

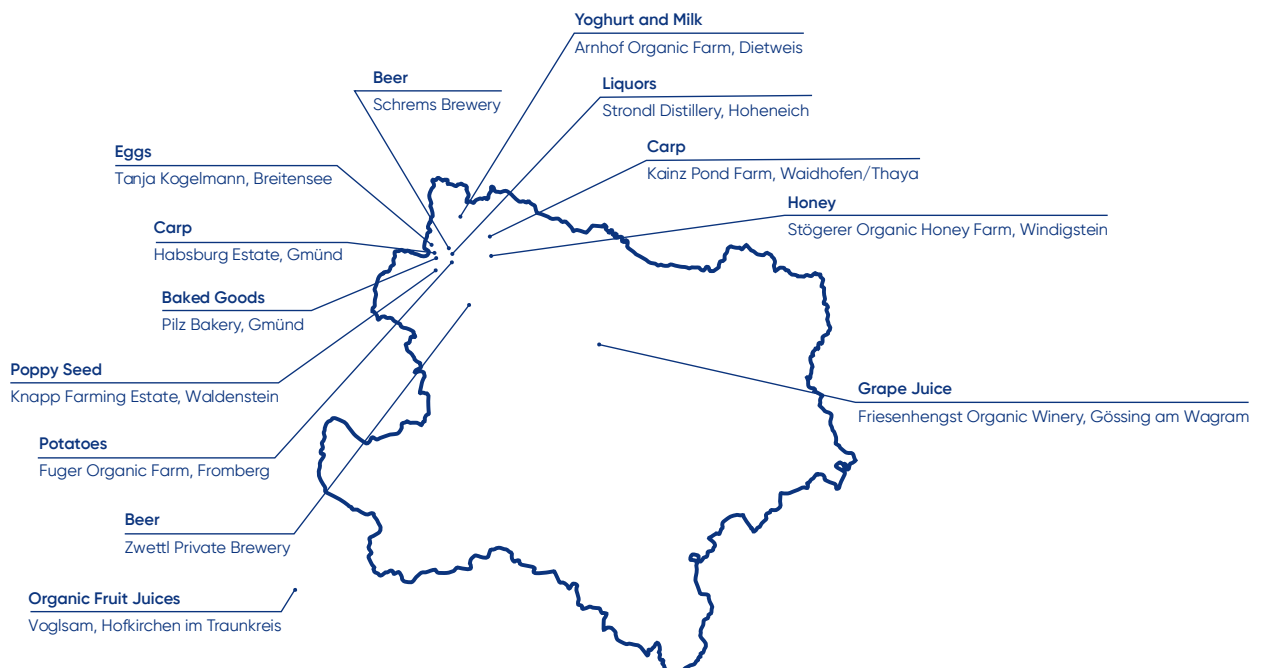
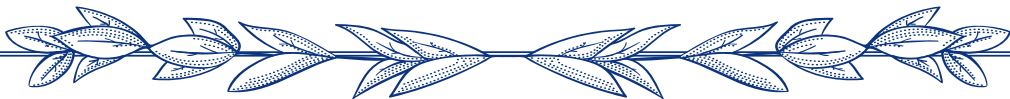
Because regional products are simply better

We will be happy to pamper your taste buds with a wide variety of culinary treats from our region! We consider ourselves fortunate that there are many small businesses and farmers in our region who market their own products. Now, you can enjoy these special products as well.

Choose from our daily menu featuring a large selection of typical Waldviertel specialities such as carp, poppyseed and wild game delicacies as well as unique potato dishes. Regional seasonal dishes also make up an indispensable part of our monthly menu.

By buying locally, we keep transport routes and distances as short as possible and support local businesses that produce high-quality food in harmony with nature.

We wish you bon appétit!



Appetizers

Beef tartare served with quail egg, 'grissini' breadsticks, and Parmesan chips	17.30
Grilled bacon-wrapped feta on marinated lamb's lettuce & nuts salad	14.90
Smoked salmon served with horseradish cream and rocket	16.10
Sole Felsen Welt salad with apple cider vinegar and basil oil dressing, fried mozzarella balls and prosciutto	15.30
Beetroot stacks (vegan) with hummus and pumpernickel crumble	12.10

All appetizers include delicious stone-oven-baked baguette.

