










# EINKEHR SEASONAL SPECIALITIES

by our EINKEHR kitchen team and chef Wolfgang Wiegele

*Our selection of forest-mushrooms & Co*

*(chanterelles from the region, subject to availability)*

	<b>Einkehr Welcome Couvert</b>		3,50
	<i>homemade bread   Carinthian butter   pâté from seasonal products</i>		
	<b>Chanterelle – Cappuccino</b>		7,90
	<i>herb croutons</i>		
	<b>Roasted chanterelle with olive oil</b>	  	as a starter 14,10
	<i>with fine herbs and garlic</i>		
	<i>...or on marinated leaf salad</i>		as main course 19,90
			as a starter 14,50
			as main course 18,90
	<b>Chanterelle – Ragout</b>		as a starter 16,50
	<i>with bread dumplings</i>		
			as main course 21,90
	<b>We are happy to refine your dish with fresh grilled chanterelles</b>		<b>+ 6,90</b>
	<b>Homemade pizza with chanterelle from Pizzaiolo Peppe "bianco"</b>		19,60
	<i>bacon   parmigiano cream</i>		
	<b>Homemade gnocchi</b>		19,90
	<i>Carinthian leaf spinach   stewed tomatoes   basil</i>		
			as a starter 15,60
	<b>We are happy to prepare our specialities also as a...</b>		<b>3 course menu 39,-</b>
			<b>4 course menu 49,-</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>		17,90
	<i>from Nockberge farmers   homemade bread   farmer's butter   marinade vegetables   horseradish   native sprouts</i>		
	<b>Trio of tartare (beef, salmon trout, vegetables)</b>		18,90
	<i>fermented vegetables   wasabi mayo   cherry tomato   sprouts   piece of butter</i>		
	<b>170 gr Beef Tartar one variation</b>		20,90
	<b>Smoked trout from the Einkehr pond</b>		1 Filet 16,90
	<i>horse-radish sauce   homemade bread   green apple   beetroot</i>		
			2 Filets 26,20
	<b>Deer Tartare „Måtl-Sepp“</b>		18,50
	<i>wasabi mayo   tomato chutney   native sprouts</i>		

all prices in € including taxes

## SOUP SPECIALTIES

<b>Beef bouillon with choice of:</b> <i>semolina dumplings   savory pancake</i>	5,40
<i>Stripes   pressed cheese dumplings   liver dumplings</i>	
<b>Goulash soup from the pot</b> 	7,50
<i>homemade bread</i>	
<b>Carinthian fish soup</b> 	15,90
<i>saffron   char medaillon   root vegetable   char caviar</i>	<i>small 12,50</i>

## OUR SALAD COMBINATIONS

<b>Green salad</b>   	6,60
<i>radish   cherry tomato</i>	
<b>Mixed house-salad</b>  	<i>small 7,50</i> 11,20
<i>garden cress   sunflower seeds   pumpkin seeds</i>	
<i>cherry tomato</i>	
<b>Fresh leaf salad with sliced chicken breast</b>	<i>small 14,50</i> 18,50
<i>baked or grilled</i>	
<b>"Cesar salad"</b> <i>sardines   caper   parmesan   egg   croutons</i>	
	19,90
<b>Summer – salad "Slow Food"</b>	<i>small 14,90</i> 18,90
<i>mixed salad   baked camembert   peach</i>	
<b>Tomato - melon – feta salad "all Carinthian"</b>	18,90
<i>olive   pesto of herbs   arugula</i>	

## PASTA SPECIALITIES FROM CARINTHIA

<b>Homemade "Kasspatz`n" with alpine chives</b>	15,40
<i>mountain cheese   roasted onions   lettuce   green salad</i>	
<b>Homemade "Kärntner Kasnudeln" (filled with curd cheese)</b>	15,40
<i>brown butter   lettuce   chives</i>	
<b>Homemade "Fleischnudeln" (filled with smoked meat)</b>	17,40
<i>served with crispy bacon   sauerkraut   greaves   alpine chives</i>	
<b>Plate of homemade "Carinthian Nudeln"</b>	17,40
<i>3 pieces of your choice (spinach, cheese or meat)   green salad</i>	
<b>Forest-mushroom risotto</b> 	<i>small 14,50</i> 18,40
<i>baby spinach   cheese from the alps   cress</i>	

all prices in € including taxes

# FRESH FROM OUR POND

<b>Char filets</b> 	26,90
<i>White wine risotto   baby spinach   pine nuts</i>	
<b>Fresh char or trout "Müllerin way"</b> 	25,90
<i>with parsley potato – the whole or just a filet   brown butter</i>	

