

EINKEHR SEASONAL SPECIALITIES

by our EINKEHR kitchen team and chef Wolfgang Wiegele

Carinthian pumpkin, venison & Co

	Einkehr Welcome Couvert		3,50
	<i>homemade bread Carinthian butter pâté from seasonal products</i>		
	Creamy pumpkin soup "classic"	<i>whipped cream pumpkin seed oil & seeds</i>	8,50
	Smoked pumpkin carpaccio	  	as a starter 14,10
	<i>Spinach pumpkin seeds and cream nuts (goat cheese)</i>		as main course 19,90
	Pumpkin risotto from Carinthian pumpkins		as a starter 16,50
	<i>with fresh sage from "Kärnten Taufrisch"</i>		as a main course 21,90
	Gourmet-pizza: Pumkin	<i>pumpkin cream bacon mozzarella di bufala</i>	19,50
	Venison ragout from game of „Måtl-Sepp“		as a starter 19,90
	<i>Buttered spaetzle cranberries pear</i>		as a main course 25,50
	Venison saddle steak from local game (160g)		26,50
	<i>Red cabbage with apple schupfnoodles venison rosemary jus</i>		
	Pumpkin strudel „caramelized“	<i>vanilla ice cream cinnamon sauce</i>	19,90

We are happy to prepare our specialities also as a...

**3 course menu 39,-
4 course menu 49,-**


STARTERS

The dishes are served with a special knife to cut and serve it by yourself!






	"Kärntner Jause" or Carinthian speck from the loin		17,90
	<i>from Nockberge farmers homemade bread farmer's butter marinade vegetables horseradish native sprouts</i>		
	Trio of tartare (beef, salmon trout, vegetables)		18,90
	<i>fermented vegetables wasabi mayo cherry tomato sprouts piece of butter</i>		
	170 gr Beef Tartar one variation		20,90
	Smoked trout from the Einkehr pond		1 Filet 16,90
	<i>horse-radish sauce homemade bread green apple beetroot</i>		2 Filets 26,20
	Deer Tartare „Måtl-Sepp“		18,50
	<i>wasabi mayo tomato chutney native sprouts</i>		

all prices in € including taxes

SOUP SPECIALTIES

Beef bouillon with choice of: <i>semolina dumplings savory pancake Stripes pressed cheese dumplings liver dumplings</i>		5,40
Goulash soup from the pot 		7,50
<i>homemade bread</i>		
Carinthian fish soup 		15,90
<i>saffron char medallion root vegetable char caviar</i>	<i>small</i>	12,50

OUR SALAD COMBINATIONS

Green salad   		6,60
<i>radish cherry tomato</i>		
Mixed house-salad  		11,20
<i>garden cress sunflower seeds pumpkin seeds cherry tomato</i>	<i>small</i>	7,50
Fresh leaf salad with sliced chicken breast		18,50
<i>baked or grilled</i>	<i>small</i>	14,50
"Cesar salad" <i>sardines caper parmesan egg croutons</i>		19,90
Autumn – salad "Slow Food"		18,90
<i>mixed salad baked camembert pear</i>	<i>small</i>	14,90
Pumpkin – Gröstl - Salad "all Carinthian"		18,90
<i>mixed salad pumpkin potato seed oil</i>	<i>small</i>	14,90

PASTA SPECIALITIES FROM CARINTHIA

Homemade "Kasspatz`n" with alpine chives		15,40
<i>mountain cheese roasted onions lettuce green salad</i>		
Homemade "Kärntner Kasnudeln" (filled with curd cheese)		15,40
<i>brown butter lettuce chives</i>		
Homemade "Fleischnudeln" (filled with smoked meat)		17,40
<i>served with crispy bacon sauerkraut greaves alpine chives</i>		
Plate of homemade "Carinthian Nudeln"		17,40
<i>3 pieces of your choice (spinach, cheese or meat) green salad</i>		
Forest-mushroom risotto 	<i>small 14,50</i>	18,40
<i>baby spinach cheese from the alps cress</i>		

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FRESH FROM OUR POND

Char filets 	26,90
<i>White wine risotto baby spinach pine nuts</i>	
Fresh char or trout "Müllerin way" 	25,90
<i>with parsley potato – the whole or just a filet brown butter</i>	

MAIN COURSES

"Wiener Schnitzel" from Carinthian pork	19,90
<i>with parsley potatoes, boiled rice or French fries cowberry</i>	
...or from Carinthian veal	25,90
<i>small 20,90</i>	
Mixed grill "Einkehr" 	23,90
<i>beef pork chicken barbecue sausage ham</i>	
<i>with herb butter French fries seasonal vegetables</i>	
"Einkehr-Burger"	23,50
<i>smoked cheese tomatoes cucumber caramelized onions arugula</i>	
<i>bacon pesto fried onions wasabi mayo fries homemade BBQ sauce</i>	
<u>with choice of:</u>	
crunchy chicken breast "sweet-sour"	22,80
pulled pork	23,90
smoked grilled cheese	21,90
vegan patty	21,90
Carinthian boiled beef "Tafelspitz" 	23,90
<i>with root vegetables horseradish sauce</i>	
<i>wild chive sauce roasted potatoes </i>	
"Roast beef" medium with onion-sauce 	24,90
<i>croquettes fried onions beans with bacon</i>	
Suckling pig knuckle	23,80
<i>Bread dumpling warm coleslaw with bacon & Sauerkraut greaves</i>	
"Einkehr - Pflandl"	24,50
<i>Pork medaillons with bacon mushroom sauce</i>	
<i>spätzle vegetables</i>	
Fried chicken "Austrian Classic"	22,90
<i>homemade potato salad cranberries cress</i>	

Recommendation from the Einkehr Team!

