

LOCAL CUISINE TASTY AND RICH.

Talking too much about foods and drinks?

No one wants that. Others can do that.
Foods and drinks have to be tried out.

And they have to be tasty.
And be nutritious. And be satiable.
This trio is present here.
Genuine and good.

And the rest can be discussed
with the head chef.
He is looking forward to you.

Enjoy!

ONE STARTERS

CAPRESE (AEGO)

- ♥ Italian mozzarella
 - ♥ with finest passion fruit vinegar & basil oil
 - ♥ beside olives and tomatoes
- € 10,90

SALMON ROSE (ACDGLMO)

- ♥ norwegian smoked
 - ♥ served on hash browns
 - ♥ with avocado cream & mango chutney
- € 13,70

CARPACCIO (AGO)

- ♥ of local beef filet
 - ♥ with sautéed champignons
 - ♥ and balsamico tomatoes
- € 13,70

BEEF TATARE (ABCGMO)

- ♥ of the finest part of the beef
 - ♥ 100 grams rich
 - ♥ a specialty of the house
 - ♥ prepared on the table upon your flavor
 - ♥ and served with toast, bread & butter
- € 18,90

FAUX ESCARGOT (ACGM)

- ♥ of sirloin steak
 - ♥ roasted in herb butter & au gratin with cheese
 - ♥ and white bread
- € 14,40

TWO SOUPS

BOUILLON OF BEEF (ACGL)

- ♥ herb pancake slices or thread noodles
- € 4,90

TOMATO CREAM SOUP (GL)

- ♥ slightly spicy
 - ♥ with mozzarella pearls
- € 5,80

CARROT-COCONUT CREAM SOUP (AFNO)

- ♥ with ginger slices
 - ♥ and a crispy spring roll
- € 5,90

THREE SALADS

GLEMMER GIRL (CGLMO)

- ♥ a healthy salad variation
- ♥ with a turkey cutlet from the farm
- ♥ and Bio-fried eggs

€ 12,90

GLEMMER BOY (ACGLMO)

- ♥ a crafty salad variation
- ♥ with bacon from Hinterglemm
- ♥ beside glazed onions
- ♥ and crispy potato cubes

€ 12,90

STYRIAN (ACGLMO)

- ♥ mixed potato-lamb's lettuce salad
- ♥ with fried Bio-chicken slices
- ♥ and styrian pumpkin seed oil

€ 12,90

VEGETARIAN (ACGLMO)

- ♥ winterly leaf salad hearts
- ♥ with fried camembert
- ♥ glazed fruits
- ♥ and a light yogurt dressing

€ 12,90

MIXED SALAD PLATE (CGLMO)

€ 5,10

SMALL SIDE SALAD (CGLMO)

€ 3,90

BESIDES (AG)

- ♥ garlic bread fresh out of the oven

€ 4,50



FOUR MEAT

ASIA NOODLE PLATE (ABCFLMNO)

- ♥ vegetarian € 13,50
- ♥ with grilled scampi € 14,90
- ♥ or beef filet slices € 14,90

GLEMMTALERHOF BEEF BURGER (ACFGLMNO)

- ♥ juicy, minced beef
- ♥ with onion, tomato & cucumber
- ♥ beside crispy French fries € 12,90

VEGGI BURGER (ACGLMNO)

- ♥ vegetable rissoles
- ♥ grilled zucchini
- ♥ fried egg
- ♥ avocado cream € 12,50

Beside the Burgers we recommend you a small side salad. € 3,90

WIENER SCHNITZEL (ACG)

- ♥ pan fried in butter
- ♥ optionally served with parsley potatoes or French fries
- ♥ and cranberry jam
 - ♥ of pork € 14,90
 - ♥ of turkey € 14,90
 - ♥ or traditional of veal € 23,50

CORDON BLEU (ACG)

- ♥ of pork
- ♥ served with warm apple puree
- ♥ and parsley potatoes € 15,90

THE ONLY WAY TO GET RID OF TEMPTATION
IS TO YIELD TO IT.

-oscar wilde-

FILET SPECIALTY (ACFGMO)

- ♥ from the grill
- ♥ served with mini potatoes & corncob
- ♥ and herb butter

€ 22,50

ENTRECÔTE (ACFGLMO)

- ♥ of local beef
- ♥ escaloped in a light Sauce Hollandaise
- ♥ served with oven-fresh garlic bread
- ♥ and a salad side salad
- ♥ hmmm' delicious!

