



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,-

Rocket salad foam soup | pine nuts | 12,-

Carpaccio of venison calf
basil pesto | walnut | pear | sheep cheese | 19,-

- Pleasurable light weights -

Side salad
mixed greens | house dressing | raw vegetables | 8,-

EichingerPower Bowl
Baby spinach | feta cheese | cucumber | tomato | hummus | kefir
options:
catch of the day 22,- | chicken breast 20,- | fried cheese dumpling 18,- | salad only 16,-

Linguine
olive oil | tomato | olives | capers | garlic | onions | rocket salad | Belper tuber | 19,-

Grilled filet of char
pea | pomegranate | violet potato | 26,-

Freshly caught fish on request
Parsley potato | brown butter | 27,-

Traditional dishes from forest & willow -

Traditional Schnitzel pan fried in butter

optional: parsley potatoes | fries | rice

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

Venison ragout

bread dumpling | apple red cabbage | 26,-

Pink roasted saddle of venison

apple red cabbage | parsnip | wild jus | 31,-

- The sweet finale for palate & heart -

Two pieces of pancakes

optional: apricot | cranberry | hazelnut cream | 12,-

Peach lime parfait

Yoghurt crunch | fresh berries | almond brittle | 13,-

Lemon sorbet

Vodka | berries | 11,-

Espresso shot

espresso | Baileys | vanilla ice cream | 12,-

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 Schördinger-, 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