VENISON MEETS CULINARY DELIGHT

Game meat stands for naturalness, quality and sustainability. It is not only a delicacy, but also a symbol of our connection to nature and the region. We place great importance on making the unique taste of the region perceptible in every bite. This keeps our cuisine down-to-earth, honest and deeply rooted in its origins.

GOOD THINGS FROM SCHNEPF'N ALM

We value the finest ingredients – almost exclusively from Austria – and prepare our dishes in a way that keeps their natural flavor at the forefront.

We source our meat from Austria, including products bearing the AMA Quality Seal. The eggs come from happy free-range hens, the dairy products are sourced from our region, the apples and pumpkin seed oil come from Styria, and the vegetables are sourced from Austrian farmers according to the season.

The game comes from our own hunting grounds in the Riedingtal/Lungau.

"The true taste of nature lies in game – original, pure and unadulterated."

AMA GENUSS REGION GASTRONOMIE

Steirisches WIRTSHAUS

TO START

BEEF TARTARE
Quail egg | Capers | Aioli | Bread
18,90 €

SAUVIGNON BLANC
1/8 l | 5,80 €

TRIO OF PUMPKIN VEGGIE
Carpaccio | Mousse | Soufflé
Roasted Williams pear | Balsamic apple vinaigrette
14,10 €

SCHILCHER STURM
1/4 l | 4,80 €

VENISON-TATAKI
Jerusalem artichoke | Tramezzini | Bacon chips
Chestnuts | Chicory
19,20 €

PINOT NOIR „KREIDEBERG
1/8 l | 7,10 €

WARM STARTERS

STUFFED CANNELLONI
Duck pâté | Thyme béchamel | King oyster mushrooms
Cumberland sauce | Apple chips
15,10 €

CHARDONNAY
1/8 l | 6,30 €

SALADS

Mixed salad
5,40 €

Selection of salads from our salad buffet (only in the evening)
7,40 €

SOUPS

| clear |

Beef broth or vegetable bouillon
With pancake strips
Pancake strips | Julienned vegetables | Chives
7,80 €

Venison Consommé
Liver dumpling | Root vegetables | Chives
9,10 €

| Creamy |

Chestnut Cream Soup
Dark bread crisp | Air-dried venison ham | Cress
9,80 €

Hokkaido Pumpkin Soup VEGAN
Coconut milk | Pumpkin seed oil | Pumpkin seeds
8,90 €

MAIN COURSES

| Venison |

Chamois Ragout
Butter-herb spaetzle | Cranberries
32,90 €

Blaufränkisch
1/8 l | 6,10 €

Trio of medium Lion
Roe deer | Chamois | Venison
Parsnip-ricotta cream | Glazed vegetables
Zotter pine-berry lingonberry jus
44,50 €

Merlot Reserve
1/8 l | 7,30 €

Venison calf leg | Sous-vide
Apple red cabbage | Bread dumpling | Apricot-pumpkin chutney
31,60 €

Quattro
1/8 l | 7,80 €

Stuffed Quail
Spinach-potato flan | Marinated beech mushrooms
Juniper jus | Wild herb foam
28,90 €

Pinot Noir „Kreideberg“
1/8 l | 7,10 €

Venison Burger
100 % Venison-Patty | Cream-Camembert | Bacon
Caramelized shallots | Radishes
Sweet potato fries | Yogurt-sour cream dip
29,90 €

Quattro
1/8 l | 7,80 €

Lukewarm Venison-Roast Beef
Paprika-pineapple chutney | Autumn leaf salads
26,60 €

Weißburgunder
1/8 l | 5,40 €

| Classics |

Styrian Crispy Chicken
Baked in a panko-pumpkin-seed crust
Potato-lamb's lettuce salad | Pumpkin seed oil | Lemon
24,60 €

Wiener Schnitzel
Parsley potatoes | Cranberries | Lemon
Veal | 29,20 €
Pork | 19,20 €

Schnepf'n Alm Trout | whole
Parsley potatoes | Lemon butter
24,90 €

Burrata-Pappardelle
Roasted butternut squash | Basil oil
Datterrino cherry tomatoes | Pistachios
22,80 €
With Beef Tenderloin Tips
28,80 €

VEGGIE

Pumpkin-Gnocchi
Sage butter | Beetroot pesto
17,90 €

VEGGIE

Sauvignon Blanc
1/8 l | 5,80 €

Grüner Veltliner
1/8 l | 5,80 €

Weißburgunder
1/8 l | 5,40 €

Chardonnay
1/8 l | 6,30 €

Schilcher Sturm
1/4 l | 4,80 €

DESSERT

Lukewarm Chocolate Cake
Raspberry sorbet | Plum compote | Brittle
9,30 €

Limoncello-Mousse
Apricot ragout | Kiwi | Alpine flowers
8,80 €

Schnepf 'n Kaiserschmarrn
Pear | Walnuts | Apple sauce or plum compote
Small | 12,60 €
Large | 15,60 €

Pumpkin Cheesecake
9,10 €

Cheese Selection from the Buffet (only in the evening)
Various chutneys | Bread for slicing yourself9,60 €

In the mood for ice cream?
Ask our staff for the menue.

Information about ingredients in our dishes that may cause allergies or intolerances is available upon request from our staff.