

We Recommend:



Beef in aspic "Austrian style"

Homemade beef aspic, marinated with balsamic dressing,
Red onion rings, Styrian pumpkin seed oil, with house bread 8,90

Gratinated goat's cheese

Caramelized goat cheese on marinated lettuce and walnuts
with garlic baguette 10,90

Dorfkrug's Beef Tartar

house special, served with onion rings, toast bread and butter

	appetizer portion	14,90
	main course portion	21,90

Pumpkin cream soup

with roasted pumpkin seeds, pumpkinseed oil and chips 6,90

Rosy Sautéed Breast of Duck 22,90

Sliced breast of duck served on a Madairasauce,
served with buttered egg dumplings, hash browns and fresh cabbage

Fried calf's liver "Tyrolean style" 20,90

Apple and Bacon, Madeira - onion sauce, mashed potatoes, Mixed Salad

Entrecôte Cuts "Vienna Style" 19,90

grilled beef cuts with fresh roasted onions sauce, we serve with
roasted potatoes and a mixed salad of the season

Beef roulade "housewife style" 19,90

in Burgundy sauce, with mashed potatoes, fresh red cabbage and cranberries

Fried breaded chicken basket 19,90

fried chicken served in a small basket with parsley potatoes
cranberries and a mixed salad marinated with pumpkinseed oil

The Kaprun Castle spit 22,90

mixed kinds of meat on a spit served with jacket potato with dip
french fries pepper cream sauce and vegetables

Pepper pots 19,90

Beef fillet points, pepper cream sauce, potato rösti, Mixed Salad

Scampi Pan 21,90

8 pieces of shrimp fried in olive oil & garlic, herbs, olives,
Cherry tomatoes, chili pepper, with bread

Tyrolean Farmer Gröstl 11,90

roast potatoes with bacon and 2 fried eggs served with a side salad

✓ Traditional cheese spätzle 12,90

(Aged cheese spätzle-Austrian pasta) served in a pan with fresh salad

