

Starters

- Salad from buffet* 🌿 € 7,20
- Smoked filet of trout* (Mattersdorfer - Wernberg) € 13,80
on colorful salad variation with fruits, yogurt herb dressing
with roasted farmers bread
- Fried sheep cheese wrapped in bacon* € 13,80
on leaf salad variation and roasted garlic Ciabatta
- Carpaccio of beef* from local beef **new** € 15,80
on arugula, refined with truffle oil, shaved Parmesan and capers
served with roasted garlic Ciabatta

Delicious soups

- Today's soup*
ask our service staff € 5,80
- Bouillon of beef or vegetables* 🌿 € 5,80
with fried batter pearls, noodles or sliced pancakes
- Tomato cream soup* 🌿 € 6,80
with whipped cream and basil croutons
- Bouillon of beef* € 6,80
with bacon- and cheese dumpling
- Wild mushroom soup* 🌿 € 7,20
with fresh parsley and toasted rye bread chips

🌿 For vegetarians we serve a bouillon of vegetables instead of a bouillon of beef




Crispy & Light

Mountaineer's Salad € 17,80

Grilled chicken breast on a bed of mixed leaf salad, with goat cheese, figs and roasted walnuts, with honey-lemon dressing served with roasted Mallnitz farmhouse bread

King Prawns salad king prawns fried in sweet chili sauce € 22,80

on colorful salad with cherry tomatoes, sheep cheese and balsamico dressing, with roasted garlic Ciabatta

Smoked tofu and grilled vegetables duet (vegan)  **new** € 16,80

served with roasted steak potatoes and homemade basil tomato sauce

Golden Turmeric Risotto (vegan)  **neu** € 16,80

with a variety of vegetables and beech mushrooms refined with creamy coconut milk and fresh arugula

Eggerhofs Steak Salad **new**

Slices of local beef steak with pink peppercorn and herb butter on a bed of mixed greens with arugula, cherry tomatoes and bell pepper strips topped with sun-dried tomatoes and shaved Parmesan cheese

with rump steak (160g) € 23,80 / with filet steak (160g) € 28,80

From brook, lake and sea

Fried fillet from carinthian trout (Kärnten Fisch - Feld am See) € 23,80

with melted herb butter, parsley potatoes, glazed root vegetable with herbs and horseradish cream

Wild salmon € 23,80

on lime-parsley Pesto, Pappardelle with saffron sauce and confit cherry tomatoes

Grilled fillet of carinthian Char (Kärnten Fisch - Feld am See) **new** € 25,80

on beetroot risotto with a duet of caramelized carrots and broccoli

Duett from carinthian fish (Kärnten Fisch - Feld am See) € 25,80

fried fillets of carinthian char and trout with herb butter sauce, parsley potatoes and roasted zucchini



Typical dishes from the region

Original cheese spätzle in the pan 🌿 € 17,80

Homemade spaetzle with mountain cheese and roasted onions
with salad from buffet

Carinthian Gröstl € 17,80

Roasted potatoes, bacon, onions and pieces of roast pork
with a fried egg and salad from the buffet

Vegetable Gröstl 🌿 € 17,80

Roasted potatoes, seasonal vegetables, onions
with fried egg and salad from the buffet

Roast pork shank

with juice, horseradish, mustard, sauerkraut and bread dumplings
the half (for 1 person)

€ 20,80

the whole (for 2 person)

€ 39,80

A Carinthian "G'schichtl" (story):

*Carinthian noodles are stuffed dumplings which are sealed with a special technique,
called "Krendeln".*

An old tradition in Carinthia says: "A Madl, des net krendeln kann, des kriagt kan Monn".

*It means, that a girl gets no husband if she cannot make this noodles
and this will be checked before a wedding.*

Variety of Carinthian noodles 🌿 € 19,80

3 different noodles filled with mushrooms, tomato-mozzarella
and spinach, with parmesan, on braised leek rings and salad from buffet

Kasnudeln/ Carinthian noodles 🌿 € 17,80

with curd-potato-mint filling,
roasted and sprinkled with Parmesan cheese and salad from buffet

Fleischnudeln/ Carinthian noodles € 17,80

with smoked meat filling and sauerkraut and bacon cracklings



Escalope & Co

Escalope "Vienese style"

with french fries, cranberries, Ketchup or Mayonnaise
from pork € 17,80 / from Chicken € 19,80

Wood cutters steak

Grilled pork loin steak with grilled onions and bacon
Served with hash browns and barbecue sauces

