



## ***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 Prodingner 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

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## *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*
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## ***Afternoon snacks***

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

## ***Ice cream – always a refreshing treat***

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



## 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

**Tomato carpaccio with burrata cheese** \*

olives | basil | garden herbs

€ 14,90

## Soups

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

€ 5,90

**Alpine fish chowder** | homemade fish filets | garlic crostini

€ 12,90

## Healthy & light

**Side salad from our extensive salad buffet** \*

€ 5,90

**Fried chicken salad** \*

potato salad | leaf salad | pumpkin seed dumplings | pumpkin seed oil

€ 19,80

**“Tauernmarsch”** \*\*

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



€ 19,60

**Grilled salmon trout fillet**

Jobst fish farm on Lake Weissensee

olive risotto | basil foam

€ 28,90

## For children

**Children's chicken „Wiener Schnitzel“** \*

French fries | Ketchup

€ 9,90

**Spaghetti** | Bolognese sauce \*\*

€ 8,90



## ***Häuserl im Wald „Classics“***

<b><i>Homemade pasta „wild Carbonara“ **</i></b> <i>home-smoked venison ham   Parmesan</i>	€	22,80
<b><i>Lungau „Hunter’s stew“ **</i></b> <i>venison ragout   bacon   mushrooms   walnut spaetzle pasta   broccoli   cranberries</i>	€	25,60
<b><i>Medium-rare roast venison saddle **</i></b> <i>porcini mushroom cream   croquettes   seasonal vegetables</i>	€	36,90
<b><i>„Wiener Schnitzel“ escalope</i></b> <b><i>made from Lungau pork **</i></b> <b><i>made from local veal *</i></b> <i>parsley potatoes   cranberries</i>	€	18,40
<b><i>Rump steak (Beiried) from local beef (approx. 220g) *</i></b> <i>oven-baked potatoes   sour cream sauce   herb butter   green beans with bacon</i>	€	35,90
<b><i>Double entrecôte (for 2 people, approx. 450g) *</i></b> <i>seasonal vegetables   creamed potatoes au gratin   Café de Paris sauce   herb butter</i>	€	76,00

## ***Desserts***

<b><i>Chocolate brownie   apricot sorbet   crumble</i></b>	€	9,80
<b><i>Panna Cotta   rhubarb ragout   strawberries</i></b>	€	8,90
<b><i>Freshly prepared pancake</i></b> <i>apricot or cranberry jam or chocolate sauce</i> <i>or</i> <b><i>Ice cream pancake</i></b> <i>vanilla ice cream   chocolate sauce   roasted almond flakes   whipped cream</i>	€	6,20
<b><i>Affogato   1 scoop of vanilla ice cream   espresso</i></b>	€	6,20
<b><i>1 scoop of lemon sorbet   cassis liqueur</i></b>	€	6,20
<b><i>For the little guests: our ice clown   vanilla ice cream   strawberry ice cream</i></b> <i>whipped cream   ice cream cone   smarties</i>	€	4,90
<b><i>Small variation of local cheese from Lungau farmers</i></b> <i>homemade pine jelly   pastries</i>	€	18,90



*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.*