

# EINKEHR SEASONAL SPECIALITIES

by our EINKEHR kitchen team and chef Enrico Reiher

## Einkehr Early - Summer Classic's

<b>Einkehr Welcome Couvert</b>	4,10
<i>homemade bread   Carinthian butter 'Kaslabn'   pâté from seasonal products</i>	
<b>Tartar of fallow deer „Måtl-Sepp“</b>	19,20
<i>wild garlic pesto   cranberry   truffle mayo</i>	
<b>Cream of Carinthian asparagus from Lavanttal</b>	9,90
<i>asparagus tips</i>	
<b>Carinthian asparagus spears with parsley potatoes</b>	24,90
<i>butter crumb   sauce hollandaise</i>	<i>small</i> 16,50
<b>Roasted fillet of char from "Feld am See"</b>	27,60
<i>risotto of asparagus   grilled green asparagus</i>	
<b>Fillet of beef 200 g with roasted green asparagus</b>	41,50
<i>sauce hollandaise   herb potato</i>	
<b>Gourmet pizza 'Cacciatore Bianca' by Pizzaiolo Peppe</b>	26,90
<i>venison ham   rocket   pecorino cheese</i>	
<b>Asparagus - Panna - Cotta</b>	7,90
<i>honey   asparagus tips</i>	
<b>We are happy to prepare our specialities also as a menu</b>	<b>3 course menu 49,- 4 course menu 59,-</b>




## STARTERS

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









<b>"Kärntner Jause" or Carinthian speck from the loin</b>	18,90
<i>from Nockberge farmers   sour cream butter "Kaslabn"   marinade vegetables homemade bread   horseradish   native sprouts</i>	
<b>Trio of tartare (beef, salmon trout, vegetables)</b>	18,90
<i>marinated à la Einkehr fermented vegetables   truffle mayo   cherry tomato sour cream butter</i>	
<b>or 170 gr Beef Tartar one variation</b>	21,90
<b>Smoked trout from the Einkehr pond</b>	1 Filet 18,30
<i>horseradish sauce   homemade bread   green apple   cauliflower</i>	2 Filets 26,90

all prices in € including taxes

## SOUP SPECIALTIES

<b>Beef bouillon with choice of:</b> <i>savory pancake stripes</i>	5,70
<i>semolina dumplings   pressed cheese dumplings   liver dumplings</i>	
<b>Cream of carrot &amp; ginger</b>  	7,90
<i>carrot   sugar snap peas</i>	small 5,90
<b>Goulash soup from the pot</b> 	8,90
<i>homemade bread</i>	

## OUR SALAD COMBINATIONS

<b>Green salad</b>   	6,90
<i>radish   cherry tomato   homemade dressing</i>	
<b>Mixed house-salad</b>  	11,40
<i>garden cress   sunflower seeds   pumpkin seeds</i>	small 7,60
<i>cherry tomato   homemade dressing</i>	
<b>Fresh leaf salad with sliced chicken breast</b> 	18,90
<i>baked or grilled</i>	small 15,50
<i>"Cesar salad" romana   sardines   caper   parmesan   egg</i>	19,90
<b>Summer – salad "Slow Food"</b>  	18,90
<i>mixed salad   goat cheese   watermelon   quinoa</i>	or with tofu 18,90
	small 14,90

## PASTA SPECIALITIES FROM CARINTHIA

<b>Homemade "Kasspatz`n" with alpine chives</b>	15,90
<i>mountain cheese   roasted onions   lettuce   green salad</i>	
<b>Homemade "Kärntner Kasnudeln" (filled with curd cheese)</b>	16,20
<i>brown butter   lettuce   chives</i>	
<b>Homemade "Fleischnudeln" (filled with smoked meat)</b>	17,90
<i>served with crispy bacon   sauerkraut   alpine chives</i>	
<b>Plate of homemade "Carinthian Nudeln"</b>	17,90
<i>3 pieces of your choice (spinach, cheese or meat)   green salad</i>	
<b>Four fluffy spinach dumplings</b>	18,90
<i>brown butter   parmesan   tomato</i>	small – two pieces 12,90

all prices in € including taxes

# FRESH FROM OUR POND

<b>Filet of "Carinthian Lax'n" trout</b>  	27,20
<i>White wine risotto   mangold   pine nuts</i>	
<b>Fresh char filet or trout "Müllerin way"</b> 	26,20
<i>the whole trout or a filet of fresh char with parsley potato   brown butter</i>	

## MAIN COURSES

<b>"Wiener Schnitzel" from Carinthian pork</b>	21,90
<i>with parsley potatoes, French fries or potato salat cranberries   lemon</i>	
<b>...or from Carinthian veal</b>	25,90
<i>small</i>	19,50
<b>Mixed grill "Einkehr"</b> 	24,50
<i>beef   pork   chicken   barbecue sausage   ham herb butter   French fries   grilled vegetables   BBQ sauce</i>	
<b>"BKK-sharing- plate" – for two persons</b>	49,00
<i>XL mixed grilled with a small Schnitzel of pork &amp; pulled beef from BKK herb butter   parsley potatoes   grilled vegetables   BBQ sauce</i>	
<b>"Einkehr-Burger"</b>	23,90
<i>smoked cheese   tomatoes   cucumber   caramelized onions   arugula bacon     fries   homemade BBQ sauce</i>	
<b><u>with choice of:</u></b>	
<b>pulled beef</b>	24,80
<b>crunchy chicken breast "sweet-sour"</b>	23,90
<b>vegan patty</b>	22,90
<b>"Roast beef" medium with onion-sauce</b> 	27,90
<i>roasted regional potato   fried onions   beans with bacon</i>	
<b>Carinthian boiled beef "Tafelspitz"</b> 	25,40
<i>with root vegetables   apple-horseradish mix</i>	<i>small</i> 21,40
<i>wild chive sauce   roasted regional potato</i>	
<b>"Einkehr – Pfandl" - pork medaillons</b>	26,90
<i>mushrooms sauce   spätzle   wild broccoli</i>	
<b>Vegetable &amp; curry</b>  	18,90
<i>jasmin rice   cashew nuts   wild broccoli</i>	<i>with marinated chicken</i> 23,50

all prices in € including taxes

## 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

23,90

Prior reservation required (for at least 1 day)

