















EINKEHR SEASONAL SPECIALITIES

by our EINKEHR kitchen team and chef Joshua Mitterer

Cratlers specialities for the festive season

	Einkehr Welcome Couvert		3,60
	<i>homemade bread Carinthian butter pâté from seasonal products</i>		
	Marinated trout tartar of Carinthian fish	 	14,90
	<i>grapefruit cinnamon beetroot sesame blossom honey</i>		
	Cream soup of "Topinambur" – specialty potato		6,50
	<i>croutons lemon oil</i>		
	Smoked sausage from "Nockfleisch" with Sauerkraut		13,90
	dark bread two kinds of mustard horseradish	two pieces	17,90
	Braised cheek of Carinthian veal		26,70
	<i>parsnip vanille carrot portwine lard</i>		
	Gourmet-pizza "natale"	<i>cream of pumpkin & parmesan bufala</i> 25,50	
	Steak of carinthian veal	 	32,50
	<i>sweet potato brussels sprouts shallots whisky sauce</i>		
	Maraschino-Parfait		7,90
	<i>sour cherry dark chocolate</i>		
	Homemade churd cheese dumplings		
	prune or nougat crumbs custard	per piece	7,90

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

**3 course menu 49,-
4 course menu 59,-**

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 sour cream butter marinade vegetables horseradish native sprouts</i>	
Trio of tartare (beef, salmon trout, vegetables)	18,90
<i>fermented vegetables truffle mayo cherry tomato sour cream butter</i>	
170 gr Beef Tartar one variation	20,90
Smoked trout from the Einkehr pond	
<i>horse-radish sauce homemade bread green apple beetroot</i>	1 Filet 16,90 2 Filets 26,20
Buratta "classico"	16,90
<i>Carinthian tomato basil olive arugula</i>	

SOUP SPECIALTIES

Beef bouillon with choice of: <i>semolina dumplings savory pancake stripes pressed cheese dumplings liver dumplings</i>	5,60
Goulash soup from the pot  <i>homemade bread</i>	7,50
Carinthian cream of garlic  <i>Dark bread chips</i>	9,90
	<i>small</i> 7,90

OUR SALAD COMBINATIONS

Green salad    <i>radish cherry tomato homemade dressing</i>	6,70
Mixed house-salad   <i>garden cress sunflower seeds pumpkin seeds cherry tomato homemade dressing</i>	11,20
	<i>small</i> 7,50
Fresh leaf salad with sliced chicken breast <i>baked or grilled</i>	18,50
	<i>small</i> 14,50
"Cesar salad" <i>sardines caper parmesan egg croutons</i>	19,90
Winter – salad "Slow Food" <i>mixed salad baked camembert pear</i>	18,90
	<i>small</i> 14,90
Bowl of buckwheat "all Carinthian" <i>tomato spring onion baby spinach Carinthian truffle</i>	18,90
	<i>small</i> 14,90

PASTA SPECIALITIES FROM CARINTHIA

Homemade "Kasspatz`n" with alpine chives <i>mountain cheese roasted onions lettuce green salad</i>	15,40
Homemade "Kärntner Kasnudeln" (filled with curd cheese) <i>brown butter lettuce chives</i>	15,60
Homemade "Fleischnudeln" (filled with smoked meat) <i>served with crispy bacon sauerkraut alpine chives</i>	17,60
Plate of homemade "Carinthian Nudeln" <i>3 pieces of your choice (spinach, cheese or meat) green salad</i>	17,60
Homemade tagliatelle "Alpe Adria"   <i>baby spinach pine nuts dried tomato</i>	18,40
	<i>small</i> 14,50

