



A heartfelt welcome at
Winterstellgut

What kind of mood...?

The refreshing "Wintergstö" Cocktail

Thalheim Forest Berries, Rhubarb, Lemon and Soda | € 6,5

Winterstell Cocktail

Thalheim Ahorn-Zitrone, Prosecco, Bergamotte and Lavender | € 8

Fizzy?

„L'UNANIME“ | Champagne AOC Blanc De Blancs Brut, Noël Bazin 0,1l | € 18

Styrian stimulation

Sparkling Sauvignon blanc & Verjus | € 9,5

from Thalheim

Healing water, sparkling or still

0,33l | € 3,9

0,75l | € 8,1

Draught Maerzen or Pils

0,2l | € 3,6

0,3l | € 4,6

0,5l | € 5,0

Maerzen, Pils, Shandy

from the bottle

0,33l | € 4,6

Good to have you here!



TO START WITH



Here we go

**Homemade Organic Bread, Sour Cream Butter
and fine Spread**

per person € 4

...additionally, homemade Ham, Bacon and other delicacies

per person € 6

Don't miss

Beef Tartare

Quail Egg, pickles Onion
and Mustard Mayonnaise | € 19

Annaberg Goat-Cheese-Tart

with Thyme, Pears and Almonds | € 18

Crunchy fresh Leaf Salads

Pumpkin Seed Pesto | € 8
with Annaberger Goat Cream Cheese | € 18



From the Stock Pot

Clear beef consommé

Cheese Dumplings | € 8

Springherbs Foam Soup

Fried Pralines of Cream Cheese | € 12

THE MAIN COURSE

From green Fields...



Medium Roasted Beef
from Salzburger Alps
Celery Cream, Lentils
and Potato Pastry | € 42

Fried "Schnitzel" of Tauern Lamb
breeding in pumpkin seed
and Potato-Lambs-Lettuce | € 28

...and regional fishing waters...

Roasted Fillet of Aussee Char
Cauliflower, Green Asparagus
and Miso Beurre Blanc | € 33

Tasty Austria!

Creamy lights of Goat fawn
with Bread Dumplings
Starter | € 17
Main Course | € 26

Braised Cheeks of Beef
Mashed Potatoes, Root Vegetables
and Roasted Onions | € 30

Neither Fish, nor Meat

White Aparagus
Parsley Potatoes
and Sauce Hollandaise | € 25





Chef's recommendation

Whole Free Range Chicken for Two Persons served in two courses

Wild Garlic Risotto, Rosmary-Jus
and Wild-Herbs-Salad | € 28 per Person

(including 30 min. anticipatory excitement)

Signature Menu

Tuna Carpaccio

Pickled Asparagus and Rhubarb,
Lemon | € 22

Braised shoulder of Tauern Lamb

with Wild Garlic Polenta, Baby-carrots
and Spring-Onions | € 38

Small Hazelnut Cake

Ricotta and Rhubarb | € 15

Pétits Fours

Menu | € 72

Sommelier's choice

2022 Gelber Muskateller | Niederösterreich Federspiel©

Weingut FJ Gritsch, Spitz
0,75l | € 45,00

2018 Terra O. | Burgenland Cuvée

Silvia Heinrich, Deutschkreuz
0,75l | € 110





Energy Drinks

Red Bull

Red Bull Energy Drink, Red Bull Sugarfree
Red Bull Editions (Blue, White, Yellow, Red, Green, Apricot)
Red Bull Seasonal Edition (Winter/Summer)
0,25l | € 4,6

Organic Refreshments

THE ORGANICS by Red Bull

Simply Cola, Black Orange, Easy Lemon,
Tonic Water, Bitter Lemon, Ginger Ale,
Purple Berry, Ginger Beer
0,25l | € 4,6

Lemonades

Thalheim

Forest Berries, Raspberry, Uhudler, Herbs,
Maple-Lemon, White Grape
0,33l | € 4,4

Carpe Diem

Kombucha Classic
0,33l | € 4,5
0,75l | € 9,0



THE GRAND FINAL

Sweets for my Sweet

Raspberry-Curd-Schmarren

homemade Vanilla Ice Cream | € 15
(including 20 min. anticipatory excitement)

Variation of almonds

Yoghurt and Mirabelle plum | € 14

Small chocolate cake

Farmer`s milk Ice Cream
and Pickled Blackberries | € 13

Sorbet Trilogy

three heavenly light Sorbets | € 8,5

Afro Coffee

Americano | € 4

Espresso | € 3,3

Double Espresso | € 4,6

Cappuccino | € 4,4

Latte Macchiato | € 4,8

Mug of Coffee | € 4,9

Afro Tea

Earl Grey, Finest Assam, Fruit Fields,
Golden Chamomile, Green Leaves, Herbal Amber,
Minty Breeze, Pure White, Yellow Sun
€ 4,2



Entsprechend der Lebensmittelinformationsverordnung dürfen wir Sie darauf hinweisen, dass in einigen unserer Gerichte eines oder mehrere der verordnungspflichtigen Allergene vorkommen. Für weitere Fragen stehen Ihnen unsere gut geschulten Mitarbeiter gerne zur Verfügung!