


EINKEHR SEASONAL SPECIALITIES

by our EINKEHR kitchen team and chef Luka Mesic

„From nose to tail“ from the Kleinkirchheim valley

Einkehr Welcome Couvert	4,10
<i>homemade bread Carinthian butter 'Kaslabn' pâté from seasonal products</i>	
Duo of vegetable & boiled beef aspic 	14,50
<i>fermented vegetables onion pumpkin seed oil homemade bread</i>	
Oxtail soup of "Kirchheimer" beef	6,70
<i>milt on toast</i>	
Spinach dumplings	22,50
<i>parmesan sauce roasted onions garden cress</i>	
Goulash of "Kirchheimer" beef	24,90
<i>bread dumplings sour cream pickled gherkin</i>	
Gourmet pizza 'Cacciatore Bianca' by Pizzaiolo Peppe	26,90
<i>venison ham rocket pecorino cheese</i>	
Einkehr brownie 'New York style'	7,90
<i>vanilla raspberry chocolate</i>	
Apple crumble in a glass	6,90
<i>vanilla ice cream whisky</i>	<i>with a 2 cl shot of bourbon 10,90</i>

We are happy to prepare our specialities also as a menu

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	18,90
<i>from Nockberge farmers sour cream butter "Kaslabn" marinade vegetables homemade bread horseradish native sprouts</i>	
Tartar of fallow deer „Måtl-Sepp“  	19,20
<i>basil cranberry truffle</i>	
Trio of tartare (beef, salmon trout, vegetables) marinated à la Einkehr	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	1 Filet 18,30
<i>horseradish sauce homemade bread green apple cauliflower</i>	2 Filets 26,90

all prices in € including taxes

SOUP SPECIALTIES

Beef bouillon with choice of: <i>savory pancake stripes</i>	5,70
<i>semolina dumplings pressed cheese dumplings liver dumplings</i>	
Carinthian garlic cream soup	7,90
<i>brown bread crisps</i>	small 5,90
Goulash soup from the pot 	8,90
<i>homemade bread</i>	

OUR SALAD COMBINATIONS

Green salad   	6,90
<i>radish cherry tomato homemade dressing</i>	
Mixed house-salad  	11,40
<i>garden cress sunflower seeds pumpkin seeds</i>	small 7,60
<i>cherry tomato homemade dressing</i>	
Fresh leaf salad with sliced chicken breast	18,90
<i>baked or grilled</i>	small 15,50
"Cesar salad" <i>romanesco sardines caper parmesan egg</i>	19,90
Winter – salad "Slow Food"  	18,90
<i>mixed salad baked camembert caramelized pear</i>	small 14,90

PASTA SPECIALITIES FROM CARINTHIA

Homemade "Kasspatz`n" with alpine chives	15,90
<i>mountain cheese roasted onions lettuce green salad</i>	
Homemade "Kärntner Kasnudeln" (filled with curd cheese)	16,20
<i>brown butter lettuce chives</i>	
Homemade "Fleischnudeln" (filled with smoked meat)	17,90
<i>served with crispy bacon sauerkraut alpine chives</i>	
Plate of homemade "Carinthian Nudeln"	17,90
<i>3 pieces of your choice (spinach, cheese or meat) green salad</i>	
Homemade tagliatelle "Alpe Adria"   <i>glutenfree possible</i>	18,80
<i>baby spinach pine nuts dried tomato</i>	small 14,50

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FRESH FROM OUR POND

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

MAIN COURSES

"Wiener Schnitzel" from Carinthian pork		21,90
<i>with parsley potatoes, French fries or potato salat cranberries lemon</i>		
...or from Carinthian veal		25,90
	<i>small</i>	19,50
Mixed grill "Einkehr"		24,50
<i>beef pork chicken barbecue sausage ham with herb butter French fries grilled vegetables BBQ sauce</i>		
"Einkehr-Burger"		23,50
<i>smoked cheese tomatoes cucumber caramelized onions arugula bacon fries homemade BBQ sauce</i>		
<u>with choice of:</u>		
pork knuckle burger		24,80
crunchy chicken breast "sweet-sour"		23,90
vegan patty		22,90
"Roast beef" medium with onion-sauce		27,90
<i>roasted regional potato fried onions beans with bacon</i>		
Carinthian boiled beef "Tafelspitz"		25,40
<i>with root vegetables apple-horseradish mix</i>		
	<i>small</i>	21,40
<i>wild chive sauce roasted regional potato</i>		
"Einkehr - Pfandl"		26,90
<i>Pork medaillons mushroom sauce spätzle vegetables wild broccoli</i>		
Ragout of Nockberge game		25,80
	<i>small</i>	19,90
<i>Bread dumpling wild broccoli vanilla carrot</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

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



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

NOCKBERGE & HOMEMADE ICECREAM

Home-made ice-cream 	1 flavour	2,70
<i>cranberries - yoghurt salty caramel pine wood apple - cinnamon marzipan dream wildberry lemon “Nimm 2”</i>		
“Nockeis-Parade” : tasting of 6 different flavors (blind tasting) 		13,90
“Zirben-Gedeck” 		8,50
<i>pine wood ice cream and 2cl pine Schnapps</i>		
“Einkehr’s Echte” 		8,50
<i>salty caramel ice cream & 2cl Baileys or 2cl Ramazzotti crema</i>		
Berries from the forest “with a shot - untamed” 		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 & 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" New!</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!*