

## *starters*

„Carpaccio“ thin sliced beef with “bergpfeffer”  
with apple-celery salad and lardo, arugula and parmesan shavings  
€ 14,90 G|M|O|L

endive salad with honey-mustard dressing  
and flamed organic sheep's camembert from Vorderstoder  
with cold stirred cranberries and sunflower seeds  
€ 11,90 G|H|M|O

Matjes herring in BergpfeffeR style  
*with beetroot, sour cream, pickled cucumbers, apples  
and crispy potato nuggets*  
€ 11,90 A|G|D|O

„Etwas zum Schmier'n“  
*a various of spreads  
with special bread*  
€ 8,50 A|G|L

small salad bowl  
*with leave salad, vegetables and balsamic sauce*  
€ 4,90 L|O

## *soups*

cream of chestnut  
with red cabbage and crispy goose dumplings  
€ 8,50 A|G|C|L|O

clear soup of beef  
with vegetables and  
traditional semolina dumpling, or sliced pancakes or liver dumpling  
€ 5,90 L|G|A|C

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H-nuts L- celery M-mustard N-sesame O- sulphites P- lupines R- molluscs, shell

## *main courses with regional fish*

freshwater char fried as a whole  
with garlic butter  
going with parsley potatoes and small salad bowl  
€ 22,90 A|G|D

fillet of char and king prawn  
on sweet potatoes and carrot leek vegetables  
€ 24,90 A|O|D|G|M

## *main courses with meat*

roasted fillet of straw pig wrapped in ham  
on spicy red pepper cabbage  
with potato and crackling pastries and mushrooms  
€ 18,50 L|A|G|O|C

breaded cutlet of pork or turkey „viennese stiled“  
with parsley potatoes and cranberries  
€ 16,90 G|A|C

## *main course without meat (vegetarian)*

Handmade pappardelle in spinach cream sauce  
and mediterranean vegetables  
€ 16,90 G|C|A|O

*Tip: Ask for our wine list!*

*160 selected wines are waiting to be discovered by you*

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## *for kids*

grilled cutlet of turkey in sauce  
on rice and vegetables

€ 8,90 A|L|G

bio-pork-sausages with chips

€ 7,50 A|P|E

pasta with tomatosauce

€ 6,90 A|C

small breaded cutlet of pork or turkey „viennese stiled“  
with chips

€ 8,90 A|C|G

*to order a day before:*

*(always for two persons)*

crispy chicken from a regional farm served in the whole,  
with pasta in herb sauce, roasted potatoes and vegetables

€ 33,60 A|C|G|O

„Ribeye-Steak“ (600g) from young bio-beef  
with baked potatoes and sour cream, Mountain-Pepper-Sauce, roasted vegetables

€ 55,00 G|L|M

crispy duck from a regional farm served in the whole,  
with potatoes and bread dumplings,  
red cabbage and cranberries

€ 55,00 A|C|G|O

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## *dessert*

mascarpone and baked apple mousse  
with speculaatius crumble  
€ 10,50 A|C|G|H

caramelized “Kaiserschmarr’n” with raisins and almonds  
with homemade plum compote  
(20 min preparation)  
€ 12,90 A|C|G|H

chocolate parfait  
and chocolate-nut brownie  
with mandarins and oranges  
€ 10,50 A|G|C|H

variety of international cheese with bread and chutney  
€ 10,50 A|G|M

*have a look at our homemade cakes*

cake from our showcase € 4,30 A|C|G|H

cream € 1,80 - one ball ice creame € 2,30 - vanilla sauce € 2,80

*for our pastries we only use speziall bio-eggs from  
the familiy Frech from Vorderstoder*

**ask for our homemade glasses of jam for taking home**

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# Bergpfeffer snack-menu

(the whole day, 11:00-20:30)

