

WELCOME

Welcome to Winterstellgut, an “inspiring place” of TAUROA.
We are delighted to have you with us.

It is my pleasure to invite you on a culinary journey through regional delicacies. Growing up on my family’s farm instilled in me a deep respect for nature’s bounty and for the value of high-quality ingredients, which I select with great care for our dishes.

Our menu brings together classic and distinctive specialties. Most ingredients are sourced from our own farms in the Salzkammergut and Murtal regions, from our Ausseerland fishery, and from trusted local partners. We cook seasonally and honor traditional techniques such as curing, preserving, pickling, and smoking – practices that have shaped the Lammertal for generations. We also bake our own bread in-house.

We see ourselves as custodians and interpreters of traditional Salzburg cuisine. The dishes we serve reflect the region they come from: rooted in tradition, yet expressing their own character. They combine the dedication of taking a few extra steps for the sake of quality with the elegance of making it feel effortless.

At Winterstellgut, good food and touching sensory experiences bring people together. We hope your visit will offer exactly that – 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 · from the Ausseerland fishery



Game · from the Authal forest



Lamb · Neuhausbauer, Lungötz / Tauern lamb



Salzburger Alpine beef



Free-range pork · Fritztaler & Wiesengelter



Eggs · Vorderweinau farm, Annaberg



Flour and grain · Lerchen mill, Golling



Cheese · village dairy Pötzensberger, Adnet
Goat cheese · from Fischhof & Ziegenparadies, Annaberg

Enjoy your Meal!

Florian Huber

TO START WITH

SPARKLING

THE REFRESHING "WINTERGSTÖ" MIX

Thalheim wild berries · rhubarb · lemon · soda | € 7.9

SUMMER SECCO

Italicus · Prosecco · Red Bull Summer Edition Sudachi lime | € 12.9

A GLASS OF CHAMPAGNE

l'Unanime Champagne AOC Blanc de Blancs Brut · Noël Bazin · 0.1 l | € 18

APPETIZERS

HOMEMADE ORGANIC BREAD

organic sour cream butter · fine spread | € 5

extended with homemade bacon · sausages and more | € 7

STARTERS

VENISON CARPACCIO

chanterelle tartare · deep-fried quail egg · Madagascar pepper
truffle mayonnaise | € 24

CRUNCHY FRESH LEAF SALADS

pumpkin seed pesto | € 10

with goat's cream cheese from Annaberg | + € 9

BURRATA

pickled tomatoes · burrata cream

basil ice cream · toasted pine nuts | € 18

FROM THE STOCK POT

LOBSTER BISQUE

hamachi · broad beans | € 18

STRONG BEEF BROTH

liver dumpling | € 9

THE MAIN COURSE

FROM LOCAL MEADOWS...

MEDIUM-ROASTED SIRLOIN OF SALZBURGER ALPINE BEEF
celery cream · wild broccoli · potato dumplings | € 42

CREAMED LAMB LIGHTS FROM SEETALER PASTURE LAMB
Root vegetables · Bread dumpling
Starter | €19
Main course | €28

PAN-FRIED SCHNITZEL OF SEETALER PASTURE-RAISED LAMB
pumpkin seed crust · potato & cucumber salad · hand-stirred lingonberries | € 32

BOILED BEEF FROM EBERDORF
creamed spinach · roasted potatoes · apple horseradish · chive sauce | € 32

...AND WILD WATERS

WHOLE PAN-FRIED WHITEFISH FROM LAKE HALLSTATT
summer vegetables · La Ratte potatoes · chimichurri | € 37

PAN-SEARED FILLET OF GRUNDLSEE CHAR
parmesan risotto · sauce hollandaise · sautéed chanterelles | € 35

CHEF'S RECOMMENDATION

RAGOUT OF STROBLER VENISON
Brioche Dumpling · Bilberries · Shiitake Mushrooms | € 34

