

# WELCOME

to Winterstellgut, an „inspiring place" of TAUROA.  
Thank you for being with us.

It is my pleasure to invite you to a culinary journey through regional delicacies. My roots on my family's farm have instilled in me a deep respect for nature's bounty and the value of quality food, which I carefully select for our dishes.

Our menu combines classic and unique specialties. The ingredients are mostly sourced from our own farms in the Salzkammergut and Murtal regions, from our fishery in Ausseerland, and from local partners. We cook seasonally and use traditional techniques like curing, preserving, pickling, and smoking, just as it has been done for generations here in Lammertal. We even bake our own bread, following time-honored methods in our own bread oven.

We see ourselves as custodians and interpreters of typical Salzburg specialties. Therefore, the dishes we serve reflect the region they come from. They are rooted in tradition yet exhibit their own character. They embody the passion for going the extra mile for quality while maintaining an effortless grace. At Winterstellgut, good food and touching sensory experiences bring people together.

We hope your visit will achieve just that – a natural enjoyment and a sense of traditional community. Our team is wholeheartedly dedicated to making this possible for you.

## GOOD TO KNOW WHERE IT'S FROM



Char / Trout  
Ausseerland fishery



Fritztaler Pig  
Wiesengelter Pig



Hunting grounds Forst Authal



Flour and Grain Lerchen Mill/Golling



Tauern Lamb  
Neuhausbauer/Lungötz



Cheese Pötzlberger/Adnet  
Goat Cheese Goatparadise /Annaberg



Salzburger Alpine Beef



Eggs Vorderweinau-Hof/Annaberg

## Enjoy your Meal!

Sincerely,

*Florian Huber*

and the entire Winterstellgut Team

# TO START WITH

## WHAT KIND OF MOOD..?

### THE REFRESHING "WINTERGSTÖ" MOCKTAIL

Thalheim Wild Berries · Rhubarb · Lemon · Soda | € 6,9

### WINTERDREAM

Prosecco · Fuji-Apple-Ginger · Stone Pine | € 12,9

### FIZZY

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

### SPRING STIMULATION

Sparkling Grüner Veltliner & Strawberry · 0,1l | € 9,9

## HERE WE GO

### HOMEMADE ORGANIC BREAD

sour cream butter · fine spread · per person | € 4,5

...additionally, homemade ham · bacon · sausages and other delicacies | per person € 6,5

## DON´T MISS

### CURED AUSSEER CHAR

pickled beets · ricotta mousse · chive oil | € 20

### IMPERIAL CAVIAR

served with chives · potato blinis · egg white · sour cream

10 g black Caviar | €30

30 g black Caviar | € 85

### CRUNCHY FRESH LEAF SALADS

pumpkin seed pesto | € 9

with Annaberger goatcheese | + € 9

## From the Stock Pot

### PARSNIP CREAM SOUP

goat bacon | € 11

### CONSOMME OF BEEF

liver dumpling | € 9

# THE MAIN COURSE

## FROM REGIONAL MEADOWS...

BOILED SHOULDER CUT FROM PINZGAU ORGANIC BEEF

brown butter puree · root vegetables · horseradish · chive sauce viennese style | € 32

## ...AND WILD WATERS

FILLED TROUT STRUDEL

creamy spinach · mushrooms · rieslings - beurre blanc | € 35

## POULTRY

MEDIUM ROASTED BREST OF DUCK

sweet potato cream · mountain lentils · pimientos de padrón | € 32

## NEITHER FISH - NOR MEAT

HOMEMADE TAGLIOLINI

goatcheese · pear · walnuts | € 26

FILLED RAVIOLI

leaf spinach · pecorino espuma · confit tomatoes | € 24

## CHEF´S RECOMMENDATION

BRAISED LEG OF "TAUERN" LAMB

vegetable gratin · potatoes · parmesan | € 32

# GOURMET MENU

## OPENING

house-cured specialties · homemade farmhouse bread · spreads · cranberry butter · amuse-bouche

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## CASANOVA

Beef tartar · potato flan · imperial caviar · sour cream  
+ Imperial Caviar 10g | € 30

