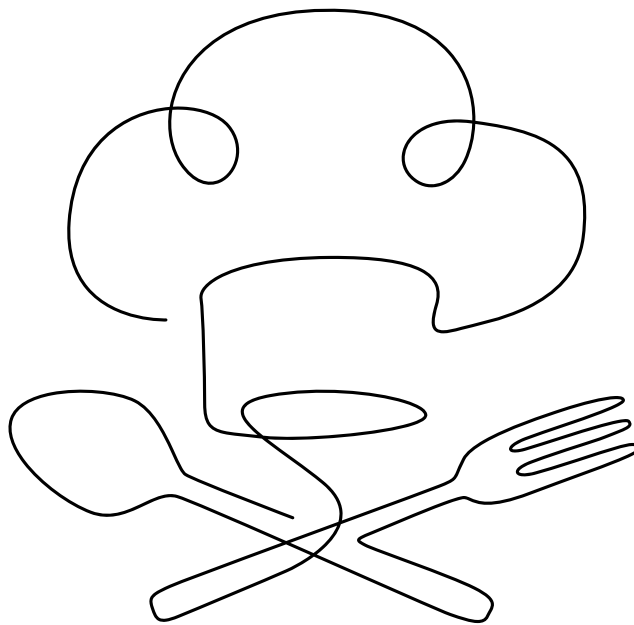


Welcome at restaurant

Glockenstuhl



Aperitif

APEROL SPRITZ	7,90
Aperol, prosecco, soda, orange	
LILLET WILD BERRY	7,90
Lillet Blanc, Schweppes Wildberry, berries	
HUGO	7,90
Elderflower syrup, prosecco, soda, mint, lemon	
CAMPARI	
with soda	5,20
with orange juice	5,60
MARTINI BIANCO	5,50
GLASS PROSECCO	
pure	5,60
with elderflower syrup	6,10
SHIKI MIKI	6,50
Prosecco Rosé Brut	
PORTWEIN	4,80
white or red	
GIN TONIC	
Hendricks Gin + Schweppes Tonic Water	10
Elephant Gin + Schweppes Tonic Water	13
Le Tribute Gin + Le Tribute Tonic Water	15
GIN TONIC (non-alcoholic)	6,50
Siegfried Wonderleaf non-alcoholic, Schweppes Tonic Water, orange	
WILD BERRY DREAMS (non-alcoholic)	5,50
Schweppes Russian Wild Berry, soda, mint, berries	
NOZECO PEACH BELLINI (non-alcoholic)	4,50
SPARKLING WINE - HAGN ZERO (non-alcoholic)	6,20

Beer & house wines

BEER

Wildbräu from the barrel	0,3 l	4
Wildbräu from the barrel	0,5 l	5
Wildbräu wheat beer	0,5 l	5,20
Wildbräu wheat beer non-alcoholic	0,5 l	5
Bitburger beer non-alcoholic	0,33 l	3,60
Bitburger shandy beer	0,33 l	4
Sour shandy beer	0,3 l	3,80
Sour shandy beer	0,5 l	5

HOUSE WINES FROM WINERY HAGN

Blauer Zweigelt (dry)	0,25 l	5,60
Red Prälat (half dry)	0,25 l	5,60
Grüner Veltliner (dry)	0,25 l	5,60
White Prälat (half dry)	0,25 l	5,60
Rosé Zweigelt (dry)	0,25 l	5,60
White wine with soda	0,25 l	3,60
White wine with lemonade	0,25 l	3,60
Grüner Veltliner ZERO (non-alcoholic)	0,125 l	5

Non-alcoholic beverages

LEMONADES IN BOTTLES

Coca-Cola, Coca-Cola Zero, Sprite,	0,33 l	4
Fanta, Spezi, Almdudler, Iced-tea		

MINERAL WATER MONTES

small	0,33 l	3,60
large	0,75 l	6

FRUIT JUICES FROM RAUCH

Multi-vitamin, orange,		
apple, currant, mango	0,2 l	3,80
with water/soda	0,3 l	3,90
with water/soda	0,5 l	4,80

