

**“GOOD FOOD DOESN'T NEED MUCH –
JUST FRESH INGREDIENTS, PASSION, AND
PEOPLE TO SHARE IT WITH.**

WELCOME TO OUR RESTAURANT.”

– Benjamin, Head Chef

STARTERS

④ **HOMEMADE SPRING ROLLS 9,9**

filled with vegetables | sweet & sour salad | two kinds of dip

METZGERWIRT BEEF TATARE 19,9

marinated tomatoes | pickled onions | basil mayonnaise

④ **BREADED CAMEMBERT 12,9**

pomegranate salad | Chutney

BEEF TENDERLOIN CARPACCIO 19,9

pickled pumpkin | parmesan | rocket | parsley oil

④ **GREEN SALAD 4,9**

iceberg lettuce | lamb's lettuce | vinaigrette

④ **WIRTSHAUS SALAD 5,9**

homemade salads | mixed leaf salad | house dressing

④ **POTATO & LAMB'S LETTUCE SALAD 5,9**

warm potatoes | vinaigrette

SOUPS

RICH BEEF BROTH 6,9

cheese dumpling or sliced pancake strips

④ **CREAMY PUMPKIN SOUP 7,9**

pumpkin seeds | styrian pumpkin seed oil

MAIN COURSES

SALAD BOWL

various homemade salads | house dressing | garlic bread

- ⑤ + with baked nutmeg squash | chive dip 18,9
- + with breaded chicken breast strips | cranberries 19,9
- + with grilled prawns | herb butter 21,9
- + with breaded salmon trout | tartar sauce 23,9
- + with seared beef fillet strips | herb butter 23,9

VENISON BURGER 21,9
venison patty | camembert | cranberry mayo | lamb's lettuce | french fries

⑤ **CAMEMBERT BURGER** 18,9
fried camembert | cranberry mayo | lamb's lettuce | french fries

„METZGERWIRT SCHNITZEL“ - PORK 22,9
filled with mushrooms, bacon & cheese |
Parsley potatoes | cranberries | lemon

VIENNESE-STYLE PORK SCHNITZEL 18,9
parsley potatoes | cranberries | lemon

ROAST BEEF WITH CRISPY ONIONS 24,9
bacon green beans | roasted potatoes | crispy fried onions

PAN-FRIED SALMON TROUT FILLET 27,9
pumpkin risotto | rocket

⑤ **PUMPKIN DUMPLINGS** 18,9
sage butter | parmesan

OUR TAGLIATELLE SPECIALITIES

- ⑤ + tomato sauce | mozzarella | basil pesto 16,9
- + pan-fried prawns | white wine tomato sauce 21,9
- ⑤ + creamy truffle sauce | rocket | parmesan 19,9
- ADD BEEF FILLET STRIPS 8

STEAKS

- + 180 g Lady Steak – Beef Tenderloin 33
- + 200 g Chili Steak – Beef Tenderloin 36,9
- + 250 g Beef Striploin Steak 29,9
- + 300 g Centre-Cut Beef Tenderloin 55

SIDES

- + Grilled vegetables 4,5
- + Bacon green beans 4,5
- + Wedges or French Fries 4,5
- + Pepper sauce 3,5
- + 3 pieces of Prawns 7,9

METZGERWIRT RECOMMENDATION:

FLAVOURED FRIES

- + truffle oil | parmesan 6,9
- + spicy Chili 6,5

SAUCES

- truffle mayo 2
- spicy mayo 1,5
- basil Creme 1,5
- chives dip 2

DESSERTS

BLUEBERRY „NOCKEN“ 10,9
vanilla ice cream

DARK CHOCOLATE MOUSSE 9,5
marinated strawberries |
white chocolate & tonka bean ice cream

SMALL CHOCOLATE MOUSSE 4,5
with fresh fruit

ICE CREAM CRÊPE 8,5
vanilla ice cream | chocolate sauce |
sliced almonds | whipped cream

APRICOT CRÊPE 6,9
homemade apricot jam | whipped cream

APPLE OR CURD STRUDEL 5,5
with vanilla sauce or vanilla ice cream +1,8
with whipped cream +1,0

PINZGAU CHEESE BOARD 11,9
fig mustard | dark rye bread

AFFOGATO 5,9
espresso | vanilla ice cream

MAIN COURSES & DESSERTS

THE 14 ALLERGENES

ALLERGEN INFORMATION ACCORDING TO THE CODEX
RECOMMENDATION
(according to the Austrian Chamber of Commerce recommendation)

As we prepare all dishes fresh for you using only high-quality products without additives, we know exactly which ingredients our meals contain. We are happy to provide information regarding any allergens that may be present. Please feel free to ask our service staff.

- A – Cereals containing gluten and products thereof
- B – Crustaceans and products thereof
- C – Eggs from poultry and products thereof
- D – Fish and products thereof (except fish gelatin)
- E – Peanuts and products thereof
- F – Soybeans and products thereof
- G – Milk from mammals and dairy products (including lactose)
- H – Tree nuts and products thereof
- I – Celery and products thereof
- J – Mustard and products thereof
- K – Sesame seeds and products thereof
- L – Sulphur dioxide and sulphites
- M – Lupin and products thereof
- N – Molluscs such as snails, mussels, squid, and products thereof

REGIONALITY

Our suppliers stand for freshness, quality, and flavor. This allows our kitchen team to serve you high-quality dishes prepared with carefully selected ingredients from the region.

FISH

Arctic char, trout, and salmon trout from Werfen (Rainer Fish Farm)

MEAT

Beef and pork from our local butcher Urban in St. Johann
Chicken and corn-fed chicken from Wech, Carinthia

POTATOES

"Eachtling" potatoes from the Lungau region

EGGS

Organic free-range eggs

PONGAU GAME

Locally sourced game from the forests of the Pongau region, supplied by our local butcher Urban in St. Johann.

TREAT YOUR LOVED ONES TO A SPECIAL GIFT

4-Star Comfort and Well-Being

Would you like to bring joy to your loved ones but have no gift idea? Our gift vouchers are available at the reception desk or can be purchased online via our website.

We hope you enjoy gifting unforgettable moments!

BREAKFAST AT HOTEL METZGERWIRT

DAILY 7am - 10am

Reservation requests: 06415/ 74 140