Soups

Beef consommé served with a choice of semolina dumplings, liver dumplings, or pancake strips	5.20
Waldviertel-style potato soup with bacon strips and crispy greaves	6.50
Cream of garlic soup with whipped cream topping and croutons	6.60
Creamy parsnip soup (vegan) with purple potato chips	6.80



Vegetarian dishes

Tricolored spätzle bowl

with garlic-sautéed leaf spinach, mushrooms,
Parmesan shavings, roasted onions, and cherry tomatoes **16.10**

Broccoli-mozzarella patties

served with tsatsiki **17.10**

Chickpea ragout (vegan)

served with seasonal vegetables and fragrant rice **16.40**

Fish

Grilled char fillet

on creamy leaf spinach, with a side of crispy potato rösti **23.10**

Classic baked carp fillet

served with locally grown parsley potatoes and tartar sauce **19.90**

Fried carp fillet

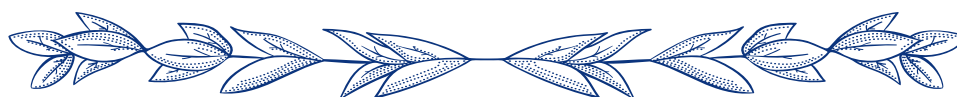
on creamy garlic sauce, with tri-colored bell pepper
medley and polenta medallions **21.40**

Grilled pike-perch fillet

served with a lecho-style vegetable ragout and locally
grown roasted potatoes **22.30**

Side dish change

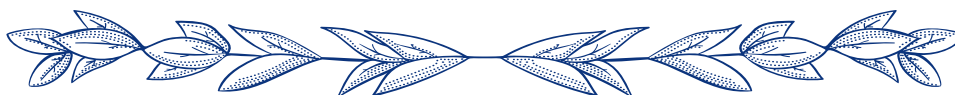
2.50



All prices are in euros and include all taxes. If you have any questions about allergens,
please contact our front-of-house or kitchen staff.

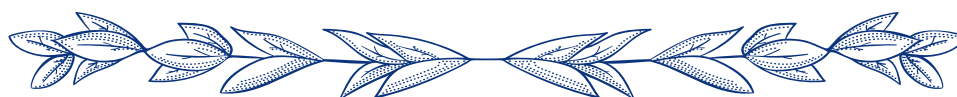
Meat dishes

Beef fillet steak (250g rare) served with grilled vegetables, potato dippers, and pepper sauce	36.50
Boiled beef shoulder cut served with root vegetables, roasted potatoes, creamed spinach, apple horseradish, and chive sauce	22.30
Classic 'Cordon bleu' (pork) stuffed with Gouda cheese and ham, served with basmati rice and cranberry sauce	19.10
Wiener Schnitzel (pork) served with locally grown parsley potatoes and cranberry sauce	17.10
Stuffed beef roll served with region-typical potato dumplings, broccoli, and cranberry sauce	22.50
Grilled chicken breast "suprême" with sage and dry-cured ham, served with beetroot risotto, deep-fried rocket, and sesame teriyaki sauce	21.40
Juicy turkey skewer served with crispy potato wedges, cocktail sauce, carrots & peas, and herb butter	20.10
Pork loin steak served with bacon sauce, bread dumplings, and green beans	22.70
Side dish change	2.50



Desserts

Gently warmed almond cake served with blueberry-lemon ragout and almond biscuit	8.70
Traditional potato noodles with poppy seeds served with stewed plums and fresh fruit	10.20
Pistachio honey parfait (gluten-free) served with caramelized walnuts and Greek yoghurt	7.80
Coconut sorbet (gluten-free, lactose-free, vegan) served with raspberry ragout and mint	7.10



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Beverages

Aperitif

Glass of sparkling wine (neat or with orange juice)	0.1l / 5.50
Glas Prosecco Anno Domini with elderflower syrup	0.1l / 3.70 0.1l / 4.30
Campari Royal (Campari, sparkling wine)	0.1l / 7.10
Campari (sparkling water or orange)	6.70
Blueberry Spritz (blueberry liqueur, Organics Bitter Lemon, lime)	6.80
Limoncello Spritz (Limoncello, Prosecco, Organics Bitter Lemon, lemon)	6.80
Very Berry (Lillet Blanc, Organics Purple Berry, raspberry)	6.80
Sole Felsen Gin Tonic (Sole Felsen Gin, Organics Tonic Water)	6.50
Schremser Premium (beer)	0.2l / 3.90

Non-alcoholic beverages

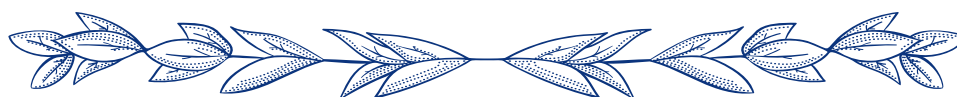
Sparkling water	0.3 l / 2.80	0.5 l / 3.20
Tap water (service charge)		1.00
Serving of lemon juice		2 cl / 0.80
Römerquelle mineral water (still or sparkling)	0.3 l / 3.60	0.75 l / 6.90



