



EINKEHR SEASONAL SPECIALITIES

by our EINKEHR kitchen team and chef Daniel Horvath

Einkehr Welcome Couvert		3,90
<i>homemade bread Carinthian butter pâté from seasonal products</i>		
Classic: fish-soup... slightly spicy		9,70
<i>char & Co tomatoes & paprika cracker</i>	as main course	14,90
Homemade red beetroot gnocchi		15,90
<i>green apple walnuts blue-veined cheese</i>		

Specialty dishes with Carinthian pumpkin


Pumpkin cream-soup		7,90
<i>Pumpkin seed oil pumpkin chutney</i>		
Pumpkin risotto		as starter 13,50
<i>Marinated pumpkin parmesan cheese wild herbs</i>	as main course	18,80
Pumpkin cake		6,60
<i>Cinnamon sauce homemade pumpkin ice-cream</i>		
We are glad to offer you these pumpkin dishes as	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		17,50
<i>from Nockberge farmers homemade bread farmer's butter</i>		
Trio of tartare (beef, salmon trout, vegetables)		18,80
<i>fermented vegetables smoked mayonnaise scarlet runner beans</i>		
<i>crispy- and dark bread</i>	170 gr Tartare one variation	19,90
Smoked trout from the Einkehr pond	1 Filet	16,50
<i>horse-radish sauce homemade bread green apple beetroot</i>	2 Filets	25,90


SOUP SPECIALTIES

- Beef bouillon with choice of:** *semolina dumplings | savory pancake Stripes | pressed cheese dumplings | liver dumplings* 4,90
- Garlic cream-soup "Einkehr way"** 5,90
Smoked garlic | brown bread
- Goulash soup from the pot**  6,90
homemade bread

OUR SALAD COMBINATIONS

- Green salad**    6,20
radish | garden cress
- Mixed house-salad**    *small 6,90* 10,90
garden cress | radish | pumpkin seeds
- Fresh leaf salad with sliced chicken breast** *small 12,50* 16,50
baked or grilled 
- "Cesar salad" with capers | parmesan cheese | egg** 18,90
- "Autumn salad"**   *small 13,90* 17,90
mixed salad | grilled cheese "Mallhof" | pickeld shallot
- Einkehr "autumn-bowl"**   *small 15,50* 19,90
*Styrian quinoa | seasonal vegetables | matured pomodorini
...with smoked salmon trout or grilled pumpkin slices* 

PASTA SPECIALITIES FROM CARINTHIA

- Homemade "Kasspatz`n" with alpine chives** 14,90
mountain cheese | roasted onions | lettuce
- Homemade "Kärntner Kasnudeln" (filled with curd cheese)** 14,90
brown butter | lettuce
- Homemade "Fleischnudeln" (filled with smoked meat)** 16,90
served with crispy bacon | sauerkraut | alp chive
- Plate of homemade "Carinthian Nudeln"** 16,90
3 pieces of your choice (spinach, cheese or meat)
- Lemon - risotto**  *small 13,50* 18,20
Rice from styria | baby spinach | cheese from the alps

FRESH FROM OUR POND

Char filets	22,50
<i>Red beetroot gnocchi 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	17,50
<i>with parsley potatoes, boiled rice or french fries cowberry</i>	
...or from Carinthian veal	22,90
<i>small 14,20</i>	
<i>small 17,20</i>	
Mixed grill "Einkehr" 	20,90
<i>beef pork chicken barbecue sausage ham</i>	
<i>with herb butter French fries seasonal vegetables</i>	
Suckling pig knuckle with crispy bacon 	20,80
<i>wedges potatoes sauerkraut</i>	
"Einkehr-Burger"	20,90
<i>with smoked cheese tomatoes cucumber onion chutney</i>	
<i>lettuce bacon skewer (except vegan) French fries homemade BBQ sauce</i>	
<u>with choice of:</u>	
crunchy chicken breast "sweet-sour"	19,80
pulled beef	22,50
smoked grilled cheese	19,50
vegan patty	19,50
Carinthian boiled beef "Tafelspitz" 	22,90
<i>with root vegetables apple-horseradish chutney</i>	
<i>wild chive sauce roasted potatoes</i>	
"Roast beef" medium with onion-sauce 	23,50
<i>potato wedges green beans bacon and onion sauce</i>	
Deer-ragout of venison 	24,90
<i>Potatoe dumplings vegetables cowberries</i>	
<i>small 19,50</i>	
"Pink" calf veil steak 200 g 	28,50
<i>grilled vegetables potatoes pralines sauce hollandaise</i>	

Recommendation from the Einkehr Team!





