



*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.

Enjoy not only the breathtaking surroundings, but also the familiar atmosphere and culinary delights that will make your stay unforgettable.



STARTERS

Beef Tartare [A C M] Marinated Arugula / Radish / Dijon Mustard-Mayo / Toast	€ 23,00
Slow Cooked Salmon Fillet [D G] Creamy Cauliflower / Preserved Lemon / Pea Shoots	€ 19,00
Creamy Burrata [E F] Apricot / Duo of Pumpkin / Rye Cracker	€ 16,00
Salad „Holunderhof“ with Gorgonzola Dressing [A C D G M] Lettuce / Cucumber / Tomato / Avocado / Peach / Pine Nuts / Parmesan / Croutons	€ 15,00
With Breaded Chicken Strips [A C]	€ 11,00
With Prawns [B]	€ 16,00
Small Mixed Salad [C M O] Lettuce / Tomato / Cucumber / House Dressing	€ 7,50

SOUPS

Beef Broth [A C G L M] Cheese Dumplings or Spleen Toast / Chives	€ 8,00
Creamy Yellow Carrot and Vadouvan Soup [B G H L M] Prawns	€ 10,50
Watermelon and Tomato Gazpacho Gin / Mint	€ 8,00



FISH

Roasted “Ras el Hanout” Prawns [B G O] Passion Fruit Risotto / Baby Carrots / Maple Syrup	€ 30,00
Panfried Turbot Fillet [D G L O] Turnip Cabbage / Tarragon / Chamomile Foam	€ 33,00
Grilled Local Trout Fillet [D G L O] Potato-Horseradish Mash / Wild Broccoli / Smoked Beurre Blanc	€ 29,00

MEAT

Wiener Schnitzel of Veal [A C G] or Wiener Schnitzel of Pork Parsley Potatoes / Cold Stirred Cranberries / Lemon	€ 28,00 € 22,00
Beef Fillet [G L M O] Creamy Pepper Sauce or Café de Paris Butter Crispy Potato Wedges / Mediterranean Vegetables / Truffled Potato & Celeriac Gratin	€ 43,00
Braised Pork Cheek [G L O] Pumpkin Spring Roll / Cranberries / Sour Cream	€ 28,50
Roasted Slices of Veal Liver (Tyrolean Style) [G L O] Onion and Bacon Sauce / Potato Mousseline / Caramelized Apple Slices / Broccoli	€ 27,50
Tender Grilled Beef with Onion Sauce [A C G L O] Hemp-Buttermilk Spaetzle / Broad Beans / Speck / Fried Onion	€ 29,00

VEGETARIAN

East Tyrolian Ravioli “Schlipfkrapfen” (9 Pieces) [A C G M O] Nutty brown Butter / Parmesan Cheese / Chives / Side Salad	€ 21,00
Homemade Ricotta Gnocchi [A C G H] Österkorn Cheese / Sour Cherry / Walnut / Kale	€ 23,00



SWEET FINISH

Duo of Dark Chocolate [A C G H] Sour Cherry and Yoghurt Ice Cream	€ 13,50
Tonka Bean & Black Pepper Creme Brûlée [C G] Homemade Orange Ice Cream	€ 11,00
Homemade Kaiserschmarrn [A C G O] Plum Compote	€ 16,00
Homemade Carrot Cake [A C G H]	€ 6,50
Sorbet Variation „Holunderhof“ (Duo of Elderflower, Passion Fruit) with Wild Berries	€ 9,50
Selection of Austrian Cheese Specialties [A G H O] Grapes / Nuts / Fig Chutney / Spelt Cracker	€ 15,00
Don Pedro [C G O] Vanilla ice cream, Whiskey and Kahlúa, Chocolate shavings	€ 6,50
Irish Coffee [G]	€ 9,00
Affogato [C G] Espresso / Vanilla Ice Cream	€ 5,60

KIDS MENU

(Only for children up to 12 years old)

Frittaten Soup [A C G L]	€ 5,50
Wiener Schnitzel of Pork [A C O G] French Fries	€ 11,80
Fried Chicken Breast [G] Vegetable Rice	€ 10,00
Spaghetti Bolognese [A C G L O]	€ 10,50
Grilled Fish Fillet [D G] Potatoes	€ 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**