

# WELCOME

...at Gasthaus Krenn, one of the inspiring places of TAUROA.

Good to see you here in Pürgg. We are looking forward to join you on a culinary journey through the region. Our kitchen staff is working very carefully with our products. We work especially with farmers from the region. We also take care that we work with seasonal products - true, down to earth and love for the detail.

## KNOWING WHERE IT COMES FROM



fish from Fischerei Ausseerland



game from Forst Authal



Seetaler lamb



Wiesengelter Angus beef



Wiesengelter free roaming pork

At the 'High of the Day,' you can enjoy unique drinks based on the healing water from a mysterious spring in Thalheim: fruity-fresh lemonades, invigorating healing water, and one-of-a-kind beers.

# TO START

|                                     |       |
|-------------------------------------|-------|
| WERMUT TONIC                        | € 8   |
| Wermut · ORGANICS Tonic Water       |       |
| VERY BERRY                          | € 8   |
| Lillet Rose · ORGANICS Purple Berry |       |
| VERJUS ROSE SPRITZ non alcoholic    | € 5,8 |
| 0,25 l                              |       |

## STARTERS

|                                            |      |
|--------------------------------------------|------|
| MARINATED TOMATOES & BURRATA               | € 16 |
| sunflower seeds · ruccola                  |      |
| SEASONAL SALADS                            | € 9  |
| radishes · pumpkinseed pesto               |      |
| pikled char                                | € +7 |
| fried goat cheese                          | € +7 |
| BEEF TARTAR OF WIESENGELTER ANGUS BEEF     |      |
| mustard cream · pickled onions · rye bread | € 22 |
| main course                                | € 32 |

## SOUPS

|                                     |     |
|-------------------------------------|-----|
| RICH BEEF BROTH WITH INLAY TO COOSE | € 8 |
| fried liver dumpling                |     |
| cheese dumpling                     |     |
| minced meat strudel                 |     |
| sliced pancake stripes              |     |
| LOCAL FISH SOUP                     | € 9 |
| tomato · coconut · thai Curry       |     |

## NO MEAT

|                                                                |       |
|----------------------------------------------------------------|-------|
| FINE PASTA                                                     | € 25  |
| chantrelles · parsley · local mountain cheese<br>small portion | € 17  |
| for refining black summer truffle    per gramm                 | € 4,1 |
| CRISPY LENTIL CRULLERS                                         |       |
| caramelized cabbage · pepper-nut-gremolata                     | € 19  |

## FISH

|                                             |      |
|---------------------------------------------|------|
| ROASTED FILET OF LOCAL CHAR                 | € 30 |
| homemade gnocchi · zucchini · smoked tomato |      |
| FILET OF LOCAL CATFISH                      | € 30 |
| potato-horse-radish-puree · pea · sesame    |      |

## MEATS

|                                                |      |
|------------------------------------------------|------|
| CORDON-BLEU OF WIESENGELTER FREE ROAMING PORK  | € 32 |
| local-ham · mountain cheese · potatoes         |      |
| PAILLARD OF AUTHAL ANGUS BEEF                  | € 39 |
| Fregola Sarda · tomato · lambs lettuce         |      |
| BONELESS FRIED CHICKEN IN PUMPKINSEED BREADING | € 25 |
| potato-lambs lettuce or<br>pea rice            |      |
| DO OF SEETALER LAMB                            | € 35 |
| rosemary polenta · wild brokkoli · mushrooms   |      |

## SWEET DELIGHTS

|                                         |               |
|-----------------------------------------|---------------|
| LEMON TARTE                             | € 17          |
| yoghurt · verbene · sour clover         |               |
| WHITE SCHOKOLADEN PANNA COTTA           | € 15          |
| marinierte Erdbeeren · Pistazie         |               |
| BLACKBERRY DUMPLINGS                    | € 15          |
| mascarpone · homemade vanilla ice cream |               |
| KRENN´S STIRRED ICE COFFEE              | € 10          |
| +MOKKINO COFFEE LIQUOR                  | € 4,5         |
| SORBETVARIATION                         | 3 scoops € 10 |

## DIGESTIV

### JOSEF HOFER FROM IRDNING

|                       |       |
|-----------------------|-------|
| PINE CONE LIQUER      | € 5,5 |
| BARREL AGED PLUM      | € 6   |
| ROWAN BERRY           | € 7   |
| GENTIAN               | € 7   |
| CRANBERRY LIQUOR      | € 6   |
| BLUEBERRY LIQUER      | € 6   |
| MOKKINO COFFEE LIQUOR | € 4,5 |

### HUGO MATTL FROM AIGEN IM ENNSTAL

|                         |       |
|-------------------------|-------|
| APRIKOT                 | € 5,5 |
| FOREST BERRY            | € 7   |
| ELDER BERRY             | € 7   |
| WILLIAMS PEAR           | € 5,5 |
| MIXED FRUIT             | € 4   |
| PINE CONE LIQUOR        | € 4,5 |
| AUTUMN PEAR BARREL AGED | € 6   |

### SIEGFRIED HERZOG FROM SAALFELDEN

|                         |       |
|-------------------------|-------|
| CHOCOLATE CHILLY LIQUOR | € 6,5 |
| PISTACHIO LIQUOR        | € 6,5 |
| RASPBERRY EGG NOGG      | € 5,5 |