EINKEHR SEASONAL SPECIALITIES

by our EINKEHR kitchen team by Gerry & Michael

Carinthian organic pasture-raised goose & Co

(by Christian Granitzer vlg. Unterliesinger, Stockenboi – available subject to availability)

Einkehr Welcome Couvert 4,40
homemade bread | Carinthian butter 'Kaslabn' | pâté from seasonal products

Confit of goose liver 12,50
brioche | thyme & onion | cranberry

Creamy soup of pumpkin 11,50
pumpkin seed oil | pumpkin seeds *small* *8,50*

Goose Bouillon 12,90
giblets | young leeks | herbs | tarragon *small* *9,90*

Goose breast & wild mushrooms 33,80
tagliatelle | mushrooms | dried tomatoes

Braised legs of goose 33,90
mashed potatoes with onions | red cabbage | thyme jus

Venison ragout à la Einkehr – *from local deer* 26,90
bread dumplings | red cabbage *small* *21,50*

Smoked beef brisket "Einkehr" – *from „Kirchheimer" beef* 28,60
pepper sauce | bacon-wrapped beans | roasted potato

Einkehr brownie 'New York style' *| vanilla | raspberry | chocolate* 7,90

We are happy to prepare our specialities also as a menu (with goose + € 15,-)

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
from Nockberge farmers | sour cream butter "Kaslabn" | marinade vegetables homemade bread | horseradish | native sprouts

Trio of tartare (beef, salmon trout, vegetables) *marinated à la Einkehr* 18,90
fermented vegetables | truffle mayo | cherry tomato sour cream butter
or 170 gr Beef Tartar one variation 21,90

Smoked trout from the Einkehr pond *1 Filet* 18,30
horseradish sauce | homemade bread |green apple | cauliflower *2 Filets* 26,90

all prices in € including taxes

SOUP SPECIALTIES

Beef bouillon with choice of: *savory pancake stripes* 5,70
semolina dumplings | pressed cheese dumplings | liver dumplings

Goulash soup from the pot 8,90
homemade bread

OUR SALAD COMBINATIONS

Green salad 6,90
radish | cherry tomato | homemade dressing

Mixed house-salad 11,40
garden cress | sunflower seeds | pumpkin seeds *small* *7,60*
cherry tomato | homemade dressing

Fresh leaf salad with sliced chicken breast 18,90
baked or grilled *small* *15,50*
"Cesar salad" *romana| sardines | caper | parmesan | egg* 19,90

Pumpkin – salad "Slow Food" 18,90
mixed salad | camembert | caramelised pumpkin | quinoa *or with tofu* *18,90*
small *14,90*

PASTA SPECIALITIES FROM CARINTHIA

Homemade "Kasspatz`n" with alpine chives 15,90
mountain cheese | roasted onions | lettuce | green salad

Homemade "Kärntner Kasnudeln" *(filled with curd cheese)* 16,20
brown butter | lettuce | chives

Homemade "Fleischnudeln" *(filled with smoked meat)* 17,90
served with crispy bacon | sauerkraut | alpine chives

Plate of homemade "Carinthian Nudeln" 17,90
3 pieces of your choice (spinach, cheese or meat) | green salad

Four fluffy spinach dumplings 18,90
brown butter | parmesan | tomato *small – two pieces* *12,90*

all prices in € including taxes

FRESH FROM OUR POND

Char fillet from Feld am See 27,20
White wine risotto| mangold | pine nuts

Lake trout "Müllerin way" 26,20
the whole trout "Carinthian fisch"
with parsley potato| brown butter

MAIN COURSES

"Wiener Schnitzel" from Carinthian pork 21,90
with parsley potatoes, French fries or potato salat *small* *19,50*
cranberries | lemon

…or from Carinthian veal 25,90
small *21,90*

Mixed grill "Einkehr" 24,50
beef | pork | chicken | barbecue sausage | ham
herb butter | French fries | grilled vegetables | BBQ sauce

"BKK-sharing- plate" – for two persons 49,00
XL mixed grilled with a small Schnitzel of pork & pulled beef from BKK
herb butter | parsley potatoes | grilled vegetables | BBQ sauce