€ 22,80

MEDALLIONS OF PORK (GL)

- ♥ wrapped in bacon
- ♥ served with creamy polenta
- ♥ and sugar carrots

€ 22,50

BEEF FILET 225g (ACGL)

- ♥ perfectly roasted in the oven
- ♥ beside vegetables cooked with
- ♥ and crispy potato croquets
- ♥ with a light pepper sauce

€ 28,60

FIVE FISH

FILET OF SEA BASS (ABGLO)

- ♥ beside lobster cream
- ♥ with creamy polenta
- ♥ and winterly vegetables

€ 29,90

SCAMPI (BFGLO)

- ♥ roasted in garlic butter
- ♥ with pumpkin seed rice
- ♥ and glazed tomatoes

€ 23,80

SIX DINNER FOR TWO

CHÂTEAUBRIAND (CFGLMO)

- ♥ perfectly roasted
 - ♥ with a light sauce Béarnaise
 - ♥ and a potpourri of fresh vegetables
 - ♥ with two kinds of potato side dishes of your choice
- € 62,80

FONDUE CHINOISE (CGHLM)

- ♥ with meat bouillon
 - ♥ served with classical sauces
 - ♥ crusty French fries
 - ♥ crispy onion rings
 - ♥ golden brown potato wedges
 - ♥ in the oven baked potatoes (on advance reservation)
 - ♥ and a winterly salad variation
- € 50,40

CHEESE FONDUE (AGO)

- ♥ with fresh fruits
 - ♥ and white bread cubes
 - ♥ beside a winterly salad variation
- € 46,20

Prices for 2 persons.

For every extra person we'll charge the half of the stated price.

THE QUEEN OF COOKING RECIPES IS FANTASY.

SEVEN FOR OUR YOUNGEST GUESTS

MICKEY-MOUSE (ACGM)

- ♥ XS-Wiener Schnitzel
 - ♥ with potato side dish of choice
- € 8,50

DONALD DUCK (CM)

- ♥ grilled sausage
 - ♥ with crispy French fries
- € 8,00

CAPTAIN BALU (ACGL)

- ♥ Kid's Spaghetti
 - ♥ with Bolognese sauce
 - ♥ or tomato sauce
- € 8,00

EIGHT DESSERTS

CRÉME BRULLÉE (CG)

♥ with strawberry-mango sauce

€ 9,80

MOUSSE AU CHOCOLAT (CFG)

♥ white & dark with fresh fruits

€ 9,80

KAISERSCHMARRN (cut-up pancakes) (ACG)

♥ crispy caramelized

♥ with homemade apple puree

€ 12,50

OVEN-FRESH APPLE- or CURD STRUDEL (ACGH)

♥ solo

♥ with whipped cream

♥ with vanilla sauce

€ 3,90

€ 4,40

€ 4,90

CHEESE - FINEST SELECTION (AG)

♥ from local cheesemakers

♥ with bread & fruits

€ 13,20

ICE CREAM SPECIALTIS (ACG)

ARE TO BE FOUND ON THE ICE CREAM MENU.

AS LONG AS CACAO BEANS GROW ON TREES,
CHOCOLATE IS FRUIT TO ME.



NINE LIST OF BEVERAGES

COFFEE & HOT DRINKS

Black coffee diluted with water	€ 3,10
Espresso	€ 2,50
Espresso Macchiato	€ 2,60
Double espresso with milk	€ 4,20
Cappuccino	€ 3,60
Latte Macchiato	€ 3,80
Decaf Coffee	€ 3,10
Irish Coffee	€ 7,50
Rüdesheim Coffee	€ 6,80
Hot chocolate with whipped cream	€ 3,80
Lumumba	€ 4,80
Hot lemon	€ 3,50
Hot spiced wine white or red 0,2 lt	€ 5,00
Jägertee ¼ lt	€ 6,20
Winter-Apple Punsch 0,2 lt (non-alcoholic)	€ 3,30

RONNEFELDT - FEINE TEESELEKTION

Pear & Peach Tea	€ 3,40
Sweet Berries Tea	€ 3,40
Herbs Tea	€ 3,40
Morning Dew Tea	€ 3,40
Earl Grey Tea	€ 3,40
Jasmine Tea	€ 3,40
Green Dragon Tea	€ 3,40
Fruity Camomile Tea	€ 3,40
Mint & Fresh Tea	€ 3,40
Cream Orange Tea	€ 3,40
Darjeeling Summergold Tea	€ 3,40
English Breakfast Tea	€ 3,40
English Breakfast Tea with 4cl Rum	€ 4,40

BEER

Zipfer beer - draught	0,4 lt	€ 4,60
	0,3 lt	€ 3,60
	0,2 lt	€ 2,40
1 bottle Heineken	0,3 lt	€ 4,00
Wheat beer	0,5 lt	€ 5,20
Radler	0,4 lt	€ 4,80
	0,3 lt	€ 3,80
1 Bt. Zipfer Hell, non-alcoholic	0,3 lt	€ 3,60
Wheat beer, non-alcoholic	0,5 lt	€ 5,20

APÉRITIVES

HUGO	prosecco, elder syrup, mint, soda	€ 6,50
VENEZIANO	prosecco, Aperol, orange, soda	€ 6,50
SPRIZZ	white wein, Aperol, orange, soda	€ 4,80

Special Aperio:

“PFEIFERL”	Long Drink with Gin, rose lemonade, lime, cranberry & rosemary	€ 7,80
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1 glass Prosecco	€ 5,20
1 glass Malat Brut	€ 6,00
Campari Soda, 4cl	€ 4,20
Campari Orange, 4cl	€ 5,20
Sherry dry od. medium, 5cl	€ 4,00
Portwein, 5cl	€ 4,00
Martini bianco, secco od. rosso, 5cl	€ 4,00
Pernod, 4cl	€ 4,40
Kir Royal with Prosecco	€ 5,20

