



I am fine in the Eich



Real. Wild. Full of Flavor.

Our cuisine is as wild as it is creative – inspired by nature and the seasons.
You are also welcome to choose from our evening menu and discover
just how versatile true indulgence can be.

We work with fresh, sustainable ingredients and trusted partners from Austria.
The result is dishes that taste honest, surprising, and authentic.
Our greatest wish as your hosts:

to create moments together with our team
that will remain in your fondest memories.

Warm regards,
Sabine Sperr-Lehrl & Norbert Sperr
Head Chef Simon Ramsauer & Sous Chef Gerald Pichler
with the entire team



Homemade bread & Eichingerbauer daily spread

for all our guests with pre-booked tables

Table setting € 3,00 | person

- First delicacies -

Turnip de Lux

Turnip cabbage | Miso | Yuzu | beech mushrooms | puffed wild rice | 14

Carpaccio of our own wild

Basil pesto | pear | almond | goat cheese | 19

Mixed salad

three kinds of salads | lettuce | 8

- Soups -

Hearty beef soup

Optional:

liver dumplings 10 | cheese dumplings 10 | sliced pancakes 9

Potato cream soup

Bacon | 11



- *Traditional dishes from forest & willow* -

Veal Wiener Schnitzel

Parsley potatoes | cranberries | 27

Filet of beef 220g

Potato wedges | wild broccoli | portwine shallots | pepper cream sauce | 42

Duet of venison

Apple cranberry chutney | mushrooms | herb spaetzle | 32

Ragout of mountain venison

Bread dumplings | red cabbage | cranberries | 26

Hunter's Patty

Mashed potatoes | fried onions | venison gravy | 19

Omas' Wildbeuschel

Bread dumplings | 20

Fried trout fillet

Pearl barley | topinambur | parsley | 24

Beetroot gnocchi

Spinach leaves | beetroot | Pinzgauer Scotch cheese | 19

Spaghetti (glutenfree & vegan)

Tomato | garlic | spinach leaves | zucchini | olive oil | 19

Eichingerbauer Power Bowl

fig | tangerine | walnut | feta | cucumber | tomato | pomegranate | lettuce

Optional:

prawns 22 | chicken breast 20 | cheese dumplings 18 | nature 16



- *The sweet finale for palate & heart* -

Apricot pancakes | 10

Chocolate | raspberry | 13

Eggnog Parfait | Orange | 13

Austrian cheese variation | 15

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 Schärdinger-, 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 Obauer, Family Obauer | Zell am Moos

Erlachmühle, Family Wienerroither | Tiefgraben