

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 [CGHO] Plucked Salads / Caramelised Grapes / Raspberry and Walnut Vinaigrette	€ 14,00
Duo of Smoked Fish [CDGO] Rösti / Baby Spinach / Smoked Salmon and Trout / Mascarpone / Marinated Fennel	€ 15,00
Thai Chicken Tortilla [AEFGNO] Lettuce Chiffonade / Cornfed Chicken Leg / Tomato / Cucumber / Spicy Peanut Sauce / Creme Fraîche	€ 14,50
Salad "Holunderhof" with Elderflower Dressing [ACGHMO] Lettuce / Cucumber / Tomato / Avocado / Pear / Black Walnuts / Parmesan / Croutons	€ 13,00
Small mixed Salad [C M O] Lettuce / Tomato / Cucumber / House Dressing	€7,00
SOUPS	
Beef Broth [ACGL] Mushroom Semolina Dumplings / Chives	€8,00
Creamy Basil Soup with Saffron [AGO] Black Bread Chip / Cinnamon	€ 8,50
Tom Kha Gai Soup [FLNO] Chicken / Shii Take Mushrooms / Baby Spinach / Coconut Milk / Curry	€9,00



FISH

Roasted Prawns [ABCGLNO] Black Linguine in Lobster Sauce / Spring Onio		€ 29,00
Whole Roasted Sole [ADGO] Broccoli / Stewed Tomatoes / Chanterelle Ris Herb and Lime Butter		€ 32,00
Poached Catfish Fillet [ADGLO] Bulgur / Red Pointed Pepper / Apple / Curry Fo		€ 26,00
MEAT		
Wiener Schnitzel of Veal [A C O] or Wiener Schnitzel of Pork Parsley Potatoes / Cranberries / Lemon		€ 26,00 € 20,00
Beef Tenderloin / [CGLMO] T-Bone Steak of Veal [CGLMO] Creamy Pepper Sauce or Café de Paris Butt Crispy Potato Wedges / grilled Vegetables	•	€ 42,00 € 42,00
Pink Roasted Duck Breast [ACGLO] Cranberry and Apple Red Cabbage / Schupfnu		€ 26,50
Roasted Slices of Veal Liver (Tyrolean Style Onion and Bacon Sauce / Potato Mousseline Caramelised Apple Slices / Broccoli	•	€ 26,00
Tender Grilled Beef with Onion Sauce [A C G Egg Spaetzle / Bacon wrapped Beans / Fried C		€ 28,00
VEGETARIAN		
East Tyrolian Schlipfkrapfen (9 Pieces) [A C o Nut brown Butter / Parmesan Cheese / Chives	-	€ 20,00
Vegetable Thai Curry [FOP] Grilled Vegetables / Chickpeas / Rice / Herb S		€ 22,00



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 [ACGO] Plum Compote	€ 15,00
Homemade Carrot Cake [A C G H]	€ 5,50
Sorbet Variation "Holunderhof" (Duo of Elderflower, Passion Fruit) with Wild Berries	€9,50
Selection of Austrian Cheese Specialities [AGHO] 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]	€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]	€ 10,50
Fish Fingers (5 Pieces) [A C O] with French Fries	€ 10,50 € 9,90



ALLERGENS

ALFI® Legend EU-Allergengroups - Allergencode				
Gluten	Α	Nuts	Ι	
Crustaceans	В	Celery	Ь	
Egg	С	Mustard	Μ	
Fish	D	Sesame	Ν	
Peanuts	E	Sulfites	0	
Soy	F	Lupines	Р	
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