



*Welcome to the Holunderhof
where hospitality is a tradition!*

Since 2012, our hotel has been run by the Oberegger family with a lot of heart and passion. Carin Oberegger, originally from the Netherlands, has reopened this special hotel together with her husband Hansl from Gaimberg. Her sons also support the hotel with passion.

Since this year, head chef Peter Oberzaucher has enriched our kitchen team with his creative finesse, while his wife, head waitress Klarisa Oberzaucher, and their son Dominik ensure smooth service with warmth and professionalism. Enjoy not only the breathtaking surroundings, but also the familiar atmosphere and culinary delights that will make your stay unforgettable.



STARTERS

Baked Goat's Cheese in a Crispy Potato Coating [C G H O] € 14,00

Plucked Salads / Caramelised Grapes /
Raspberry and Walnut Vinaigrette

Duo of Smoked Fish [C D G O] € 15,00

Rösti / Baby Spinach / Smoked Salmon and Trout /
Mascarpone / Marinated Fennel

Thai Chicken Tortilla [A E F G N O] € 14,50

Lettuce Chiffonade / Cornfed Chicken Leg / Tomato /
Cucumber / Spicy Peanut Sauce / Creme Fraîche

Salad „Holunderhof“ with Elderflower Dressing [A C G H M O] € 13,00

Lettuce / Cucumber / Tomato / Avocado / Pear /
Black Walnuts / Parmesan / Croutons

Small mixed Salad [C M O] € 7,00

Lettuce / Tomato / Cucumber / House Dressing

SOUPS

Beef Broth [A C G L] € 8,00

Mushroom Semolina Dumplings / Chives

Creamy Basil Soup with Saffron [A G O] € 8,50

Black Bread Chip / Cinnamon

Tom Kha Gai Soup [F L N O] € 9,00

Chicken / Shiitake Mushrooms / Baby Spinach / Coconut Milk / Curry



FISH

Roasted Prawns [A B C G L N O] € 29,00

Black Linguine in Lobster Sauce / Spring Onion / Sesame Crisp

Whole Roasted Sole [A D G O] € 32,00

Broccoli / Stewed Tomatoes / Chanterelle Risotto /
Herb and Lime Butter

Poached Catfish Fillet [A D G L O] € 26,00

Bulgur / Red Pointed Pepper / Apple / Curry Foam

MEAT

Wiener Schnitzel of Veal [A C O] € 26,00

or **Wiener Schnitzel of Pork** € 20,00

Parsley Potatoes / Cranberries / Lemon

Beef Tenderloin / [C G L M O] € 42,00

T-Bone Steak of Veal [C G L M O] € 42,00

Creamy Pepper Sauce or Café de Paris Butter

Crispy Potato Wedges / grilled Vegetables

Pink Roasted Duck Breast [A C G L O] € 26,50

Cranberry and Apple Red Cabbage / Schupfnudeln / Fruit Tea Sauce

Roasted Slices of Veal Liver (Tyrolean Style) [G L O] € 26,00

Onion and Bacon Sauce / Potato Mousseline /
Caramelised Apple Slices / Broccoli

Tender Grilled Beef with Onion Sauce [A C G L O] € 28,00

Egg Spaetzle / Bacon wrapped Beans / Fried Onion

VEGETARIAN

East Tyrolian Schlipfkrapfen (9 Pieces) [A C G M O] € 20,00

Nut brown Butter / Parmesan Cheese / Chives / Small Salad

Vegetable Thai Curry [F O P] € 22,00

Grilled Vegetables / Chickpeas / Rice / Herb Salad



SWEET FINISH

Homemade Creamcheese Strudel [A C G O] Vanilla Sauce	€ 9,00
Pistachio Creme Brulé [C G H] Wild Berries	€ 10,50
Homemade Kaiserschmarrn [A C G O] Plum Compote	€ 12,00
Sorbet Variation (Elderflower, Cassis, Passion Fruit) Wild Berries	€ 9,50
Selection of Austrian Cheese Specialities [A G H O] Grapes, Nuts, Fig Chutney, Spelt Cracker	€ 12,00
Affogato [C G] Espresso / Vanilla Ice Cream	€ 5,50

KIDS MENU

Frittaten Soup [A C G L] with French Fries	€ 5,50
Wiener Schnitzel of Pork [A C O] with French Fries	€ 11,80
Cevapcici (3 Pieces) [A G L O] Rice / brown Sauce	€ 10,00
Spaghetti Bolognese [A C G L O] with French Fries	€ 10,50
Fish Fingers (5 Pieces) [A C O] with French Fries	€ 9,90
4 Schlipfkrapfen [A G]	€ 7,80



ALLERGENS

ALFI® Legend EU-Allergengroups - Allergencode			
Gluten	A	Nuts	H
Crustaceans	B	Celery	L
Egg	C	Mustard	M
Fish	D	Sesame	N
Peanuts	E	Sulfites	O
Soy	F	Lupines	P
Milk and Lactose	G	Molluscs	R

We would like to point out that some drinks contain allergens!

The nibbles at the bar may also contain allergens.

Peanuts **E**

Pretzel sticks **A N G**

Cheese biscuits **A G C H N**