

*I am fine in the Eich*

It is our vocation to warmly welcome guests  
and to surprise them with many moments of pleasure.



Already Socrates knew that food and drinks keep body and soul together.

At the Eichingerbauer, we take this wisdom seriously.  
An extraordinary skillset, imagination and the best, largely regional products  
are the ingredients that melt into a delight for the palate and are rounded off  
by fine wine from our well-stocked and well-tempered wine cave.

As your host, it is our greatest joy to surprise you  
with unforgettable moments of pleasure.

Sincerely, Sabine Sperr-Lehrl & Norbert Sperr  
with Chef Simon Ramsauer & Sous chef Philipp Mayrhofer  
and the entire team

Table reservations under T: +43 6232 2658 or E: [info@eichingerbauer.at](mailto:info@eichingerbauer.at)



For further delicacies, please refer to  
our weekly recommendations as well as our evening menu.

*Homemade bread & Eichingerbauer daily spread*  
for all our guests with pre-booked tables

*- First delicacies -*

**Strong beef broth**

fried cheese dumpling 11,- | liver dumpling 11,- | sliced pancakes 9,- | noodles 9,-

Light curry asparagus foam soup | 12,-

**Smoked salmon tartare**

avocado | tomato espuma | 14,-

**Carpaccio of venison calf**

basil pesto | almonds | pear | quince | sheep cheese | 20,-

*- Pleasurable light weights -*

**Side salad**

mixed greens | house dressing | raw vegetables | 8,-

**EichingerPower Bowl**

pearl barley | feta cheese | baby chard | wakame seaweed | cucumbers | kefir

**options:**

catch of the day 22,- | beef fillet 22,- | chicken breast 20,- | arancini 21,- | salad only 16,-

**Linguine Crudaiola**

chili | tomato | garlic | rocket | olive oil | parmesan | 19,-

**Rigatoni**

trout | asparagus | lemon basil lobster sauce | cress | 23,-

**Grilled cod fillet**

peanut lime parmesan herb crust

Jerusalem artichoke | potato cream | spring onions | cherry tomatoes | 28,-



- *Traditional dishes from forest & willow* -

Traditional Schnitzel pan fried in butter

**optional:** parsley potatoes | fries | rice

**optional:** venison 27,- | calf 27,- | pork 21,- | bio turkey 21,-

Traditional dish made of heart and lung – grandma style

bread dumpling | 19,-

Venison ragout

bread dumpling | apple red cabbage | 26,-

EichingerBURGER

from our own venison | bacon | rocket | Romaine lettuce hearts | cheddar cheese  
coleslaw salad | barbecue sauce | parmesan sweet potato fries | truffle mayo | 27,-

- *The sweet finale for palate & heart* -

Rhubarb | elderflower | vanilla | tonka bean | 13,-

Two pieces of pancakes

**optional:** apricot | cranberry | hazelnut cream | 12,-

Austrian cheese variation

fig mustard | black nuts | 15,-

- *Ice cold seduction* -

Ice cream variation "Hot Love"

vanilla ice cream | raspberries | whipped cream | 12,-

Espresso shot

espresso | Baileys | vanilla ice cream | 12,-

Lemon sorbet

Vodka | berries | 11,-

Ice cream pancake

vanilla ice cream | chocolate sauce | almond slivers | whipped cream | 14,-

## OUR DOMESTIC SUPPLIERS

True values, such as family & cohesion and the appreciation of people, animals & nature were laid in our cradle.

Therefore, we process mainly regional & seasonal raw materials.

For this we have been awarded with the AMA Gastrosiegel.



**Venison** from our own breeding

**Organic Beef** Family Gaderer - Ederbauer | Tiefgraben

**Reinanke & Char** Hubert Daxner | Innerschwand & Hanslbauer | St. Lorenz

**Trout** Renate Schweighofer | St. Lorenz

**Organic eggs class 0** Freinberger Vorderstrasser | St. Lorenz

**Free range eggs class 1** Lohninger | Seewalchen, Attersee

**Dairy products** Schördinger-, Salzburger-, Gmundner- & Tirol Milch (Die Käsemacher)

**Vegetables & Fruits** Family Maier | Salzburg

**Sheep products** Eisl Seegut | Wolfgangsee

**Goat products** Johann Handl - Ebnathof | Mondseeberg

**Sausages & Meat** Butcher Ablinger | Oberndorf, Salzburg

**Bread** Bakery Berger, Family Berger | Mondsee & Erlachmühle, Family Wienerroither | Tiefgraben and Resch & Frisch | Wels

*Culinary delight for a good time*

You are always welcome as a hotel guest, as well as a day guest  
at the Hotel Eichingerbauer.



**Breakfast from the buffet**

07.00 a.m. – 10.30 a.m.

**Sunday Brunch**

every second Sunday of the month  
10.30 a.m. – 01.30 p.m.



**A la Carte Restaurant**

noon 11.30 a.m. – 01.45 p.m.  
evening 6.30 p.m. – 09.15 p.m.

We kindly ask for reservation under **+43 6232 2658** or **info@eichingerbauer.at**