

EINKEHR SEASONAL SPECIALITIES

by our EINKEHR kitchen team and chef Wolfgang Wiegele

Einkehr - Classic's during the winter - season

Einkehr Welcome Couvert	3,10
<i>homemade bread Carinthian butter pâté from seasonal products</i>	
Pastrami from venison „Måtl-Sepp“ 	17,90
<i>fruity – sour curd cheese dip nuts</i>	
Tartare from deer „Måtl-Sepp“	18,50
<i>wasabi mayo tomato chutney cress parmesan chips</i>	
“Grandma’s soup – pot” 	7,60
<i>vegetables noodles boiled beef</i>	
Beetroot soup 	6,90
<i>cress herb - espuma</i>	
Beetroot risotto with tranches of local beef (120 g) 	29,50
<i>Carinthian pak choi vegetables</i>	
Braised beef cheek from the Carinthian beef	27,50
<i>red cabbage dumpling</i>	
We are glad to offer you	3 courses 41,-
these dishes as a menu (with a dessert of your choice)	4 courses 51,-


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</i>	
Trio of tartare (beef, salmon trout, vegetables) 	18,90
<i>fermented vegetables wasabi mayo cherry tomato cress piece of butter</i>	
170 gr Tartare 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
Cold pork roast – forever! 	14,90
<i>horseradish mustard cucumber homemade bread</i>	

all prices in € including taxes

SOUP SPECIALTIES

Beef bouillon with choice of: <i>semolina dumplings savory pancake</i>	5,20
<i>Stripes pressed cheese dumplings liver dumplings</i>	
Garlic cream-soup "Einkehr way"	6,20
<i>Smoked garlic brown bread</i>	
	<i>served with bread pot</i> 9,50
Goulash soup from the pot 	7,20
<i>homemade bread</i>	

OUR SALAD COMBINATIONS

Green salad   	6,40
<i>radish garden cress</i>	
Mixed house-salad   	<i>small 7,20</i> 11,20
<i>garden cress radish pumpkin seeds</i>	
Fresh leaf salad with sliced chicken breast	<i>small 14,50</i> 18,10
<i>baked or grilled</i> 	
"Cesar salad" <i>anchovies capers parmesan cheese egg</i>	19,90
Winter – salad "Slow Food"  	<i>small 14,90</i> 18,90
<i>mixed salad grill cheese "Mallhof" caramelized pears</i>	
"Gröstl – salad"	17,90
<i>Mixed leaf salad potato slices bacon fried egg</i>	

PASTA SPECIALITIES FROM CARINTHIA

Homemade "Kasspatz`n" with alpine chives	15,20
<i>mountain cheese roasted onions lettuce green salad</i>	
Homemade "Kärntner Kasnudeln" (filled with curd cheese)	15,20
<i>brown butter lettuce chives</i>	
Homemade "Fleischnudeln" (filled with smoked meat)	17,20
<i>served with crispy bacon sauerkraut alp chive</i>	
Plate of homemade "Carinthian Nudeln"	17,20
<i>3 pieces of your choice (spinach, cheese or meat)</i>	
Forest-mushroom risotto 	<i>small 14,50</i> 18,20
<i>baby spinach cheese from the alps cress</i>	

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</i>	

MAIN COURSES

"Wiener Schnitzel" from Carinthian pork	19,50
<i>with parsley potatoes, boiled rice or French fries cowberry</i>	
...or from Carinthian veal	24,90
<i>small 19,20</i>	
Mixed grill "Einkehr" 	22,90
<i>beef pork chicken barbecue sausage ham</i>	
<i>with herb butter French fries seasonal vegetables</i>	
"Einkehr-Burger"	21,90
<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"	20,80
pulled pork	23,50
smoked grilled cheese	20,50
vegan patty	20,50
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 	24,50
<i>croquettes fried onions beans with bacon</i>	
Deer-ragout of venison 	25,90
<i>Potato dumplings with root vegetables cowberries</i>	
<i>small 21,50</i>	
Suckling pig knuckle with crispy bacon 	22,80
<i>wedges potatoes sauerkraut</i>	
"Pink" calf veil steak 200 g  	29,50
<i>grilled vegetables potatoes pralines native herbs</i>	

Recommendation from the Einkehr Team!

