

I am fine in the Eich

It is our vocation to warmly welcome guests
and to surprise them with many moments of pleasure.



Already Socrates knew that food and drinks keep body and soul together.
At the Eichingerbauer, we take this wisdom seriously.
An extraordinary skillset, imagination and the best, largely regional products
are the ingredients that melt into a delight for the palate and are rounded off
by fine wine from our well-stocked and well-tempered wine cave.

As your host, it is our greatest joy to surprise you
with unforgettable moments of pleasure.

Sincerely, Sabine Sperr-Lehrl & Norbert Sperr
with Chef Simon Ramsauer & Sous chef Philipp Mayrhofer
and the entire team

Table reservations under T: +43 6232 2658 or E: info@eichingerbauer.at

**You will find further culinary highlights in our evening menu,
in which the individual courses can also be selected individually.**



Homemade bread & Eichingerbauer daily spread
for all our guests with pre-booked tables

- First delicacies -

Strong beef broth

fried cheese dumpling 11,- | liver dumpling 11,- | sliced pancakes 9,-

Pumpkin cream soup

Black bread chip | Pumpkin seed oil | 11,-

Carpaccio of venison calf

basil pesto | walnut | pear | sheep cheese | 19,-

Beetroot mousse

Apple | Chestnut | Horseradish | 14,-

Beef tartare

Egg yolk cream | Pickled vegetables | 21,-

- Pleasurable light weights -

Mixed salad

Three kinds of salads | Leaf lettuce | 8,-

EichingerPower Bowl

Cucumber | Tomato | Beetroot | Feta | Hummus | Avocado | Baby spinach

options:

Prawns 22,- | chicken breast 20,- | fried cheese dumpling 18,- | salad only 16,-

Pumpkin Chili Spaghettini

Arugula | Parmesan | 18,-

Tagliolini Aglio e Olio

Garlic | Tomatoes | Basil | Chili Peppers | Parmesan | 18,-

Grilled Zander Fillet

Rutabaga Ragout | Celery Horseradish Cream | Veltliner Foam | 23,-

Traditional dishes from forest & willow -

Traditional Schnitzel pan fried in butter

optional: parsley potatoes | fries | rice

optional: venison 27,- | calf 27,- | pork 21,- | turkey 21,-

Juicy Ragout of Schafberg Venison

Bread Dumplings | Apple Red Cabbage | Lingonberries | 26,-

Wild Offal Stew

Bread Dumplings | 19,-

Beef Fillet Steak

Potato Pumpkin Gratin | Wild Broccoli | Pepper Sauce | 36,-

- The sweet finale for palate & heart -

Eichingerbauer Ice Cream Crêpes | 13,-

Apricot Crêpes | 10,-

Chocolate Brownie

Homemade Vanilla Ice Cream | Yogurt Foam | 13,-

Hot Love

Vanilla Ice Cream with Raspberry Sauce | 11,-

Austrian cheese variation

fig mustard | black nuts | 15,-



OUR DOMESTIC SUPPLIERS

True values, such as family & cohesion and the appreciation of people, animals & nature were laid in our cradle.

Therefore, we process mainly regional & seasonal raw materials.

For this we have been awarded with the AMA Gastrosiegel.



Venison from our own breeding

Organic Beef Family Gaderer - Ederbauer | Tiefgraben

Reinanke & Char Hubert Daxner | Innerschwand & Hanslbauer | St. Lorenz

Trout Renate Schweighofer | St. Lorenz

Organic eggs class 0 Freinberger Vorderstrasser | St. Lorenz

Free range eggs class 1 Lohninger | Seewalchen, Attersee

Dairy products Schärddinger-, Salzburger-, Gmundner- & Tirol Milch (Die Käsemacher)

Vegetables & Fruits Family Maier | Salzburg

Sheep products Eisl Seegut | Wolfgangsee

Goat products Johann Handl - Ebnathof | Mondseeberg

Sausages & Meat Butcher Ablinger | Oberndorf, Salzburg

Bread Bakery Berger, Family Berger | Mondsee &

Erlachmühle, Family Wienerroither | Tiefgraben and Resch & Frisch | Wels