



We're delighted to have you here!

*Yes, you can really taste the local flavour. And, as they say, the way to the heart is through the stomach. This is certainly true of the authentic cuisine we serve here at **Häuserl im Wald**, as we draw on the rich bounty of nature and the region, strive to minimise transport distances and support local producers.*

*We meet the criteria of the **AMA GENUSS REGION** and have also been awarded the SalzburgerLand Certificate of Origin.*

*We are therefore able to highlight dishes with this certification – all dishes marked with an * contain certified SalzburgerLand ingredients:*

** contains at least one relevant SalzburgerLand-certified ingredient*

*** the main ingredient is a SalzburgerLand-certified ingredient*

Our partners:

***Game:** from our host Bernhard Miedl's own hunting grounds or from fellow hunters across the Lungau region*

***Beef, veal, lamb, pork:** mostly sourced directly from local farmers or via the Lungau Agricultural College (Lungauer Speis in Tamsweg) and the Lankmayr butcher's shop in Mauterndorf*

***Potatoes:** Pürstl organic farm in Mariapfarr*

***Eggs:** Pürstl organic farm in Mariapfarr and Kösslergut in Zederhaus*

***Milk, yoghurt, whey&curd cheese:** Ottinggut organic farm (Minimolk) Tamsweg*

***Cheese:** "Kemmts eina" in Tamsweg – a speciality shop run by Lungau farmers*

***Honey products:** local beekeepers Andreas Prodingler and Josef Gahr*

***Bread:** Binggl Bakery in Mauterndorf or home-baked*

***Flour & grains:** Ottingmühle in Tamsweg*

***Local fish:** Jobst Trout Farm in Greifenburg*

***Jams and jellies:** mostly homemade*



Our aperitif recommendations

<i>„House apero“ Prosecco blueberry</i>	€	6,90
<i>Glass of house-sparkling wine, Vinery Waldschütz</i>	€	4,90
<i>Glass of Cremant Rosé (sparkling wine)</i>	€	6,60
<i>Glass of ZERO Rosé – alcohol free sparkling wine</i>	€	6,60
<i>Antica Formula Tonic</i>	€	7,20
<i>Campari Soda</i>	€	6,60
<i>Sanbitter – the non-alcoholic alternative</i>	€	6,60

Please ask us for our daily menu

Our menu can be served

- *as individual dishes*
or
 - *as a 4-course menu*
or
 - *as a 3-course menu*
-



Afternoon snacks

<i>Sausage in oil and vinegar onions pickled gerkin egg bread</i>	€ 9,80
<i>Classic ham and cheese toast</i> <i>salad bouquet Ketchup Mayonnaise</i>	€ 8,20
<i>Steak toast **</i> <i>grilled rump steak and chicken breast cocktail sauce herb butter toast</i>	€ 23,90
<i>Classic Kaiserschmarrn, fresh from the pan **</i> <i>homemade apple sauce</i>	€ 16,40
<i>Homemade cakes and tarts **</i> <i>from our display case</i>	€ 6,40

Ice cream – always a refreshing treat

<i>Affogato</i> <i>1 scoop of vanilla ice cream Espresso</i>	€ 6,20
<i>1 scoop of lemon sorbet</i> <i>blackcurrant liqueur</i>	€ 6,20
<i>Iced coffee</i> <i>vanilla ice cream coffee whipped cream</i>	€ 8,90
<i>‘Heiße Liebe’ ice cream sundae</i> <i>vanilla ice cream hot raspberries whipped cream</i>	€ 9,90
<i>‘Waldhaus’ sundae</i> <i>walnut ice cream hot blueberries whipped cream</i>	€ 9,90
<i>Fruit ice cream sundae</i> <i>strawberry ice cream apricot ice cream lemon ice cream seasonal fruits fruit sauce whipped cream</i>	€ 9,90
<i>For our younger guests: our ice cream clown</i> <i>vanilla ice cream strawberry ice cream whipped cream ice cream cone</i>	€ 4,90