€ 19,80

Cordon bleu „Tauern Alpin“

Escalope filled with bacon and mountain cheese,
with parsley potatoes and cranberries

€ 19,80

Chicken breast

filled with dried tomatoes and Camembert
on basil sauce, with Pappardelle and arugula

€ 22,80

Traditional roastbeef with onion sauce

with fried onions, roast potatoes and green beans with bacon

€ 26,80

For our little guests

Simba Sausage with french fries



€ 7,80

Pinocchio Spaghetti "Bolognese"

small
large



€ 7,80
€ 11,80

Nemo Deep fried fish fingers with potatoes



€ 9,20

Heidi "Cheese Spätzle" with fried onions



€ 9,20

Paw Patrol Escalope "Viennese style" with french fries



€ 11,80

Tumpfi Grilled chicken breast with rice



€ 11,80

Snowy Chicken filet deep fried with potato wedges



€ 11,80



Steak Specialities

Mixed Grill chickenbreast, Sirloin of pork and beef € 25,80
with herb butter, fried bacon, vegetable skewer, french fries, onion rings and barbecue sauces

Rump Steak from local beef (Sirloin)
with Chefsauce (BBQ-Bourbon-Amaretto)
fried potatoes in rosemary butter and mediterranean vegetables
Ladiescut 180g € 26,80 / Gentlemenscut 280g € 32,80

Rib Eye Steak from local beef **new** € 34,80
300g, with homemade chimichurri sauce
served with sea salt potatoes fried in olive oil
and Mediterranean grilled vegetables with balsamic vinegar

Filetsteak of local beef (Tenderloin)
on Pepper Sauce with Cognac
with homemade potato wedges and Mediterranean grilled vegetables
Ladiescut 180g € 35,80 / Gentlemenscut 240g € 42,80

Chateaubriand (for 2 Person) € 82,80
Double beef tenderloin (480g)
flaméed and sliced in front of your guests, with Pappardelle,
hash browns, potato wedges, grilled bacon mushrooms,
Mediterranean vegetables and Chefsauce (BBQ-Bourbon-Amaretto)

Chef's Selection – Steakplatte Eggerhof (for 2 Person) € 82,80
Rump steak 200g, fillet steak 200g, rib eye 300g
A selection of the finest premium steaks – our kitchen team's recommendation
served with roasted potatoes in rosemary butter, crispy onion rings, hash browns,
Mediterranean grilled vegetables, peppercorn sauce with cognac & chimichurri sauce

Choose your cooking level:

Rare – fried hot and short, inside still raw

Medium rare - medium raw, very 'juicy meat "in the core, still raw

Medium – half done, in the core still "juicy meat"
and has a brown, crispy crust

Medium well - pink - almost done in the core, with clear meat
juice

*Since we pay attention to origin and freshness in the quality
of our meat, we ask for your understanding, if your desired
steak is not in stock at the moment.*



Sweet Dishes and Desserts

<i>Apple Strudel</i> with wipped cream	€ 5,40
with vanilla sauce and wipped cream	€ 7,40
with vanilla ice and wipped cream	€ 7,40

<i>Caramel Cheesecake</i>	€ 7,40
with warm cherry ragout and wipped cream	

<i>Carinthian "Reindling Parfait"</i>	€ 7,40
with honey cinnamon sauce and wipped cream	

<i>Chocolate Brownie</i>	€ 7,80
with warm wildberries, vanilla ice and wipped cream	

<i>Pancake with vanilla icecream</i> (2 pcs)	€ 8,80
almonds, wipped cream and chocolate sauce	

Our sundaes

<i>Kasperl</i> vanilla- and strawberry icecream	€ 5,00
with wipped cream, cone hat and Smarties	

<i>Icecream variation</i>	€ 6,60
3 balls of your choise with wipped cream	

<i>Coupe Dänemark</i> vanilla icecream with almonds and wipped cream	€ 7,80
topped with warm chocolate	

<i>Hot Love</i> vanilla icecream with wipped cream	€ 8,80
topped with warm marinated raspberries	

<i>Coupe Nuts with a shot</i>	€ 9,20
walnut- pistachio- and chocolate icecream	
with wipped cream, nuts, chocolate sauce and a shot of Amaretto	

we offer:

lemon	walnut	<i>per ball</i>	€ 2,10
vanilla	pistachio	<i>wipped cream</i>	€ 0,90
strawberry	chocolate		