<b>„Etwas zum Schmier'n“</b> a various of spreads with special rye bread <b>A G</b>	€ 8,50
<b>clear soup of beef</b> with vegetables and traditional semolina dumpling, or sliced pancakes or liver dumpling <b>L G A C</b>	€ 5,90
<b>cream of chestnut</b> with red cabbage crispy goose dumplings <b>A G C L O</b>	€ 8,50
<b>goulash soup</b> with slices of organic sausages, rye bread <b>A L P O</b>	€ 8,50
<b>small saladbowl</b> with leave salad, vegetables and balsamico sauce	€ 4,90
<b>„Carpaccio“ Thin sliced beef</b> <b>A G L M O</b> with apple-celery salad and lardo, arugula and parmesan shavings and bread	€ 14,90
<b>endive salad with honey-mustard dressing</b> (appetizer size) and flamed organic sheep's camembert from Vorderstoder with cold stirred cranberries and sunflower seeds <b>A G H M O</b>	€ 11,90
<b>„Speckbrot“</b> Ryebread topped with homemade bacon, garnished with mixed pickled <b>A</b>	€ 8,90
<b>sausages with horseradish, mustard and bread</b> <b>A M L P</b>	€ 6,50
<b>hot ham and cheese sandwich, garnished with salad</b> <b>A C G L</b>	€ 7,90
<b>cold plate in Bergpfeffer -style</b> meat and cheese spezialaties from austria, with creame-cheese, mixed pickles and bread <b>A G L P</b>	€ 15,90
<b>„Caesar Salad“</b> iceberg lettuce and raw vegetable salads marinated with Caesar dressing, roasted turkey breast strips, parmesan and croutons <b>A G M</b>	€ 15,90
<b>Bernese sausages</b> hand-wrapped organic frankfurters with cheese and bacon on salad garnish and chips and bell pepper dip <b>M G L P</b>	€ 12,90
<b>baked potatoes and sour cream</b> on roasted vegetables and stripes of turkey with sesame <b>G N</b>	€ 15,90
<b>breaded cutlet of pork or turkey „viennese stiled“</b> with parsley potatoes and cranberries <b>G A C</b>	€ 16,50
<b>Handmade pappardelle in spinach cream sauce</b> and mediterranean vegetables <b>G C A O</b>	€ 16,90
<b>roasted freshwater char</b> served in a whole with garlic butter going with parsley potatoes and a small salad <b>A G D</b>	€ 22,90

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## *draft beer* <sup>A</sup>

<i>Schloss Eggenberg Märzen Classic, lager beer</i>	0,3 l	€ 4,10
	0,5 l	€ 4,90
<i>Sandberg-Bräu Gold „Zwickl“ the farmer beer</i>	0,3 l	€ 4,10
<i>unfiltered beer from the region</i>	0,5 l	€ 4,90
<i>König Ludwig Weißbier, bavarian wheat beer</i>	0,3 l	€ 4,40
	0,5 l	€ 5,20
<i>BergRadler beer mix, Sandberg-Bräu and lemon lemonade</i>	0,3 l	€ 4,20
	0,5 l	€ 4,90
<i>AlmRadler beer mix, Sandberg-Bräu and herb lemonade</i>	0,3 l	€ 4,20
	0,5 l	€ 4,90
<i>... changing seasonal beer</i>	0,3 l	€ 4,10
	0,5 l	€ 4,90

## *beer in a bottle* <sub>A</sub>

<i>Schloss Eggenberg nonalcoholic beer</i>	0,5 l	€ 4,70
<i>Erdinger Weißbier, bavarian wheat beer nonalcoholic</i>	0,5 l	€ 4,70
<i>Schloss Eggenberg Hopfenkönig/ 5,1 Vol.%Alk. Pilsner</i>	0,33 l	€ 4,10
<i>Stiegl Columbus 1492 aus Salzburg/ 4,7 Vol.%Alk.craft beer</i>	0,33 l	€ 4,10
<i>Schleppe No.1 Pale Ale aus Kärnten/ 5,3 Vol.%Alk.craft beer</i>	0,33 l	€ 4,80

