



Starters

	EURO
Thin sliced bacon (A,E,L) Leaf salads Figs Walnuts Bread	7,50
Tomato-mozzarella (A,G,H) Basil Pesto Rocket	7,50
Deferegger farmer`s bacon (A) Sugar melon Grissini	7,50

From the soup pot

	EURO
Clear beef broth Thin sliced pancake stripes (A,C,G,L) Noodles (A,C,L)	5,50
Homemade garlic soup (A,L,G) Toasted bread croutons	6,00
Sour milk cheese soup (A,C,G,L) Black bread cubes	6,00



For our "little guests"

	EURO
Snow White (A,C) Spaghetti Bolognese Surprise	8,50
Bee Maja (A,C) Chicken Nuggets French fries Compote Surprise	9,00
Micky-Maus (A,C,G) Depp fried escalope From pork Applesauce Surprise	9,00

From Grandmother's Kitchen

	EURO
East Tyrolean Schlipfkrapfen (A,C,G) Grated cheese brown butter	13,50
Deferegger cheese spaetzle served in the pan (A,C,G,L) Fried onion	13,00
Tyrolean Gröstl served in a pan (A,C,G) Fried egg	13,50
Spaghetti (A,E,G,L) Red Pesto Feta Arugula	13,00



House specialities

	EURO
Deep fried escalope From pork (A,C,G) French fries	16,50
Cordon bleu From pork (A,C,G,L) Parsley potato	18,50
Thin grilled beef steak (A,L,O) Onion sauce Roasted potato	22,50
Local venison ragout (A,C,L) Mushrooms Egg spaetzle Cranberries	23,50
Mixed grilled plattter (A,C,G,L,M) Herbal butter French fries Seasonal vegetables	24,50
Rump Steak (A,G,L,M) Croquettes Herbal butter Vegetable bouquet	27,50
Fitness Plate Leaf salads House dressing (C,F,L,M) Grilled chicken strips Barbecue sauces Deep fried chicken strips Cranberries	16,50

Dear guests: Please help yourself to the
salads at our salad buffet with
different vinegars and oils!

Price: € 6.00 per bowl!



Fish dishes

	EURO
Grilled pike-perch fillet (A,D,G) Alomond butter Parsley potato	22,00
Local grilled char fillet (A,C,D,G,L,O) Noodles Ginger Lime Sauce	24,00

On pre-order per person

(from 2 persons)

	EURO
House fondue Beef soup spicy sauces (A,C,F,G,L,M,O) Baked potato French fries Garlic bread	29,00

You will be happy to find out about our current range of ice cream, cakes and desserts from our service staff!



Our house is an official partner company of the Hohe Tauern National Park and the AMA Gourmet Region. When preparing the dishes, we attach great importance to regionality and therefore mainly use food from our region.



Have a pleasant stay and a
bon appétit wishes you
Alpengasthof Pichler
The Pichler family and staff