Only on Sundays and upon availability

**Classic pork roast from the wood oven (with braised vegetables, cumin, beer
gravy, pickled cabbage and bread soufflé) 20,90**

OUR SWEET FINISH

Warm apple strudel with whipped cream <i>and vanilla sauce</i>	6,40 7,40
Classic Curd cheese strudel - with whipped cream <i>and vanilla sauce</i>	6,90 7,90
Trattlers Hoftorte specialty cake since 1884 (walnut, chocolate, cranberries)	7,20
Fresh crepes per piece with home-made stewed apricots	5,90
“Einkehr” cheesecake <i>blueberry ice-cream berries ragout</i>	8,90
Traditional Kaiser-Schmarrn – <i>flambéed at your choice</i>	12,50
<i>with stewed plums & cranberry-yoghurt ice-cream</i> <i>or with glazed nuts</i>	13,50
Einkehr cheese plate in team from Mallhof, “Kärntnermilch” & Nuart <i>homemade chutney oil seed</i> 	12,90

NÖCKBERGE & HOMEMADE ICECREAM

Home-made ice-cream  1 flavour	1,90
<i>cranberries-yoghurt orange-curd cheese salty caramel pine wood black berries - lemon</i>	
“Nockeis-Parade” : tasting of 6 different flavors (blind tasting) 	10,90
“Zirben-Gedeck” pine wood ice cream and 2cl pine Schnapps 	7,20
“Einkehr’s Echte” salty caramel ice cream & 2cl Baileys/Ramazotti crema 	7,20

all prices in € including taxes



Soft drinks & fruit juices

<i>"Grant'n-Wasser" water with cranberry-juice</i>	<i>0,50 lt</i>	<i>3,00</i>
<i>Almdudler, Cola, Sprite</i>	<i>0,25 lt</i>	<i>3,30</i>
<i>Cola-Light, Coke Zero, Ice-tea</i>	<i>0,33 lt</i>	<i>3,60</i>
<i>Apple juice with soda</i>	<i>0,25 lt</i>	<i>3,00</i>
<i>Pago black currant, apricots, mango, orange etc.</i>	<i>0,20 lt</i>	<i>3,60</i>
<i>Bitter Lemon, Tonic</i>	<i>0,20 lt</i>	<i>3,60</i>
<i>Mineral water (Römerquelle) sparkling or without gas</i>	<i>0,33 lt</i>	<i>3,40</i>
<i>Mineral water (Römerquelle) sparkling or without gas</i>	<i>0,75 lt</i>	<i>4,90</i>
<i>Talkenbrunn water MITnock (sparkling)</i>	<i>0,50 lt</i>	<i>3,20</i>
<i>Talkenbrunn water KORnock (without gas)</i>	<i>0,50 lt</i>	<i>2,10</i>

Beer

<i>Small beer, Gösser Lager</i>	<i>0,30 lt</i>	<i>3,90</i>
<i>Large beer, Gösser Lager</i>	<i>0,50 lt</i>	<i>4,90</i>
<i>Small house-beer, semi-dark</i>	<i>0,30 lt</i>	<i>3,90</i>
<i>Large house-beer, semi-dark</i>	<i>0,50 lt</i>	<i>4,90</i>
<i>Loncium Biermanufaktur „Amber Lager“</i>	<i>5,5 Vol.-% 0,33 lt</i>	<i>4,80</i>
<i>Loncium Biermanufaktur „Carinthi(p)a“</i>	<i>5,6 Vol.-% 0,33 lt</i>	<i>5,10</i>
<i>Loncium Biermanufaktur „Schwarze Gams“</i>	<i>6,4 Vol.-% 0,33 lt</i>	<i>4,80</i>
<i>Small shandy (Radler)</i>	<i>0,30 lt</i>	<i>4,00</i>
<i>Large shandy (Radler)</i>	<i>0,50 lt</i>	<i>5,00</i>
<i>Small wheat beer, Edelweiß</i>	<i>0,30 lt</i>	<i>4,10</i>
<i>Large wheat beer, Edelweiß</i>	<i>0,50 lt</i>	<i>5,10</i>
<i>Lager wheat beer, Edelweiß – non alcoholic</i>	<i>0,50 lt</i>	<i>5,10</i>
<i>Gösser - non alcoholic</i>	<i>0,50 lt</i>	<i>4,90</i>

Coffee and tea

<i>Espresso</i>	<i>2,90</i>
<i>Coffee</i>	<i>3,40</i>
<i>Double espresso</i>	<i>4,20</i>
<i>Hot chocolate</i>	<i>3,50</i>
<i>Cappuccino</i>	<i>3,60</i>
<i>Caffè Latte</i>	<i>4,20</i>
<i>Tea "Demmers Tea House" – biological</i>	<i>3,20</i>

Specials

<i>Hugo Spritz</i>	<i>6,00</i>
<i>Aperol Spritz</i>	<i>6,00</i>
<i>"Grantn Special" (Limoncello, cranberries, Prosecco)</i>	<i>6,90</i>

For aperitif, wines and spirits please consult our staff and the wine list!