BEVERAGES FROM SCHWEPPEES

Bitter Lemon	0,2 l	3,60
Tonic Water	0,2 l	3,60
Russian Wild Berry	0,2 l	3,60

SKIWASSER

Raspberry syrup with water/soda	0,3 l	2,70
Raspberry syrup with water/soda	0,5 l	3,60

ELDERFLOWER

Elderflower syrup with water/soda	0,3 l	2,70
Elderflower syrup with water/soda	0,5 l	3,60

MILK	0,25 l	2
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CARAFE WATER	1,0 l	1,50
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GRAPE JUICE 100% DIRECT JUICE FROM HAGN WINERY

Grape juice white or red pure	0,2 l	4,20
Grape juice with water/soda	0,3 l	4,50
Grape juice with water/soda	0,5 l	5,20

Where it comes from

We attach great importance to the origin and quality of our products and therefore source them mainly from Austria and the surrounding area.

EGGS

Bio farmer Marxen, Westendorf, Österreich

BREAD & BAKERY

Home-made from Christof

Bakery Hirzinger, Brixen im Thale, Österreich

MEAT

Butcher shop Knauer, Brixen im Thale, Österreich

Transgourmet, Wörgl, Österreich

FISH

Transgourmet, Wörgl, Österreich

Bierbichler, Stephanskirchen, Österreich

Kröswang, Grieskirchen, Österreich

Cold starters

BRUSCHETTA

Pumpkin chutney, smoked tuna, rucola

A, D, M, O

17,50

TATAR OF BEETROOT

VEGETARIAN

WITH GOAT CHEESE CREME

Tatar of beetroot, goat cheese creme,
caramelised walnuts

G, H, M

12,50

CARPACCIO OF SMOKED ROAST BEEF

Horseradish dip, pickled red onion, parsley



G, M

17,50

SMALL MIXED SALAD FROM BUFFET

Please do not refill!

G, H, L, M

7

There's nothing like good bread!

THAT'S WHY WE RECOMMEND OUR BASKET AT THE BEGINNING
WITH HOME-BAKED BREAD AND SPREAD.

3,90 p.p.

Warm starters

MINI-YEAST DUMPLING FILLED WITH PORK BELLY 2 pieces of mini-yeast dumpling with crunchy pork belly, soya-sauce-glasur, carrot-red cabbage-salad	A, F, N, R	14,50
MINI-YEAST DUMPLING FILLED WITH PULLED CHANTERELLES 2 pieces of mini-yeast dumpling with pulled chanterelles, soya-sauce-glasur, carrot-red cabbage-salad	A, F, N, O	14,50
MINI-YEAST DUMPLING DUO One each of the above, soya-sauce-glasur, carrot-red cabbage-salad	A, F, N, O	14,50
PRAWNS PAN Prawns, garlic butter, cherry tomatoes, champignons	B, G	19,50

Soups

BOUILLON OF BEEF with sliced pancakes and chives	A, C, G, L	6,50
with Zillertaler Pressknödel (typical dumplings for the Zillertal) and chives	VEGETARIAN A, C, G, L	8,50
FRENCH ONION SOUP with cheesy toasted bread	A, F, G, L, O	8,50

We are happy to serve our soups
with vegetable bouillon on request!

VEGETARIAN

Main courses

FILET OF SEA BASS	A, D, G, L	26
Celery-potato-puree, lemon butter, roast mushrooms		
FILET OF CHAR	D, L	26,50
Crunchy potato crust, vegetables prepared in the pan		
SURF & TURF	A, B, G	41
Filet of local beef (160 g), 2 pieces prawns, hashed brown potatoes or potato wedges, sour cream sauce		
PULLED PORK BURGER 	A, C, G, L, M	21
Home-made burger pan, smoked pulled pork, coleslaw, roast onions, barbecue-sauce, potato wedges, sour cream sauce		
HALLOUMI BURGER 	A, C, G, M	20
Home-made burger pan, halloumi, salad, caramelised onions, honey-mustard-sauce, potato wedges, sour cream sauce		

Salads

LARGE MIXED SALAD FROM BUFFET	G, H, L, M	9
with king prawns	B, G, H, L, M	4,50 per piece
with lady steak (approx. 140 g)	G, H, L, M	24,50
with Pressknödel (typical Tyrolean dumpling), sour cream sauce 	A, C, G, H, L, M	18

