



## WELCOME

TO THE HOTEL EICHINGERBAUER\*\*\*\*SUPERIOR

WE ARE VERY GLAD TO WELCOME YOU IN OUR RESTAURANT.  
WE WISH YOU PLEASANT HOURS AND ENJOY YOUR MEAL.

NORBERT & SABINE WITH TEAM

IF YOU HAVE ALLERGIES OR INCOMPATIBILITIES,  
PLEASE INFORM OUR SERVICE TEAM BEFORE YOUR ORDER.

### - STARTER | SOUP -

THREE DIFFERENT SPREADS | BREAD  
6

CARPACCIO OF DEER  
BASIL | FIGS | ROCKET SALAD | HAY CHEESE  
15

BURRATA MOZZARELLA  
BASIL ICE CREAM | TOMATO  
12

HOMESMOKED SALMON TROUT  
BEETROOT | HORSERADISH  
13

CARPACCIO OF TUNA  
WASABI | CRESS  
14

CELERY APPEL FOAM SOUP  
7

BEEF BROTH  
OPTIONALLY: LIVER DUMPLING 7 | SLICES PANCAKES 6 | NOODLES 5 | CHESSE PRESS DUMPLINGS 7

MIXED SMALL SALAD  
5



## MAIN COURSE -

VENISON „BEUSCHEL“ - AS OUR GRANDMUM LIKES  
BREAD DUMPLING  
15

VENISON MEDAILLONS  
CHANTERLLE-RISOTTO | BRAISED TOMATOES | JUNIPER JUS  
23

VENISON STEW  
BREAD DUMPLINGS | APPLE RED CABBAGE  
19

CAESAR SALAD  
OPTIONALLY: SLICED STRIPES OF BEEF | SLICED FRIED CHICKEN | PRWANS | FRIED CHICKEN  
18

FILET FROM MONDSEE FISH  
BEETROOT CREAM | LIME PACK CHOI | SAFFRON FOAM  
19

CATCH OF THE DAY – MONDSEE FISH  
„À LA MEUNIÈRE“ PARSLEY POTATOES  
CHAR | WHITEFISH „REINANKE“ | TROUT  
23

SPINACH TAGLIOLINI  
GORGONZOLA CREAM | CARAMELISED NUTS | DRIED TOMATOES | ROCKET SALAD | PARMESAN  
15

EICHINGERBAUER'S GRILL SECRET  
PORK | BEEF | TURKEY HEN | VEGETABLES | FRIED POTATOES  
22

TRADITIONAL AUSTRIAN „SCHNITZEL“  
PARSLEY POTATOES OR FRIES  
OPTIONALLY: CALF 23 | PORK 17 | TURKEY HEN 17

SURF & TURF  
BEEF FILET | KING PRAWN | SWEET POTATO | TRUFFLED MAJO | CRANBERRY CHUTNEY | SNOW PEAS  
31

RUMPSTEAK  
CREAM CHEESE PUREE | SWEET CHERRY TOMATO ZUCCHINI | SHALLOT JUS  
22



## DESSERTS –

ESPRESSO SHOT | ESPRESSO | BAILEYS | VANILLA ICE CREAM  
8

SWEET CHEESE NOUGAT DUMPLING | APRICOT | VANILLA  
12

PASSION FRUIT CREME BRÛLÉE | BERRIES  
10

PANCAKES 2 PIECES  
OPTIONALLY: APRICOT | CRANBERRIES | NUTELLA  
9

PANCAKE FILLED WITH ICE CREAM  
11

VANILLA ICE CREAM | RASPBERRIES  
8

AUSTRIAN CHEESE VARIATION  
GRAPES | NUTS | BUTTER | FIG MUSTARD  
11



**FOR THE FRESH DISH PREPARATION AND THE APPLICATION OF REGIONAL  
RAW MATERIALS  
WE WERE HONOURED WITH THE „AMA-GASTROSIEGEL“.**

**VENISON:** OUT OF THE OWN SCHAFBERG HUNTING GROUND – EICHINGERBAUER, SEPP LEHRL  
**BIO BEEF:** FAMILY SCHAFLEITNER – KROISS | MONDSEE  
**FISH:** HUBERT DACHSNER | INNERSCHWAND, RENATE SCHWEIGHOFER | ST. LORENZ.  
**EGGS:** FAMILY REITER | REGAU & FAMILY SCHINWALD | LENGAU  
**VEGETABLES & FRUITS:** AGM | SALZBURG  
**SAUSAGES & MEAT:** ABLINGER | SALZBURG  
**BREAD** BAKERY BERGER, FAM. BERGER - ERLACHMÜHLE, FAM. WIENERROITHER | MONDSEE  
RESCH & FRISCH | WELS

WE HAVE A VERY GREAT TEAM, RECOGNITION AND AWARDS AND RECOGNITION AND AWARDS ARE PRICELESS MOTIVATORS, HELP US , OF COURSE, ONLY WHEN YOU ARE CONVINCED OF OUR "WORK". MANY THANKS.

**VOTING-CODE: 17007**