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Non-alcoholic beverages

Hasenfit fruit juices, 100% organic (no added sugar, flavorings or preservatives) (apple-elderberry, unfiltered apple, apple-orange-carrot)		0.25 l / 4.30
mixed with sparkling water	0.3 l / 5.20	0,5 l / 5.80
mixed with tap water	0.3 l / 4.80	0,5 l / 5.40
Rauch fruit juices (strawberry, peach, mango, apricot, blackcurrant)		0.25 l / 4.30
mixed with sparkling water	0.3 l / 5.20	0.5 l / 5.80
mixed with tap water	0.3 l / 4.80	0.5 l / 5.40
Grape juice	0.3 l / 4.20	0.5 l / 5.00
mixed with sparkling water	0.3 l / 3.80	0.5 l / 4.60
mixed with tap water	0.3 l / 3.60	0.5 l / 4.40
Apple juice or orange juice	0.3 l / 3.70	0.5 l / 5.10
mixed with sparkling water	0.3 l / 3.40	0.5 l / 4.20
mixed with tap water	0.3 l / 3.10	0.5 l / 4.00
Raspberry or elderflower syrup		
mixed with sparkling water	0.3 l / 2.90	0.5 l / 3.40
mixed with tap water	0.3 l / 2.60	0.5 l / 3.10
Frucade Orange		0.33 l / 3.70
Organics by Red Bull® (Organic soft drinks) (Tonic Water, Simply Cola, Fizzy Peach, Black Orange, Bitter Lemon, Ginger Ale, Purple Berry, Ginger Beer)		0.2 l / 4.50
mixed with sparkling water	0.3 l / 4.20	0.5 l / 5.10
mixed with tap water	0.3 l / 4.00	0.5 l / 4.30
Coca Cola, Sprite, Fanta, Almdudler, Spezi	0.3 l / 3.70	0.5 l / 5.10
mixed with sparkling water	0.3 l / 3.40	0.5 l / 4.20
mixed with tap water	0.3 l / 3.10	0.5 l / 4.00
Coca Cola Light or Zero		0.33 l / 3.70
Iced Tea Peach	0.3 l / 3.40	0.5 l / 4.70
Red Bull (energy Drink)		0.25 l / 4.50



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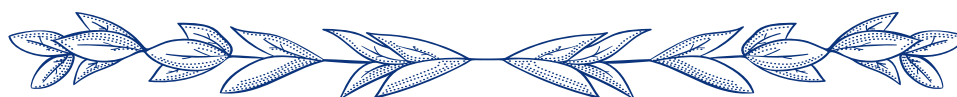
Local Waldviertel beer specialties

Beers on tap	0,2 l	0.3 l	0.5 l
Zwettler Zwickl	3.90	4.30	4.80
Schremser Premium	3.90	4.30	4.80
Zwettler Original	3.90	4.30	4.80
Sour Radler (Schremser Premium, sparkling water)	3.90	4.30	4.80
Hotel Radler (Zwettler Zwickl, Almdudler)	3.90	4.30	4.80
Bottled beers			
Schremser double malt			4.70
Schremser rye beer			4.70
Zwettler Luftikus (non-alcoholic)			4.70
Zwettler Radler (shandy)		4.30	4.80
Edelweiss wheat beer			5.70
Edelweiss non-alcoholic			5.20

Selection of spritz wine

Please find our wine selection
on the wine list.

White or red wine spritzer	1/4 l / 3.50
Large wine spritzer made with 1/8 l wine	1/2 l / 4.50
Kaiserspritzer (white wine spritzer, elderberry syrup)	1/4 l / 4.30
Veneto Spritzer (white wine spritzer, Aperol)	1/4 l / 6.30
Sole Felsen Welt Hugo (prosecco, sparkling water, blue curacao)	1/4 l / 6.70



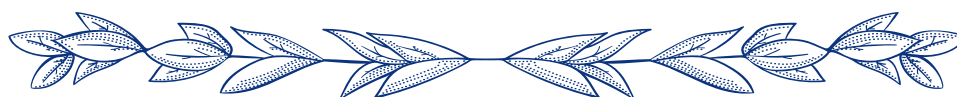
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Hot beverages

Vienna-style 'Melange' coffee	3.70
Americano (with or without milk)	3.70
Cappuccino (with milk foam and topped with cocoa powder)	4.50
Latte Macchiato	4.50
Single-shot espresso with or without a splash of milk	3.30
Double-shot espresso with or without a splash of milk	4.60
'Häferlkaffee' (large mug of filter coffee)	4.20
Hot chocolate with whipped cream	4.10 4.90
Tea served in a pot (selection of teas)	3.30
with rum (2 cl)	5.30
with lemon (2 cl)	4.10
Serving of whipped cream	0.90

Liqueur coffee

Irish Coffee (double-shot espresso, 4 cl Irish whisky, brown sugar, whipped cream)	8.70
Amaretto Coffee (espresso, 2 cl Amaretto, topped with cocoa powder)	5.90
Coffee "For Her" (espresso, 2 cl Freihof hazelnut liqueur)	6.30
Coffee "For Him" (espresso, 2 cl grappa)	6.70



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