NON-ALCOHOLIC DRINKS 0,2 lt

Cola, Fanta, Sprite, Spezi	0,2 lt	€ 2,90
	0,4 lt	€ 5,00
Apple juice	0,2 lt	€ 2,90
Iced tea	0,2 lt	€ 2,90
Almdudler	0,3 lt	€ 3,30
Mineral water – with or without gas	0,3 lt	€ 2,90
	0,7 lt	€ 5,50
Mountain Spring Water from the tap	1,0 lt	€ 3,00
	0,5 lt	€ 1,50
Apple or Orange juice soda	0,2 lt	€ 2,50
	0,4 lt	€ 5,00
Tonic Water, Bitter Lemon, Ginger Ale	0,2 lt	€ 3,50
Raspberry soda	0,4 lt	€ 4,00
Red Bull	0,2 lt	€ 4,80
Skiwater	0,3 lt	€ 3,50

RAUCH FRUIT JUICES:

Orange ♥ Red currant ♥ Multi vitamin		
Apricot ♥ Peach ♥ Mango ♥ Tomato	0,2 lt	€ 3,50

WINES BY THE GLASS

We recommend you our Housewine
from the Winery Christian Rainprecht, from Oggau at the Neusiedlersee

1/8 Grüner Veltliner	€ 4,20
1/8 Merlot	€ 5,50
1/8 Sauvignon Blanc	€ 4,60
Weingut Repolusk, Südsteiermark	
1/8 Chardonnay	€ 4,50
Weingut Manfred Platzer, Südoststeiermark	
1/8 Rosé vom Zweigelt	€ 4,50
Weingut Andi Kollwentz, Burgenland	
1/8 Zweigelt Heideboden	€ 4,50
Weingut Andreas Gsellmann, Burgenland	
1/8 Blaufränkisch Klassik	€ 4,80
Weingut Kirnbauer, Mittelburgenland	
Spritzer white or red	€ 3,10
Spritzer swett	€ 4,10

SPARKLING WINE & CHAMPAGNE 0,75 lt

Metternich Piccolo	0,2 lt	€ 10,00
La Farra Prosecco Spumante Extra Dry		€ 36,00
Hochriegl Cuvée Sophie		€ 33,00
Schlumberger Sparkling		€ 38,00
Malat Brut		€ 42,00
Malat Brut rosé		€ 42,00
Veuve Cliquot		€ 96,00
Möet Chandon		€ 94,00
Möet Chandon Rosé		€ 104,00
Dom Perignon		€ 204,00

FOR A HUGE SELECTION OF WINE SPECIALTIES
PLEASE FIND OUR WINE LIST!

BITTERS 2 cl

Averna, Jägermeister	€ 3,50
Fernet Branca	€ 3,50
Underberg	€ 3,50
Ramazotti	€ 3,50

SCHNÄPSE 2 cl

Schnapsbrennerei SCHEYERER from Saalbach

Obstler	€ 3,00
Williams, Apricot, Alps pine	€ 3,20
Hazelnut	€ 3,50
Raspberry	€ 3,60
Old damson	€ 5,50

Hämmerle Edelbrände

Vogelbeere	€ 5,50
Grafensteiner	€ 5,50

Grappa Nonino	€ 4,50
Sambuca	€ 3,50

Bacardi, Gin, Wodka	€ 2,80
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LIQUEURS 2 cl

Grand Marnier	€ 3,50
Cointreau	€ 3,50
Amaretto	€ 3,50
Drambuie	€ 4,00

WHISKIES 4 cl

Jim Beam	€ 5,30
Chivas Regal	€ 6,50
Jack Daniels	€ 6,50
Glenfiddich	€ 6,50
Lagavulin	€ 10,00

BRANDIES 2 cl

Asbach Uralt	€ 3,50
Remy Martin	€ 5,50
Armagnac	€ 5,50
Metaxa 7*	€ 5,50
Metaxa 12*	€ 6,00

LONG DRINKS

Bacardi Cola	€ 6,60
Gin Tonic, Vodka Lemon	€ 8,20
Vodka Orange, Gin Orange	€ 7,00
Bourbon Cola	€ 6,90

Allergen-catalogue:

- (A) gluten from cereals
- (B) shellfishes
- (C) eggs
- (D) fishes
- (E) peanut
- (F) soy
- (G) milk or lactose
- (H) nuts
- (L) celery
- (M) mustard
- (N) sesame
- (O) sulphite
- (P) lupine
- (R) molluscs



Combinations of single ingredients and the inevitable impurity of the single products cannot be ruled out.

We are not responsible for any specifications given by our suppliers or a third party.

Any changes in the recipes are taken into consideration.

THE GLEMMTALERHOFLINGER'S
WISH YOU BON APPETIT AND
RECOMMEND A LOOK AT THE WINE
LIST!

Our prices include all the fees and taxes.