Typical Austrian main courses

ROAST ONION BEEF	A, C, G, L	27,50
Saddle of beef medium, brown jus, roast onions, spaetzle		
FARMER'S CORDON BLEU OF PORK	A, C, G	22
Filled with bacon and tilsiter, french fries or parsley potatoes		
ESCALOPE "VIENNESE STYLE" OF PORK	A, C, G	18,50
French fries or parsley potatoes		
VENISON RAGOUT FROM THE LEG	A, C, G, L, O	26,50
Red cabbage, cranberry jam, spaetzle		
CHEESE SPAETZLE	VEGETARIAN	A, C, G
Roast onions, chives		
SPINACH DUMPLINGS (30 minutes waiting time)	VEGETARIAN	A, C, G
2 pieces of home-made spinach dumplings, brown butter, parmesan		
VEGETABLE GROESTEL	VEGETARIAN	C, L
Hashed brown potatoes, roast vegetables, fried egg (without fried egg - vegan)		

Desserts

CHOCOLATE-SOUFFLÉ MEDIUM (15 minutes waiting time)	A, C, F, G, H	11
Chocolate-soufflé with liquid centre, ice cream of roasted almonds		
SPECULATIUS-BAKED APPLE-TIRAMISU	A, C, G, H	10
Speculatus crumbs, mascarpone cream, cinnamon apples		
VANILLA PARFAIT (MINI DESSERT)	C, G, H	6
Caramel sauce, caramelized walnuts		
HOME-MADE ICE CREAM AND SORBET	Allergens	3
Ask about our current varieties. Price per ball		upon request
HEISSE LIEBE	C, G	9
3 scoops of vanilla ice cream, warm raspberries, whipped cream		
COUP DANMARK	C, G	9
3 scoops of vanilla ice cream, warm chocolate sauce, whipped cream		
AFFOGATO	C, G	5,50
1 scoop of vanilla ice cream, espresso		

*„Ice cream has very few vitamins,
so you have to eat quite a lot of it.“*

Liquid desserts

SCHNAPS FROM THE ZIEPL FARMER

Obstler	2 cl	4,50
Williams pear	2 cl	4,50
Apricot	2 cl	6,20
Plum	2 cl	5,50
Cherry	2 cl	5,50

LIQUEUR

Chocolate-egg-liqueur	2 cl	3,60
Gozio Amaretto	2 cl	3,60
Baileys	2 cl	3,90
Averna	2 cl	4,50
Ramazotti	2 cl	3,50

GRAPPA

Grappa Pinot-Riesling (O)	2 cl	4,20
Pinot and Riesling grapes - fruity, soft and slightly spicy flavour.		
Grappa Nebbiolo Del Piemonte (O)	2 cl	4,20
Nebbiolo Piemonte grape variety - very soft and elegant flavour.		
Poli Grappa Sarpa Oro di Barrique (O)	2 cl	4,50
Merlot and Cabernet grape varieties - round texture, exotic fruit notes, bourbon vanilla.		

Warm beverages and & whiskeys

WARM BEVERAGES

Cup of coffee		3,50
Espresso		3
Cappuccino (G)		4,30
Latte Macchiato (G)		4,30
Latte Macchiato with baileys/amaretto (G)		7,30
Irish Coffee (G, O)		7,30
Hot chocolate with whipped cream (G)		4,50
Hot chocolate with rum (G)		6,50
Cup of Ronsefeld tea		3,50
Cup of tea with rum		5,50

WHISKEYS

Bowmore 12 years (O)	4 cl	9
Bowmore 15 years (O)	4 cl	10
Bowmore 18 years (O)	4 cl	12
Chivas Regal 12 years (O)	4 cl	7,90
Four Roses (O)	4 cl	7,90
Ballantines Finest Blended (O)	4 cl	7,90
Jack Daniels Old No. 7 (O)	4 cl	7,90
Southern Comfort (O)	4 cl	6,30

Brandys & rum

BRANDYS/COGNACS

Hine Brandy Homage (O)	2 cl	6,50
Remy Martin (O)	2 cl	6,50

RUM

Bacardi	4 cl	7
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enjoy

