



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
and the entire team

Homemade bread & Eichingerbauer daily spread
for all our guests with pre-booked tables
Table setting € 3,00 | person

- *First delicacies* -

Lukewarm tomato salad
mozzarella | basil | balsamic vinegar | 13

Sheep's milk venison carpaccio
rocket pesto | pear | almond | goat's cheese | 19

Mixed salad
three kinds of salads | leaf lettuce | 5

- *Soups* -

Hearty beef soup
Optional:
liver dumplings 11 | cheese dumplings 11 | sliced pancakes 9

- Traditional dishes from forest & willow -

Traditional Schnitzel pan fried in butter

Optional:

parsley potatoes | french fries | rice
venison 27 | veal 27 | pork 21 | turkey 21

Venison loin from our own game

mashed potatoes | venison jus | roasted onions | 19

Juicy ragout of mountain venison

bread dumplings | red cabbage | cranberries | 26

Fried zander filet

beluga lentils | jerusalem artichoke | tomato | leaf spinach | 25

Rigatoni

salsa verde | tomato | sugar peas | parmesan | 19

Eichingerbauer Power Bowl

fig | tangerine | walnut | feta | cucumber | tomato

Optional:

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

- The sweet finale for palate & heart -

Eichingerbauer ice cream pancakes | 13

Apricot pancakes | 10

Hot Love

vanilla ice cream with raspberry sauce | 11

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 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