"Einkehr-Burger" 23,90
smoked cheese | tomatoes | cucumber | caramelized onions | arugula
bacon | | fries | homemade BBQ sauce
with choice of:
pulled beef of "Kirchheim beef" 24,80
crunchy chicken breast "sweet-sour" 23,90
vegan patty 22,90

"Roast beef" medium with onion-sauce 27,90
roasted regional potato | fried onions | beans with bacon

Carinthian boiled beef "Tafelspitz" 25,40
with root vegetables | apple-horseradish mix *small* *21,40*
wild chive sauce | roasted regional potato

"Einkehr – Pfandl" - pork medaillons 26,90
mushrooms sauce | spätzle | wild broccoli

Vegetable & curry 18,90
jasmin rice | cashew nuts| wild broccoli *with marinated chicken* *23,50*

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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 & Saft`l
35,20

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

Warm apple strudel - *with whipped cream and vanilla sauce* 7,10 / *9,10*

Poppy seed - cherry strudel - *with whipped cream and vanilla sauce* 7,50 / *9,50*

Trattlers Hoftorte specialty cake since 1884 (cranberries, chocolate & walnut) 7,90

Fresh crepes per piece *with home-made stewed apricots* 6,90
or as crepes with ice-cream *8,90*

Kaiser-Schmarrn à la Einkehr – *flambéed at your choice with stewed plums & cranberry-yoghurt ice-cream* 12,90
or with blueberry & apple purée *13,90*

NOCKBERGE & HOMEMADE ICECREAM

Home-made ice-cream *1 flavour* 2,70
cranberries - yoghurt| salty caramel | pine wood
blood orange | apricot | blackberry | lemon "Nimm 2"

"Nockeis-Parade": tasting of 6 different flavors (blind tasting) 13,90

"Zirben-Gedeck" 8,50
pine wood ice cream and 2cl pine Schnapps

"Einkehr´s Echte"
salty caramel ice cream & 2cl Baileys or 2cl Ramazzotti crema 8,50

Berries from the forest "with a shot - untamed" 9,90
Ice cream of raspberry and basil | Beerenauslese – sweet wine

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DRINKS

Soft drinks & fruit juices

"Grant'n-Wasser" water with cranberry-juice	*0,50 lt*	*3,70*
Almdudler, Cola, Sprite	*0,25 lt*	*3,90*
Coke Zero, Ice-tea	*0,33 lt*	*4,90*
Apple juice with soda	*0,25 lt*	*3,70*
Pago black currant, apricots, mango, orange etc.	*0,20 lt*	*4,80*
Bitter Lemon, Tonic	*0,20 lt*	*4,90*
Talkenbrunn water MITnock (sparkling)	*0,50 lt*	*3,90*
Talkenbrunn water KOAnock (still)	*0,50 lt*	*2,50*
Mineral water (Römerquelle) sparkling or without gas	*0,75 lt*	*7,70*

Beer

Small beer, Gösser Lager		*0,30 lt*	*4,80*
Large beer, Gösser Lager		*0,50 lt*	*5,80*
Small house-beer, semi-dark		*0,30 lt*	*4,90*
Large house-beer, semi-dark		*0,50 lt*	*5,90*
Loncium Biermanufaktur „Bio-Helles"	*4,9 Vol.-%*	*0,33 lt*	*6,10*
Loncium Biermanufaktur „Carinthi(p)a"	*5,6 Vol.-%*	*0,33 lt*	*5,80*
Loncium Biermanufaktur „Schwarze Gams"	*6,4 Vol.-%*	*0,33 lt*	*5,80*
Loncium Lemonrose & Mary „fine Ale"	*5,5 Vol.-%*	*0,33 lt*	*5,80*
Small shandy (Radler)		*0,30 lt*	*5,10*
Large shandy (Radler)		*0,50 lt*	*6,10*
Small wheat beer, Edelweiß		*0,30 lt*	*5,20*
Large wheat beer, Edelweiß		*0,50 lt*	*6,20*
Lager wheat beer, Edelweiß – non alcoholic		*0,50 lt*	*6,10*
Gösser - non alcoholic		*0,50 lt*	*5,90*

Coffee and tea

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

Specials

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

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

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