## MAIN COURSES

<b>"Wiener Schnitzel" from Carinthian pork</b>	19,90
<i>with parsley potatoes, boiled rice or French fries   cowberry</i>	
<b>...or from Carinthian veal</b>	25,90
<i>small 20,90</i>	
<b>Mixed grill "Einkehr"</b> 	23,90
<i>beef   pork   chicken   barbecue sausage   ham</i>	
<i>with herb butter   French fries   seasonal vegetables</i>	
<b>"Einkehr-Burger"</b>	23,50
<i>smoked cheese   tomatoes   cucumber   caramelized onions   arugula</i>	
<i>bacon   pesto   fried onions   wasabi mayo   fries   homemade BBQ sauce</i>	
<b><u>with choice of:</u></b>	
<b><i>crunchy chicken breast "sweet-sour"</i></b>	22,80
<b><i>pulled pork</i></b>	23,90
<b><i>smoked grilled cheese</i></b>	21,90
<b><i>vegan patty</i></b>	21,90
<b>Carinthian boiled beef "Tafelspitz"</b> 	23,90
<i>with root vegetables   horseradish sauce</i>	
<i>wild chive sauce   roasted potatoes  </i>	
<b>"Roast beef" medium with onion-sauce</b> 	24,90
<i>croquettes   fried onions   beans with bacon</i>	
<b>Suckling pig knuckle</b>	23,80
<i>Bread dumpling   warm coleslaw with bacon &amp; Sauerkraut   greaves</i>	
<b>"Einkehr - Pflandl"</b>	24,50
<i>Pork medaillons with bacon   mushroom sauce</i>	
<i>spätzle   vegetables</i>	
<b>Fried chicken "Austrian Classic"</b>	22,90
<i>homemade potato salad   cranberries   cress</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*

21,90

*Prior reservation required (for at least 1 day)*

### Suckling pig knuckle with beer for 2 persons

*bread dumplings | warm coleslaw with bacon*

*Grammel & Saft`l*

29,90

## OUR SWEET FINISH

<b>Panna Cotta à la Einkehr</b>	7,90
<i>strawberry   caramel crumble</i>	
<b>Warm apple strudel - with whipped cream</b>	6,90
<i>and vanilla sauce</i>	7,90
<b>Classic Curd cheese strudel - with whipped cream</b>	7,30
<i>and vanilla sauce</i>	8,30
<b>Trattlers Hoftorte</b> specialty cake since 1884	7,50
<i>(walnut, chocolate, cranberries)</i>	
<b>Fresh crepes per piece</b> with home-made stewed apricots	5,90
<i>or as crepes with ice-cream</i>	7,90
<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

## NÖCKBERGE & HOMEMADE ICECREAM

<b>Home-made ice-cream</b> 	1 flavour	2,10
<i>cranberries - yoghurt   salty caramel   blackberry – mint   pine wood apricot - lavender   pina colada (without alcohol) raspberry – basil   blackberry</i>		
<b>"Nockeis-Parade": tasting of 6 different flavors</b> (blind tasting) 		11,50
<b>"Zirben-Gedeck"</b> 		7,90
<i>pine wood ice cream and 2cl pine Schnapps</i>		
<b>"Einkehr´s Echte"</b> 		7,90
<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>3,50</i>
<i>Almdudler, Cola, Sprite</i>	<i>0,25 lt</i>	<i>3,80</i>
<i>Coke Zero, Ice-tea</i>	<i>0,33 lt</i>	<i>4,70</i>
<i>Apple juice with soda</i>	<i>0,25 lt</i>	<i>3,50</i>
<i>Pago black currant, apricots, mango, orange etc.</i>	<i>0,20 lt</i>	<i>4,50</i>
<i>Bitter Lemon, Tonic</i>	<i>0,20 lt</i>	<i>4,50</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>4,40</i>
<i>Large beer, Gösser Lager</i>	<i>0,50 lt</i>	<i>5,40</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>5,50</i>
<i>Loncium Biermanufaktur „Amber Lager“</i>	<i>5,5 Vol.-% 0,33 lt</i>	<i>5,50</i>
<i>Loncium Biermanufaktur „Carinthi(p)a“</i>	<i>5,6 Vol.-% 0,33 lt</i>	<i>5,50</i>
<i>Loncium Biermanufaktur „Schwarze Gams“</i>	<i>6,4 Vol.-% 0,33 lt</i>	<i>5,50</i>
<i>Small shandy (Radler)</i>	<i>0,30 lt</i>	<i>4,60</i>
<i>Large shandy (Radler)</i>	<i>0,50 lt</i>	<i>5,60</i>
<i>Small wheat beer, Edelweiß</i>	<i>0,30 lt</i>	<i>4,70</i>
<i>Large wheat beer, Edelweiß</i>	<i>0,50 lt</i>	<i>5,70</i>
<i>Lager wheat beer, Edelweiß – non alcoholic</i>	<i>0,50 lt</i>	<i>5,70</i>
<i>Gösser - non alcoholic</i>	<i>0,50 lt</i>	<i>5,50</i>

## Coffee and tea

<i>Espresso</i>	<i>3,30</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>4,10</i>
<i>Caffè Latte</i>	<i>4,70</i>
<i>Tea "Demmers Tea House" – biological</i>	<i>3,70</i>

## Specials

<i>Hugo Spritz</i>	<i>7,20</i>
<i>Aperol Spritz</i>	<i>7,20</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!*