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## TERRINE OF QUAIL & WILD CHICKEN

pickled rowan berries · spruce tips · variation of roasted celery | € 22

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## CHERVIL ROOT

foam soup · Périgord truffle ravioli | € 13

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## PAN - SEARED FILLET OF BÖHMERWALD PIKE - PERCH

salsify ragout · herb gnocchi · fried kale · miso beurre blanc | € 42

and/or

## BRAISED CHEEKS OF PINZGAU BEEF

parsnip cream · confit chervil root · pommes macaire | € 32

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## WHERE THE DREAMS...

chocolate · tonka bean ice cream · blueberries · mascarpone | € 15

## SWEET FINAL

### Menu

5 courses € 109

6 courses € 129

### Wine Pairing

5 glasses € 55

6 glasses € 65

# TO DRINK

## THALHEIM

As the "best of the day", you can enjoy unique drinks based on the healing water from a mysterious spring in Thalheim: fruity-fresh lemonades, revitalising healing water and unique beers.

### HEALING WATER

sparkling · still

0,33l | € 4,2

0,75l | € 8,5

### LEMONADE

wild berries

raspberry

uhudler

herbs

maple-lemon

0,33L | € 4,9

### ENERGY DRINKS

Red Bull Energy Drink

Red Bull Zero Calories

Red Bull Sugarfree Lilac Edition

Red Bull White Edition

Red Bull Apricot Edition

Red Bull Sea Blue Edition

Red Bull Peach Edition

0,25 l | € 4,9

### THE ORGANICS by Red Bull

Simply Cola

Black Orange

Easy Lemon

Fizzy Peach

0,25 l | € 4,9

Tonic Water

Bitter Lemon

Ginger Ale

Purple Berry

Ginger Beer

0,25 l | € 4,9

Carpe Diem Kombucha

Classic

0,33 l | € 4,9

### BEER

Steirisch Hell · Dark · Mixed

0,2l | € 3,9

0,3l | € 5,0

0,5l | € 5,6

Dark beer fire-poked

0,3 l | € 6,0

### FROM THE BOTTLE

Maerzen · Pils · Dark · Steirisch Hell

0,33l | € 5,0

### RAUCH JUICES

orange

apple

0,2l | € 4,7

blackcurrant

apricot

strawberry

0,2l | € 4,7

## COFFEE & TEA

### AFRO COFFEE

Americano | € 4,4

Espresso | € 3,6

Double Espresso | € 5,0

Cappuccino | € 4,8

Latte Macchiato | € 5,2

Mug of Coffee | € 5,2

### AFRO TEA

Finest Assam · Earl Grey · Herbal Amber · Minty Breeze

Golden Chamomile · Fruit Fields

Green Leaves · Pure White · Yellow Sun

€ 4,6

# THE SWEET FINAL

## KAISERSCHMARRN

served in a pan

vanilla ice cream · apple purée | € 15

including 20 min.  
anticipatory  
excitement

## FLUFFY CURD CHEESE DUMPLINGS

spiced pliums · nougat espuma | € 14

## GRANNY SMITH 2.0

Vanilla crumble · caramel ice cream ·

apple gel | € 15

## SORBET TRILOGY

three heavenly light sorbets | € 9

## COCKTAILS

### ORANGE - SPRITZ

Aperol · Prosecco

RBO Black Orange | € 9,9

### GIN & TONIC "WSG"

Blue Gin · V.D.N. · RBO Tonic Water | € 13,9

### VERRY BERRY

Rosé Wermut · RBO Purple Berry | € 9,9

### WHISKEY-HIGHBALL

Jack Daniels · Angostura

RBO Ginger Ale | € 12,9

## BITTERS | SOURS | WHISKYS

### APOTHEKE

Camus VSOP · Pfefferminz-Likör

Fernet Branca | € 7,9

### AVERNA-SOUR

Averna · Orangen-und Zitronensaft

Läuterzucker | € 9,5

### HIGHLAND-PARK

Single Malt Scotch 12 y · 4cl | € 12,7

### ARDBEG UIGEADAIL

Islay Single Malt · 4cl | € 15,8

In accordance with the Food Information Regulation, we would like to point out that some of our dishes contain one or more of the mandatory allergens.

Our well-trained staff will be happy to answer any further questions you may have!