*„all beers and beer mixed bavarages contains gluten, wheat!“*

## *wine served by the glass* <sup>o</sup>

<i>Grüner Veltliner, Weingut Gruber</i>	1/8 l	€ 3,10
<i>Gespritzt ¼ l mit Soda</i>		€ 3,30
<i>Zweigelt, Weinkellerei Schuller</i>	1/8 l	€ 3,10
<i>Gespritzt ¼ l mit Soda</i>		€ 3,30

**... as well as alternating quality wines by the glass from the 0.7 l Bouteille <sup>o</sup>**

<i>Süßer-Spritzer white wine mixed with lemon lemonade</i>	1/4 l	€ 3,80
<i>Alm-Spritzer white wine mixed with herb lemonade „Almdudler“</i>	1/4 l	€ 3,80
<i>Kaiserspritzer white wine mixed with elderflower lemonade</i>	1/4 l	€ 3,80
<i>Zirben-Spritzer white wine mixed with Pine juice</i>	1/4 l	€ 4,00
<i>Waldmeister-Spritz Sparkling wine mixed with woodruff juice</i>	1/4 l	€ 5,80
<i>Aperol Spritzer, white wine mixed with 3 cl Aperol</i>	1/4 l	€ 5,40

**... other spirits and beers, etc. you can find in our additional bar menu**

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## *non-alcoholic beverages*

tap water (for service, glass, cleaning, water and sewer fee, ...)	1/2 l € 1,80
Rauch Apple juice, black currant	1/4 l € 3,50
mixed with soda	1/4 l € 3,20
mixed with soda	1/2 l € 4,20
Apple juice naturally cloudy, Urtal aus dem Mostviertel	1/4 l € 3,60
mixed with soda	1/2 l € 4,30
Natural pear juice, Urtal aus dem Mostviertel	1/4 l € 3,60
mixed with soda	1/2 l € 4,30
Keli-lemon lemonade, Almdudler herb lemonade	0,3 l € 3,90
Strizzi-Cola-Orange Mix in bottle, Oberösterreich	0,3 l € 4,10
Strizzi Cola oder Strizzi Cola <i>sugar free</i> in bottle	0,33 l € 4,10
Brauerei Eggenberg, aus Vorchdorf in Oberösterreich	
Uraltaler Plum refreshing with carrot and lime juice	0,2 l € 4,20
Pfanner Gourmet Fairtrade Orange, Apricot, Strawberry, Mango, Multivitamin	0,2 l € 4,20
mixed with soda	0,3 l € 4,40
mixed with soda	0,5 l € 4,90
Vöslauer: sparkling or without	0,33 l € 3,60
	0,75 l € 6,90
Schweppes Indian Tonic	0,2 l € 3,60
Lobsters Bitter Lemon aus Österreich	0,2 l € 4,40
Lobsters Tonic aus Österreich	0,2 l € 4,40
Fever Tree Tonic <i>Mediterranean</i>	0,2 l € 4,40
Red Bull	0,25 l € 4,60
Icetea fresh and homemade	0,25 l € 4,90
fruits, summer-style, apple-lemongras, Mango-Pineapple, Cherry-Pomegranate, Strawberry-Mint, White Tea Peach	
Icetea mit Zitrone	0,25 l € 5,10
Assam-black tea with fresh lemon juice	

## *hot beverages*

Espresso with Italian roast or small brown with Viennese roast	€ 3,50
Extended cup of coffee black or with milk with Viennese roast	€ 3,60
Double espresso with Italian roast or with milk with Viennese roast	€ 4,90
Cappuccino with Italian roast	€ 4,60
Café Latte Macchiato with Italian roast	€ 5,00
Chai-Latte Spice tea Spice tea with milk foam for infusion	€ 4,40
Premium organic tea from Julius Meinl	€ 3,90
Assam-Südindien, Earl-Grey Blossom, Dragan Sencha green tea, Rooibos orange cream, Pure Detox Ginger-lemongrass, Vitality Mint Green Tea, Mountain herbs, camomile, fruits, summer-style, apple-lemongras, Mango-Pineapple, Cherry-Pomegranate, Strawberry-Mint, White Tea Peach	
homemade hot chocolat	€ 6,30
finest Belgian chocolate to mix yourself, served with whipped cream	

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