



# DRINKS

## Soft drinks

Vöslauer water, sparkling / still	
0,33 l   0,75 l	3.4   6.5
Soda 0,25 l / 0,5 l	2.5   3.5
Soda with lemon / raspberry	
0,25 l / 0,50 l	2.6   3.7
Coca Cola / Coke Zero 0,33 l	3.7
Fruidade 0,35 l	3.7
Strizzi Holunder 0,33 l	3.5
Almdudler 0,35 l	3.7
Schartner Bombe lemon 0,25 l	3.3
Lemon Soda 0,2 l	3.9
Orangina 0,25 l	3.9
Richards Sun ice tea 0,33 l	4.3
<i>Lemon / peach / pomegranate</i>	
<i>Sugar-free: peach / lime &amp; mint</i>	
Mairinger fruit juices 0,25 l	4.8
<i>Cloudy apple / pear / plum /</i>	
<i>blackcurrant / apricot / apple &amp; carrot</i>	
Loderbauer sparkling	
apple juice 0,25 l / 0,50 l	3.3   3.9
Fresh lemon juice 2cl	1.2
Red Bull / Sugar free 0,25 l	5.5
Schweppes Bitter Lemon /	
Tonic Water / Ginger Ale 0,2 l	4.3

## Beer

*Brauerei Schloss Eggenberg, **Hopfenkönig**  
Pils und Eggenberger Gold on draught*

Pfiff (small) 0,2 l	3.3
Seidl (medium) 0,3 l	3.9
Krügerl (large) 0,5 l	4.9
Eggenberger alcohol-free 0,33 l	4.3
Eggenberger Radler 0,33 l	3.9
Die Weisse Salzburg Hell 0,33 l	4.4

## House wine

<i>Stift Göttweig Messwein Grüner Veltliner</i>	
Glass 1/8 l	4.5
Bottle 0,75 l / 1,5 l	26   52

## Wines

### WHITE

Grüner Veltliner Hirschvergnügen 2021	29
Weingut Johannes Hirsch, Kamptal 1/8l	5
Riesling Zöbing 2020	32
Weingut Johannes Hirsch, Kamptal 1/8l	5.5
Gelber Muskateller Gamlitzer Bio 2020	35
Weingut Willi Sattler, Südsteiermark 1/8l	6
GV „per due“ Kremstal DAC 2021	29
Weingut Hermann Moser, Niederösterreich 1/8l	5
Cuvee Weißes Handgemenge 2020	29
Weingut Wachter Wiesler, Burgenland 1/8l	5

### RED

Blaufränkisch vom Kalk 2019	32
Weingut Markus Altenburger, Burgenland 1/8l	5.5
Pinot Noir Leithaberg DAC 2019	35
Weingut Gernot Heinrich, Burgenland 1/8l	6
Cuvee Kumarod 2018	29
Weingut Hans Schwarz, Burgenland 1/8l	5

## Coffee

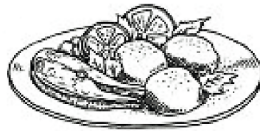
Espresso, small / large	3.1   3.6
Cappuccino ('Melange')	3.9
Americano ('Verlängerter')	3.4



# FOOD

## Sparkling

Cuvee Brut 47 Canella 0.1l	6	Das prickelnde Fräulein Rose 0.1l	7
Crémant D'Alsace Blanc / Rose	8	Gobillard, Blanc de Blancs 0,1l	14



## Freshly prepared delights with a touch of the wild

### Starters & salads

Small mixed leaf salad with house dressing 6

Umami bowl with Traunsee fish, marinated sushi rice,  
meadow herbs and avocado 14

Stuffed guinea fowl knuckles with chestnuts, Tardivo radicchio and Sorrento lemons 15

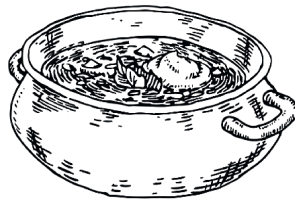
Sushi and sashimi from sea and ocean, with organic soy sauce and pickled ginger  
20 (large) | 14 (small)

Raw marinated yellowfin mackerel with caper berries, dried tomatoes,  
black olives and sturgeon caviar 16

### THANK YOU TO OUR PARTNERS AND THEIR PASSION

Backhaus Gerhart Hinterwirth · Metzgerei Hermann Gruber · Fleischhauerei Lampl · Brauerei Schloss Eggenberg ·  
Getränke Wagner · Gmundner Molkerei

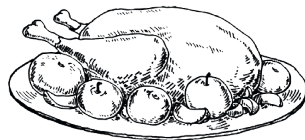
*Please ask a member of our team if you have any allergies or food intolerances, or would like to know more information about ingredients used in menu items.  
All prices are in Euros incl. VAT. We accept payment by cash in Euros, and by bank card and credit card (including Visa and Mastercard). No tip or service charge is  
included. The management reserves the right to revoke or change any item without notice.*



## Soups

Rich consommé of Almochsen beef with daily  
garnish and root vegetables 7

Cream of lentils and spelt with grilled octopus and nduja oil (spicy) 11



## Main Dishes

Triggered Crab with tomatised homemade tagliatelle & prawns 30

Candy ravioli filled with Italian baby artichokes on calamari ragout 24

Wiener Schnitzel from a suckling calf souffléed with clarified butter,  
served with parsley potatoes, cranberries and a leafy side salad 28

Pink roasted saddle of venison with coffee crust, black cabbage  
and winter mushrooms 34

Homemade red Thai curry with rump steak, fresh market vegetables  
and sushi rice 21

„Goldener Hirsch Fish Soup“ - Freshly grilled seafood served in its own broth  
(Cozze, Vongole, Red Shrimp, Scallops & Fish Fillet) 32

Braised osso buco on saffron risotto and bergamot 24

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🌿 Vegetarisch  


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- 🌿 Umami Bowl with avocado, wild herb salad and marinated sushi rice 12
- 🌿 Candy ravioli filled with Italian baby artichokes 15
- 🌿 Homemade red Thai curry with Silken Tofu, fresh market vegetables and sushi rice 17
- 🌿 Saffron Risotto with Pecorino 14
- 🌿 Homemade tagliatelle with vegetable ragout 13

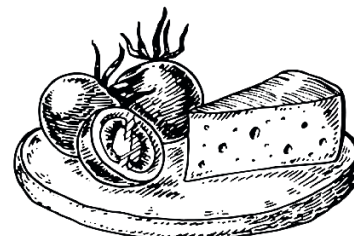
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Desserts  


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- Tiramisu “Hirschen-Style” 10
- Variation of yoghurt and citrus fruits, blood orange sorbet  
and homemade marshmallow 10
- Homemade ice cream & Sorbets  
*per scoop* 3
- Cheese board (selection of five) 16



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Digestif  


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Nonino Selezione Orazio	8	Reisetbauer jun. Brandstatt 2 cl	6
Nonino Grappa di Moscato	8	Birne / Marille / Zwetschke /	
Berta Monpra	9	Haselnuss	
Berta Tre Soli Tre 2012	17	Rote Williams Reisetbauer sen. 2 cl	10
V.S.O.P. Calvados Pays D'Auge	6	Gölles Alte Zwetschke	11

*For the cover we charge obligatory EUR 4*

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