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

Sauerkraut | potato  
homemade sauces

23,90

#### Suckling pig knuckle with beer for 2 persons

bread dumplings | warm coleslaw  
with bacon | Grammel & Saftl



35,20

## OUR SWEET FINISH... ALSO AVAILABLE TO TAKE AWAY



<b>Warm apple strudel - with whipped cream</b>	7,10
<i>and vanilla sauce</i>	9,10
<b>Poppy seed - cherry strudel - with whipped cream</b>	7,50
<i>and vanilla sauce</i>	9,50
<b>Trattlers Hoftorte</b> specialty cake since 1884 (cranberries, chocolate & walnut)	7,90
<b>Fresh crepes per piece</b> with home-made stewed apricots	6,90
<i>or as crepes with ice-cream</i>	8,90
<b>Kaiser-Schmarrn à la Einkehr</b> – flambéed at your choice	12,90
<i>with stewed plums &amp; cranberry-yoghurt ice-cream</i>	
<i>or with blueberry &amp; apple purée</i>	13,90

## NOCKBERGE & HOMEMADE ICECREAM

<b>Home-made ice-cream</b> 	1 flavour	2,70
<i>cranberries - yoghurt   salty caramel   pine wood blood orange   apricot   blackberry   lemon “Nimm 2”</i>		
<b>“Nockeis-Parade”</b> : tasting of 6 different flavors (blind tasting) 		13,90
<b>“Zirben-Gedeck”</b> 		8,50
<i>pine wood ice cream and 2cl pine Schnapps</i>		
<b>“Einkehr’s Echte”</b> 		8,50
<i>salty caramel ice cream &amp; 2cl Baileys or 2cl Ramazzotti crema</i>		
<b>Berries from the forest “with a shot - untamed”</b> 		9,90
<i>Ice cream of raspberry and basil   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>3,70</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>4,40</i>
<i>Apple juice with soda</i>	<i>0,25 lt</i>	<i>3,70</i>
<i>Pago black currant, apricots, mango, orange etc.</i>	<i>0,20 lt</i>	<i>4,70</i>
<i>Bitter Lemon, Tonic</i>	<i>0,20 lt</i>	<i>4,80</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>
<i>Mineral water (Römerquelle) sparkling or without gas</i>	<i>0,75 lt</i>	<i>7,60</i>

## Beer

<i>Small beer, Gösser Lager</i>	<i>0,30 lt</i>	<i>4,70</i>
<i>Large beer, Gösser Lager</i>	<i>0,50 lt</i>	<i>5,70</i>
<i>Small house-beer, semi-dark</i>	<i>0,30 lt</i>	<i>4,80</i>
<i>Large house-beer, semi-dark</i>	<i>0,50 lt</i>	<i>5,80</i>
<i>Loncium Biermanufaktur „Bio-Helles“</i>	<i>4,9 Vol.-% 0,33 lt</i>	<i>6,10</i>
<i>Loncium Biermanufaktur „Carinthi(p)a“</i>	<i>5,6 Vol.-% 0,33 lt</i>	<i>5,80</i>
<i>Loncium Biermanufaktur „Schwarze Gams“</i>	<i>6,4 Vol.-% 0,33 lt</i>	<i>5,80</i>
<i>Loncium Lemonrose &amp; Mary „fine Ale“</i>	<i>5,5 Vol.-% 0,33 lt</i>	<i>5,80</i>
<i>Small shandy (Radler)</i>	<i>0,30 lt</i>	<i>4,90</i>
<i>Large shandy (Radler)</i>	<i>0,50 lt</i>	<i>5,90</i>
<i>Small wheat beer, Edelweiß</i>	<i>0,30 lt</i>	<i>5,10</i>
<i>Large wheat beer, Edelweiß</i>	<i>0,50 lt</i>	<i>6,10</i>
<i>Lager wheat beer, Edelweiß – non alcoholic</i>	<i>0,50 lt</i>	<i>5,90</i>
<i>Gösser - non alcoholic</i>	<i>0,50 lt</i>	<i>5,80</i>

## Coffee and tea

<i>Espresso</i>	<i>3,50</i>
<i>Coffee</i>	<i>4,10</i>
<i>Double espresso</i>	<i>4,80</i>
<i>Hot chocolate</i>	<i>4,60</i>
<i>Cappuccino</i>	<i>4,30</i>
<i>Caffè Latte</i>	<i>4,90</i>
<i>Tea "Demmers Tea House" – biological</i>	<i>4,90</i>

## Specials

<i>Hugo Spritz with Prosecco</i>	<i>8,90</i>
<i>Aperol Spritz with Prosecco</i>	<i>8,90</i>
<i>Bio-Aperol "Chandon Sprizz" <b>New!</b></i>	<i>8,90</i>
<i>"Grantn Special" (Limoncello, cranberries, Prosecco)</i>	<i>8,70</i>
<i>"Glühwein" or "Glühmost"</i>	<i>5,50</i>
<i>"Jagatee"</i>	<i>5,50</i>

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