all prices in € including taxes

FRESH FROM OUR POND

Filet of "Carinthian Lax'n" trout  	26,90
<i>White wine risotto mangold 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	20,90
<i>with parsley potatoes, boiled rice or French fries cowberry lemon</i>	<i>small 17,80</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 grilled vegetables BBQ sauce</i>	
"Einkehr-Burger"	23,50
<i>smoked cheese tomatoes cucumber caramelized onions arugula</i>	
<i>bacon fries homemade BBQ sauce</i>	
<u>with choice of:</u>	
<i>crunchy chicken breast "sweet-sour"</i>	22,80
<i>pulled pork</i>	23,90
<i>vegan patty</i>	21,90
Carinthian boiled beef "Tafelspitz"	24,10
<i>with root vegetables apple-horseradish mix</i>	<i>small 20,10</i>
<i>wild chive sauce roasted potatoes</i>	
"Roast beef" medium with onion-sauce 	24,90
<i>roasted potato fried onions beans with bacon</i>	
"Einkehr - Pfandl"	24,50
<i>Pork medaillons mushroom sauce</i>	
<i>spätzle vegetables wild broccoli</i>	
Corn chicken "Supreme"	23,90
<i>Cream cheese polenta ratatouille rosemary sauce</i>	
Ragout of Nockberge game	25,60
<i>Bread dumpling wild broccoli pear with cranberries</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

22,90

Prior reservation required (for at least 1 day)

Carinthian spare ribs “Ripperl” (up to 10 persons)

Sauerkraut | potato
homemade sauces

22,90

Suckling pig knuckle with beer for 2 persons



bread dumplings | warm coleslaw
with bacon | Grammel & Saft'l

34,90

OUR SWEET FINISH

Ginger bread panna cotta à la Einkehr <i>prune 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 (walnut, chocolate, cranberries)	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

NÖCKBERGE & HOMEMADE ICECREAM

Home-made ice-cream  1 flavour 2,10 <i>cranberries – yoghurt salty caramel apple – cinnamon pine wood</i> <i>prune - rum mandarin – rosemary pear - ginger</i>	
"Nockeis-Parade": tasting of 6 different flavors (blind tasting)  11,80	
"Zirben-Gedeck"  7,90 <i>pine wood ice cream and 2cl pine wood Schnapps</i>	
"Einkehr's Echte"  7,90 <i>salty caramel ice cream & 2cl Baileys or 2cl Ramazzotti crema</i>	
Pear "with a shot - untamed"  9,90 <i>sorbet of pear Beerenauslese – sweet wine</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>3,60</i>
<i>Almdudler, Cola, Sprite</i>	<i>0,25 lt</i>	<i>3,90</i>
<i>Coke Zero, Ice-tea</i>	<i>0,33 lt</i>	<i>4,30</i>
<i>Apple juice with soda</i>	<i>0,25 lt</i>	<i>3,60</i>
<i>Pago black currant, apricots, mango, orange etc.</i>	<i>0,20 lt</i>	<i>4,60</i>
<i>Bitter Lemon, Tonic</i>	<i>0,20 lt</i>	<i>4,70</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>4,50</i>
<i>Large beer, Gösser Lager</i>	<i>0,50 lt</i>	<i>5,50</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>5,60</i>
<i>Loncium Biermanufaktur „Amber Lager“</i>	<i>5,5 Vol.-% 0,33 lt</i>	<i>5,60</i>
<i>Loncium Biermanufaktur „Carinthi(p)a“</i>	<i>5,6 Vol.-% 0,33 lt</i>	<i>5,60</i>
<i>Loncium Biermanufaktur „Schwarze Gams“</i>	<i>6,4 Vol.-% 0,33 lt</i>	<i>5,60</i>
<i>Loncium Lemonrose & Mary „fine Ale“</i>	<i>5,5 Vol.-% 0,33 lt</i>	<i>5,60</i>
<i>Small shandy (Radler)</i>	<i>0,30 lt</i>	<i>4,70</i>
<i>Large shandy (Radler)</i>	<i>0,50 lt</i>	<i>5,70</i>
<i>Small wheat beer, Edelweiß</i>	<i>0,30 lt</i>	<i>4,80</i>
<i>Large wheat beer, Edelweiß</i>	<i>0,50 lt</i>	<i>5,80</i>
<i>Lager wheat beer, Edelweiß – non alcoholic</i>	<i>0,50 lt</i>	<i>5,80</i>
<i>Gösser - non alcoholic</i>	<i>0,50 lt</i>	<i>5,60</i>

Coffee and tea

<i>Espresso</i>	<i>3,40</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>4,20</i>
<i>Caffè Latte</i>	<i>4,80</i>
<i>Tea "Demmers Tea House" – biological</i>	<i>4,80</i>

Specials

<i>Hugo Spritz</i>	<i>7,60</i>
<i>Aperol Spritz</i>	<i>7,60</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!*