

Seasonal Recommendations



BRAISED VENISON ROAST FROM OUR OWN HUNT

Forest-flavoured jus

Kohlrabi

Crispy potato gratin & cranberries (AGL)

€ 32,00



DUET OF IBERICO PORK

Cheeks & fillet

Dark beer jus

Truffled polenta & wild broccoli (ABGL)

€ 30,00



WALZL TIROL BURGER

Beef, wheat flatbread, horseradish mustard,

bacon, mountain cheese & fried egg

Homemade chips & plum jam ketchup (ACGLM)

€ 24,00



CHANTERELLE CREAM GULASH

with bread dumplings & green salad (ACGLM)

€26.00



DUCK BREAST MARINATED IN HONEY & CHILLI

Creamy asparagus risotto

Beech mushrooms & saffron fennel (AGL)

€ 33,50

€ 1,50 will be charged for any changes to side dishes.

Allergen information according to codex recommendation: Our meals contain "Grains containing gluten, eggs, soy" A = Cereals containing gluten / B = crustaceans / C = eggs /

D = fish / E = peanuts / F = soybeans / G = milk or lactose / H = edible nuts /

L = celery / M = mustard / N = sesame / O = sulphites / P = lupins / R = molluscs

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Starters



VITELLO TONATO

Pink-roasted veal

Tuna sauce, two types of capers, brioche croutons

(ACGLM)

€ 22,00



BEEF TATAR FROM THE ALPINE OX

with pickled onions
& buttered toast (AGLM)

€ 24,00

Soups



CREAM OF POTATO SOUP

with chanterelles (AGLM)

€ 10.90



BEEF SOUP "TAFELSPITZ"

with frittaten (ACGL)
or cheese dumplings (ACGLM)

€ 9,80



WALZL SOUP TRILOGY

(bacon dumpling, semolina dumpling, liver dumpling) (ACGL)

€ 9,80

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Vegetarian & Vegan



CHANTERELLE RAVIOLI

with sautéed chanterelles,
rocket & Parmesan (AGL)

€ 23,00



“DER WALZL” DELICACY PLATE

cheese dumplings, spinach dumplings
east tyrolean “schlipfkrapfen”,
nut butter & parmesan (ACGL)

€ 21,00



HERB FALAFEL WITH GREEN BEANS

Mushroom broth
Smoked tofu
Green asparagus (ALP)

€ 21,00



VEGAN VEGETABLE TARTARE

Guacamole
Deep-fried glass noodles, walnut chips(L)

€ 19,00



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Main courses



VIENNESE SCHNITZEL FROM PORK (WIENER SCHNITZEL)

with potato salad & cranberries (ACGHLM)

€ 20,00



VIENNESE SCHNITZEL FROM VEAL (WIENER SCHNITZEL)

with potato salad & cranberries (ACGHLM)

€ 31,00



FRIED CHICKEN

with potato & lamb's lettuce salad
and tartar sauce (ACGLM)

€ 30,00



CHANTERELLE CORDON BLEU

stuffed with chanterelles,
onions & mountain cheese
& mixed salad (ACGLM)

€28,00



CHANTERELLE ROAST FROM ALPINE OX

homemade butter spaetzle
& mixed salad (ACGLM)

€ 35,00



GRILLED TROUT FILLET

with almond butter,
parsley potatoes & green salad
(ADGLM)

€ 33,50

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Desserts



VANILLA MASCARPONE MILLE FEUILLE

Strawberry and Mint Salad & Lemon Sorbet (ALG)

€ 14,00



DECONSTRUCTED CARROT CAKE

(cake, carrot sauce, yoghurt ice cream, hazelnut caramel, cake) (ACHG)

€ 14,00



TYROLIAN "KIRCHTAGSKRAPFEN"

3 pieces (ACGH)

€ 14,00

Enjoy your meal!

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