Only on Sundays and upon availability

Classic pork roast from the wood stove

*sauerkraut | caraway – beer juice | warm coleslaw with bacon
bread dumplings*

21,90

Prior reservation required (for at least 1 day)

Suckling pig knuckle with beer for 2 persons

bread dumplings | warm coleslaw with bacon





Grammel & Saft'l

29,90

OUR SWEET FINISH

Panna Cotta à la Einkehr <i>strawberry caramel crumble</i>	7,90
Warm apple strudel - with whipped cream <i>and vanilla sauce</i>	6,90 7,90
Classic Curd cheese strudel - with whipped cream <i>and vanilla sauce</i>	7,30 8,30
Trattlers Hoftorte specialty cake since 1884 <i>(walnut, chocolate, cranberries)</i>	7,50
Fresh crepes per piece with home-made stewed apricots <i>or as crepes with ice-cream</i>	5,90 7,90
Kaiser-Schmarrn à la Einkehr – flambéed at your choice <i>with stewed plums & cranberry-yoghurt ice-cream</i> <i>or with blueberry & apple purée</i>	12,90 13,90

NOCKBERGE & HOMEMADE ICECREAM

Home-made ice-cream  1 flavour 2,10 <i>cranberries - yoghurt salty caramel blackberry – mint pine wood apricot - lavender pina colada (without alcohol) raspberry – basil blackberry</i>	
"Nockeis-Parade": tasting of 6 different flavors (blind tasting)  11,50	
"Zirben-Gedeck"  7,90 <i>pine wood ice cream and 2cl pine Schnapps</i>	
"Einkehr's Echte"  7,90 <i>salty caramel ice cream & 2cl Baileys or 2cl Ramazzotti crema</i>	

all prices in € including taxes



Berries from the forest “with a shot - untamed” 9,90
Ice cream of raspberry and basil | Beerenauslese – sweet wine

DRINKS

Soft drinks & fruit juices

<i>“Grant’n-Wasser” water with cranberry-juice</i>	<i>0,50 lt</i>	<i>3,50</i>
<i>Almdudler, Cola, Sprite</i>	<i>0,25 lt</i>	<i>3,80</i>
<i>Coke Zero, Ice-tea</i>	<i>0,33 lt</i>	<i>4,20</i>
<i>Apple juice with soda</i>	<i>0,25 lt</i>	<i>3,50</i>
<i>Pago black currant, apricots, mango, orange etc.</i>	<i>0,20 lt</i>	<i>4,50</i>
<i>Bitter Lemon, Tonic</i>	<i>0,20 lt</i>	<i>4,50</i>
<i>Mineral water (Römerquelle) sparkling or without gas</i>	<i>0,75 lt</i>	<i>5,50</i>
<i>Talkenbrunn water MITnock (sparkling)</i>	<i>0,50 lt</i>	<i>3,90</i>
<i>Talkenbrunn water KOAnock (still)</i>	<i>0,50 lt</i>	<i>2,50</i>

Beer

<i>Small beer, Gösser Lager</i>	<i>0,30 lt</i>	<i>4,40</i>
<i>Large beer, Gösser Lager</i>	<i>0,50 lt</i>	<i>5,40</i>
<i>Small house-beer, semi-dark</i>	<i>0,30 lt</i>	<i>4,50</i>
<i>Large house-beer, semi-dark</i>	<i>0,50 lt</i>	<i>5,50</i>
<i>Loncium Biermanufaktur „Amber Lager“</i>	<i>5,5 Vol.-% 0,33 lt</i>	<i>5,50</i>
<i>Loncium Biermanufaktur „Carinthi(p)a“</i>	<i>5,6 Vol.-% 0,33 lt</i>	<i>5,50</i>
<i>Loncium Biermanufaktur „Schwarze Gams“</i>	<i>6,4 Vol.-% 0,33 lt</i>	<i>5,50</i>
<i>Small shandy (Radler)</i>	<i>0,30 lt</i>	<i>4,60</i>
<i>Large shandy (Radler)</i>	<i>0,50 lt</i>	<i>5,60</i>
<i>Small wheat beer, Edelweiß</i>	<i>0,30 lt</i>	<i>4,70</i>
<i>Large wheat beer, Edelweiß</i>	<i>0,50 lt</i>	<i>5,70</i>
<i>Lager wheat beer, Edelweiß – non alcoholic</i>	<i>0,50 lt</i>	<i>5,70</i>
<i>Gösser - non alcoholic</i>	<i>0,50 lt</i>	<i>5,50</i>

Coffee and tea

<i>Espresso</i>	<i>3,30</i>
<i>Coffee</i>	<i>3,90</i>
<i>Double espresso</i>	<i>4,70</i>
<i>Hot chocolate</i>	<i>3,90</i>
<i>Cappuccino</i>	<i>4,10</i>
<i>Caffè Latte</i>	<i>4,70</i>
<i>Tea "Demmers Tea House" – biological</i>	<i>3,70</i>

Specials

<i>Hugo Spritz</i>	<i>7,20</i>
<i>Aperol Spritz</i>	<i>7,20</i>
<i>“Grantn Special” (Limoncello, cranberries, Prosecco)</i>	<i>7,90</i>

*For aperitives & wines please consult our staff and the wine list!
 For spirits and cigars please ask for our digestif list!*