Starters

Beef tartare made from local beef **

quail's egg | butter | toast

as a starter – 100g

€ 16,90

as a main course – 150g

€ 22,40

Fresh goat's cheese terrine with home-smoked venison ham *

€ 16,70

juniper butter | glazed pear slices | pickled chanterelle mushrooms

Soups

Beef soup made with local beef | pancakes | root vegetables **

€ 5,90

Cream soup of asparagus

€ 7,90

Healthy & light

Side salad from our extensive salad buffet *

€ 5,90

Caesar salad *

€ 15,80

Optional with strips of chicken breast

€ 20,80

“Romaine lettuce” | crispy croutons | Parmesan | anchovies

“Tauernmarsch” **

Tauern rye “risotto” | beetroot | seasonal vegetables | fluffy potatoes



€ 19,60

Seasonal

Freshly cooked asparagus, served with your choice of...

• parsley potatoes | Hollandaise sauce**

€ 21,80

• assorted ham | Parsley potatoes | Hollandaise sauce**

€ 24,80

• grilled pork fillet | Parsley potatoes | Hollandaise sauce **

€ 28,80

• grilled salmon trout fillet | Parsley potatoes | Hollandaise sauce*

€ 32,80

For children

Children's chicken „Wiener Schnitzel“ | french fries | Ketchup *

€ 9,90

Spaghetti | Bolognese sauce **

€ 8,90



Häuserl im Wald „Classics“

Homemade pasta „wild Carbonara“ ** € 22,80
home-smoked venison ham | Parmesan

„Wiener Schnitzel“ escalope € 18,40
made from Lungau pork ** € 27,90
made from local veal *
parsley potatoes | cranberries

Braised lamb ragout (local Tauern lamb) ** € 23,90
seasonal vegetables | mashed potatoes

Rump steak (Beiried) from local beef (approx. 220g) * € 35,90
oven-baked potatoes | sour cream sauce | herb butter | green beans with bacon

Medium-rare roast venison saddle ** € 36,90
green asparagus | potato fritters | Café de Paris sauce

Double entrecôte (for 2 people, approx. 450g) * € 76,00
*seasonal vegetables | creamed potatoes au gratin |
Café de Paris sauce | herb butter*

Desserts

Chocolate brownie | apricot sorbet | crumble € 9,80

Panna Cotta | rhubarb ragout | strawberries € 8,90

Freshly prepared pancake € 6,20
*apricot or cranberry jam or chocolate sauce
or*

Ice cream pancake € 9,20
vanilla ice cream | chocolate sauce | roasted almond flakes | whipped cream

Affogato | 1 scoop of vanilla ice cream | espresso € 6,20

1 scoop of lemon sorbet | cassis liqueur € 6,20

For the little guests: our ice clown | vanilla ice cream | strawberry ice cream € 4,90
whipped cream | ice cream cone | smarties

Small variation of local cheese from Lungau farmers € 18,90
homemade pine jelly | pastries



*Fancy a bit of **background information**? You're welcome!*

Our family-run Häuserl im Wald was opened by Peter and Julia Moser in 1968 as a small snack bar and, following the addition of the guest accommodation wing in 1977, became the Häuserl im Wald guesthouse and B&B with 21 beds.

In 1989, Barbara Miedl and her husband Bernhard took over the business from her parents and added a new wing with around 15 beds in 1992. Since then, the hotel and restaurant have been continuously renovated and expanded. In the last years we added the Swiss stone pine relaxation room, the terrace extension, the bar area and the outdoor seating for our à la carte guests.

Our hotel now boasts 17 comfortable rooms and suites.

Our kitchen is open daily from 3.00 p.m. to 9.00 p.m.

*We place great importance on using local produce,
as sustainability is close to our hearts.*

You will find the list of our suppliers on the first page.

Take our word for it – you can really taste the regional character of our dishes!

*We wish you a lovely and relaxing stay
at the "Häuserl" and*

Bon appétit!

*Our trained staff will be happy to provide information
about allergenic ingredients in our dishes.*

Where possible, we are also happy to serve smaller portions.