



Restaurant Glockenstuhl

Menu

Aperitif

APEROL SPRITZ	7,20	PORTWEIN (O)	
Aperol, prosecco, soda, orange		white	4,80
		red	4,80
LILLET WILD BERRY	7,20		
Lillet Blanc, Schweppes Wildberry, berries		GIN TONIC	
		Hendricks Gin + Schweppes Tonic Water	10
HUGO	7,20	Elephant Gin + Schweppes Tonic Water	13
Elderflower syrup, prosecco, soda, mint, lemon		Le Tribute Gin + Le Tribute Tonic Water	15
CAMPARI		GIN TONIC (non-alcoholic)	6,50
with soda	4,50	Siegfried Wonderleaf non-alcoholic, Schweppes Tonic Water, orange	
with orange juice	5,50		
MARTINI BIANCO	4,50	WILD BERRY DREAMS (non-alcoholic)	5,50
		Schweppes Russian Wild Berry, soda, mint, berries	
GLASS PROSECCO			
pure	4,20		
with elderflower syrup	4,40		

Beer & house wines

BEER

Wildbräu from the barrel	0,33 l	3,60
Wildbräu from the barrel	0,5 l	4,80
Wildbräu wheat beer	0,5 l	5,00
Wildbräu wheat beer non-alcoholic	0,5 l	5,00
Stiegl beer non-alcoholic	0,33 l	3,60
Stiegl shandy beer grapefruit	0,33 l	3,70
Stiegl shandy beer lemon	0,33 l	3,70
Sour shandy beer	0,3 l	3,60
Sour shandy beer	0,5 l	4,80

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

Non-alcoholic beverages

LEMONADES IN BOTTLES

Coca-Cola, Coca-Cola Zero,	0,33 l	3,80
Sprite, Fanta, Spezi, Almdudler, Iced-tea		

MINERAL WATER MONTES

small	0,33 l	3,60
large	0,75 l	6,00

FRUIT JUICES FROM RAUCH

Orange, apple, multi-vitamin, 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	3,40
Tonic Water	0,2 l	3,40
Russian Wild Berry	0,2 l	3,40

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	2,00
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CARAFE WATER

1,0 l	1,50
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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

Riedhart, Wörgl, Österreich

FISH

Riedhart, Wörgl, Österreich

Bierbichler, Stephanskirchen, Österreich

Kröswang, Grieskirchen, Österreich

Cold starters

CARPACCIO OF SMOKED ROASTBEEF



Thin sliced smoked roastbeef,
horseradish dip, pickled red onions

G

15,90

TATAR OF BEETROOT WITH GOAT CHEESE CREME

VEGETARIAN

Tatar of beetroot, goat cheese creme, caramelised walnuts

G, H, M

10,50

CARPACCIO OF SMOKED CELERY



Smoked celery, Henkele (raw ham of beef),
lettuce-orange-pesto, filets of orange

L

15,90

SMALL MIXED SALAD FROM BUFFET

Please do not refill!

G, H, L, M

6,20

There's nothing like good bread!

THAT'S WHY WE RECOMMEND OUR BASKET AT THE BEGINNING
WITH HOME-BAKED BREAD AND TWO KINDS OF SPREADS.

3,00 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	12,90
MINI-YEAST DUMPLING FILLED WITH PULLED CHANTERELLES VEGAN 2 pieces of mini-yeast dumpling with pulled chanterelles, soya-sauce-glasur, carrot-red cabbage-salad	A, F, N	12,90
MINI-YEAST DUMPLING DUO 1 mini-yeast dumpling with crunchy pork belly, 1 mini-yeast dumpling with pulled chanterelles, soya-sauce-glasur, carrot-red cabbage-salad	A, F, N	12,90
PRAWNS PAN Prawns, garlic butter, cherry tomatoes, champignons	B, G	17,90

Soups

BOUILLON OF BEEF

with sliced pancakes and chives

A, C, G, L

5,90

with Zillertaler Pressknödel (typical dumplings for the Zillertal)
and chives

A, C, G, L

7,50

FRENCH ONION SOUP

with toast gratinated with cheese

A, C, G, L, O

7,50



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

VEGETARIAN



„Food is love that you can see and taste.“

Main courses

FILET OF SEA BASS	D, G	23,50
Parsnip puree, lemon butter, roast mushrooms		
FILET OF CHAR	A, D	23,50
Crunchy potato crust, vegetables prepared in the pan		
SURF & TURF	B, G	37
Filet of local beef (160 g), 2 pieces jumbo-prawns, baked potato or potato wedges, sour cream sauce		
PULLED PORK BURGER 	A, G, F, M	19
Home-made burger pan, smoked pulled pork, coleslaw, roast onions, barbecue-sauce, potato wedges, sour cream sauce		
VEGETARIAN BURGER 	A, G, F, M	18
Home-made burger pan and patty, coleslaw, roast onions, potato wedges, sour cream sauce		

Typical Austrian main courses

ROAST ONION BEEF Saddle of beef medium, brown jus, roast onions, spaetzle	A, L, O	25
FARMER'S CORDON BLEU OF PORK Filled with bacon and tilsiter, french fries or parsley potatoes, cranberry jam	A, C, G	19,90
ESCALOPE "VIENNESE STYLE" OF PORK French fries or parsley potatoes, cranberry jam	A, C, G	16,90
VENISON RAGOUT FROM THE LEG Red cabbage, cranberry jam, spaetzle	A, C, O	23,90
CHEESE SPAETZLE VEGETARIAN Roast onions, chives	A, C, G	11,90
SPINACH DUMPLINGS (30 minutes waiting time) VEGETARIAN 2 pieces of home-made spinach dumplings, brown butter, parmesan	A, C, G	13,90

Desserts

ICED COFFEE Coffee parfait, Baileys, Cantuccini	C, G, H	7,50
CHOCOLATE-SOUFFLÉ MEDIUM (15 minutes waiting time) Chocolate-soufflé with liquid centre, ice cream of roasted almonds	A, C, G, H	9,90
SMALL CURD DUMPLINGS Small curd dumplings, crumbs of speculatus, ragout of plums	A, C, G, H, O	8,90
HOME-MADE ICE CREAM AND SORBET Ask about our current varieties. Price per ball	C, G, H	2,50
RUM & CHOCOLATE 4 cl Angostura 1787 Rum, 2 pieces of home-made pralines	G, H	8,90



*„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	2,80
Cappuccino (G)	4,00
Latte Macchiato (G)	4,20
Latte Macchiato with baileys/amaretto (G)	7,00
Irish Coffee (G, O)	7,00
Hot chocolate with whipped cream (G)	4,30
Hot chocolate with rum (G)	6,30
Cup of Ronefeld tea	3,50
Cup of tea with rum	5,50

WHISKEYS

Bowmore Legends (O)	4 cl	7,60
Bowmore 12 years (O)	4 cl	8,00
Bowmore 15 years (O)	4 cl	8,50
Bowmore 18 years (O)	4 cl	10,00
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

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

RUM

Angostura Caribbean Rum 1787	4 cl	7,00
Bacardi	4 cl	7,00