberry cream
with homemade carrot-orange sorbet

(15 min preparation)

€ 10,50 A|C|G|H

Strawberry Parfait
with rhubarb compote and anise crumble

€ 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 € 4,30 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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BergpfeffeR 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 traditional semolina dumpling, or sliced pancakes or liver dumpling L G A C	€ 5,90
Cream soup of wild garlic from Vorderstoder with breaded organic egg and smoked organic beef L G A O C	€ 8,90
goulash soup with slices of organic sausages, rye bread A L P O	€ 8,50
small saladbowl with leave salad, vegetables and balsamico sauce	€ 4,90
„Carpaccio“ Thin sliced beef A G L M O B served with fresh wild garlic, lardo and shaved Parmesan and bread	€ 14,90
Organic mixed sheep's cheese from the region (appetizer size) with lamb's lettuce and carrot-cranberry salad served with pumpkin seed pesto G O	€ 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	€ 7,90
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“ Leaf lettuce and raw vegetable salads and pumpkinseeds marinated with Balsamico dressing, roasted turkey breast strips, parmesan and croutons A G M	€ 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	€ 12,90
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 in wild garlic cream sauce with roasted mushrooms served with rocket and parmesan G C A O	€ 16,90
roasted freshwater char 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

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

beer in a bottle _A

<i>Schloss Eggenberg nonalcoholic beer</i>	0,5 l	€ 4,70
<i>Erdinger Weißbier, bavarian wheat beer nonalcoholic</i>	0,5 l	€ 4,70
<i>Schloss Eggenberg Hopfenkönig/ 5,1 Vol.%Alk. Pilsner</i>	0,33 l	€ 4,10
<i>Stiegl Columbus 1492 aus Salzburg/ 4,7 Vol.%Alk.craft beer</i>	0,33 l	€ 4,10
<i>Schleppe No.1 Pale Ale aus Kärnten/ 5,3 Vol.%Alk.craft beer</i>	0,33 l	€ 4,80

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

wine served by the glass ^o

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

... 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	€ 3,80
<i>Alm-Spritzer white wine mixed with herb lemonade „Almdudler“</i>	1/4 l	€ 3,80
<i>Kaiserspritzer white wine mixed with elderflower lemonade</i>	1/4 l	€ 3,80
<i>Zirben-Spritzer white wine mixed with Pine juice</i>	1/4 l	€ 4,00
<i>Waldmeister-Spritz Sparkling wine mixed with woodruff juice</i>	1/4 l	€ 5,80
<i>Aperol Spritzer, white wine mixed with 3 cl Aperol</i>	1/4 l	€ 5,40

... 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
Icetea fresh and homemade	0,25 l	€ 4,90
fruits, summer-style, apple-lemongras, Mango-Pineapple, Cherry-Pomegranate, Strawberry-Mint, White Tea Peach		
Icetea mit Zitrone	0,25 l	€ 5,10
Assam-black tea with fresh lemon juice		

hot beverages

Espresso with Italian roast or small brown with Viennese roast	€ 3,50
Extended cup of coffee black or with milk with Viennese roast	€ 3,60
Double espresso with Italian roast or with milk with Viennese roast	€ 4,90
Cappuccino with Italian roast	€ 4,60
Café Latte Macchiato with Italian roast	€ 5,00
Chai-Latte Spice tea Spice tea with milk foam for infusion	€ 4,40
Premium organic tea from Julius Meinl	€ 3,90
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	€ 6,30
finest Belgian chocolate to mix yourself, served with whipped cream	

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