NEITHER FISH – NOR MEAT

HOMEMADE TAGLIOLINI
chanterelles · parsley · brown-butter-foam | € 29

GOURMET MENU

TRADITIONAL & INNOVATIVE

OPENING

HOUSE-CURED SPECIALTIES

homemade farmhouse bread · spreads · salted butter · amuse-bouche



CURED ARCTIC CHAR FROM LAKE GRUNDLSEE

buttermilk infusion · cucumber · lime · chioggia beet | € 22



VICHYSOISE

leek ash · sour cream espuma | € 10



PIGEON FROM SOUTHERN BURGENLAND & CHERRY

roasted pigeon breast · crispy pigeon heart · two preparations of parsnip
black summer truffle | € 33



ICED SHEEP'S MILK YOGURT

bergamot gel | € 5



MEDIUM-ROASTED SADDLE OF ROE DEER

“Schupfnudeln” · “Lammertaler” king oyster mushrooms · kohlrabi ragout | € 42



VINEYARD PEACH

butter brioche · elderflower · white chocolate | € 15

SWEET FINAL

MENU

5 courses | € 119

WINE RECOMMENDATION

Our wine list presents a fine selection of carefully chosen wines.
Our sommelier will be happy to recommend the perfect companion to your menu.

TO DRINK

As the “highlight of the day”, enjoy unique drinks based on healing water from a mysterious spring in Thalheim: fruity-fresh lemonades, revitalising healing water and distinctive beers.

THALHEIMER HEALING WATER

SPARKLING · STILL
0,33 l € 4,2 · 0,75 l € 8,5

THALHEIMER LEMONADES

RASPBERRY · UHUDLER · WILD BERRIES
HERBS · MAPLE-LEMON
0,33 l € 4,9

ENERGY DRINKS

RED BULL ENERGY DRINK
RED BULL ZERO CALORIES
RED BULL FUJI-APPLE GINGER
RED BULL WHITE EDITION
RED BULL BLUE EDITION
RED BULL GREEN EDITION
0,25 l € 4,9

THE ORGANICS by Red Bull

SIMPLY COLA · MINTY BLACKBERRY
FIZZY PEACH · EASY LEMON
BLACK ORANGE

PURPLE BERRY · GINGER BEER
TONIC WATER · GINGER ALE
BITTER LEMON
0,25 l € 4,9

RAUCH JUSE

APPEL · ORANGE · APRICOT
BLACKCURRANT · STRAWBERRY
0,2 l € 4,7

CARPE DIEM

KOMBUCHA CLASSIC
0,33 l € 4,9

THALHEIMER BEER

STEIRISCH HELL · MAERZEN
0,2 l € 3,9 · 0,3 l € 5,0 · 0,5 l € 5,6

FROM THE BOTTLE
MAERZEN · PILS · STEIRISCH HELL
0,33 l € 5,0

AFRO COFFEE

ESPRESSO | € 3,6
DOUBLE ESPRESSO | € 5,0
AMERICANO | € 4,4
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

DESSERTS

RED CURRANT CURD CHEESE SCHMARRN
served in the pan
homemade vanilla ice cream | € 16

including 20
minutes of
anticipation

REFRESHING LEMON PARFAIT
strawberries · pistachios | € 14

APRICOT & YOGURT
yogurt cream · pistachio crumble · apricot ice cream | € 15

SORBET BOARD
three heavenly light sorbets | € 9

HOMEMADE ICE POPS
vanilla – caramel
strawberry – yogurt – lemongrass
chocolate – nut – nougat
€ 5.9 per piece

SIGNATURE DRINKS

ORGANICS

FIZZY BELLINI
Peach liqueur · Prosecco
ORGANICS Fizzy Peach | € 12.9

VERMOUTH TONIC
Vermouth · ORGANICS Tonic Water | € 10.8

LIMONCELLO SPRITZ
Limoncello · Prosecco
ORGANICS Bitter Lemon | € 12,9

ORANGE SPRITZ
Aperol · Prosecco
ORGANICS Black Orange | € 12.9

Information about ingredients in our food and beverages that may cause allergies or intolerances is
available upon request from our trained service team.

All prices include VAT.

We would like to politely point out that we only create one bill per table to ensure smooth service!
We ask for your understanding.