Only on Sundays and upon availability

Classic pork roast from the wood stove





with braised vegetables | cumin-beer gravy | warm pickled cabbage salad
and potato dumplings

21,90

OUR SWEET FINISH

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 (walnut, chocolate, cranberries)	7,50
"Einkehr" cheesecake <i>blueberry ice-cream berries ragout</i>	8,90
Fresh crepes per piece with home-made stewed apricots	5,90
Kaiser-Schmarrn à la Einkehr – flambéed at your choice <i>with stewed plums & cranberry-yoghurt ice-cream</i>	12,90
	<i>or with glazed nuts</i> 13,90
Einkehr cheese plate in team from Mallhof, "Kärntnermilch" & Nuart <i>homemade chutney oil seed</i> 	13,90

NÖCKBERGE & HOMEMADE ICECREAM

Home-made ice-cream  1 flavour 1,90 <i>cranberries-yoghurt orange-curd cheese salty caramel black berries – lemon stone pine wood & other special flavors...</i>
"Nockeis-Parade": tasting of 6 different flavors (blind tasting)  10,90
"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



Soft drinks & fruit juices

<i>“Grant’n-Wasser” water with cranberry-juice</i>	<i>0,50 lt</i>	<i>3,20</i>
<i>Almdudler, Cola, Sprite</i>	<i>0,25 lt</i>	<i>3,50</i>
<i>Cola-Light, Coke Zero, Ice-tea</i>	<i>0,33 lt</i>	<i>3,80</i>
<i>Apple juice with soda</i>	<i>0,25 lt</i>	<i>3,20</i>
<i>Pago black currant, apricots, mango, orange etc.</i>	<i>0,20 lt</i>	<i>3,80</i>
<i>Bitter Lemon, Tonic</i>	<i>0,20 lt</i>	<i>3,80</i>
<i>Mineral water (Römerquelle) sparkling or without gas</i>	<i>0,33 lt</i>	<i>3,60</i>
<i>Mineral water (Römerquelle) sparkling or without gas</i>	<i>0,75 lt</i>	<i>5,20</i>
<i>Talkenbrunn water MITnock (sparkling)</i>	<i>0,50 lt</i>	<i>3,30</i>
<i>Talkenbrunn water KORnock (still)</i>	<i>0,50 lt</i>	<i>2,20</i>

Beer

<i>Small beer, Gösser Lager</i>	<i>0,30 lt</i>	<i>4,20</i>
<i>Large beer, Gösser Lager</i>	<i>0,50 lt</i>	<i>5,20</i>
<i>Small house-beer, semi-dark</i>	<i>0,30 lt</i>	<i>4,30</i>
<i>Large house-beer, semi-dark</i>	<i>0,50 lt</i>	<i>5,30</i>
<i>Loncium Biermanufaktur „Amber Lager“</i>	<i>5,5 Vol.-% 0,33 lt</i>	<i>5,20</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>5,20</i>
<i>Small shandy (Radler)</i>	<i>0,30 lt</i>	<i>4,20</i>
<i>Large shandy (Radler)</i>	<i>0,50 lt</i>	<i>5,30</i>
<i>Small wheat beer, Edelweiß</i>	<i>0,30 lt</i>	<i>4,40</i>
<i>Large wheat beer, Edelweiß</i>	<i>0,50 lt</i>	<i>5,40</i>
<i>Lager wheat beer, Edelweiß – non alcoholic</i>	<i>0,50 lt</i>	<i>5,40</i>
<i>Gösser - non alcoholic</i>	<i>0,50 lt</i>	<i>5,20</i>

Coffee and tea

<i>Espresso</i>	<i>3,10</i>
<i>Coffee</i>	<i>3,60</i>
<i>Double espresso</i>	<i>4,40</i>
<i>Hot chocolate</i>	<i>3,70</i>
<i>Cappuccino</i>	<i>3,80</i>
<i>Caffè Latte</i>	<i>4,40</i>
<i>Tea "Demmers Tea House" – biological</i>	<i>3,40</i>

Specials

<i>Hugo Spritz</i>	<i>6,90</i>
<i>Aperol Spritz</i>	<i>6,90</i>
<i>“Grantn Special” (Limoncello, cranberries, Prosecco)</i>	<i>7,20</i>

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