

Cold Dishes and Salads. Appertizers, and bites for in between:

Beer cheese (vegetarian) (A, G) € 6,50

A slice of alpine speciality, matured in the house, served with butter and onion.
We serve a damp cloth for hand washing with it.

White Radish (A, G, H) € 5,50

salted sliced garden radish, bread and chives on the side

„Essigwurst“ (A, O, H) € 6,90

slices of Austrian sausage, marinated with vinegar and olive oil,
garnished with onions and three colored peppers

"Sacher-Spicy sausage" (spicy) (A, H, L, O) € 5,90

with Goulash sauce

Soups:

Cream soup "styrian style" (A, F, G, H, L) € 4,20

creme soup with horseradish and roasted bread

Soup Pot "viennese style" (A, C, F, G, L) € 6,50

with plenty of root vegetables, noodles and sliced beef



Bad Ischl - Kulturhauptstadt 2024

k.u.k. Hofbeisl



k.u.k. Hofwirt

Main course:

SJF (= Swiss-Japanese-Feeling) (A, D, G, H, L, M) € 12,90

smoked scottish salmon. With potato rösti, wasabi-cream dip and seagrass salad

Pasta Semestro Inverne (= the pasta for the winter) € 10,90

Spaghetti with mild peperoncini, eggplant, garlic, herbs and cherry tomatoes
(A, G, L)

Spaghetti "Vongole" (A, C, E, G, D, L, R) € 13,90

Spaghetti with Pesto and Atlantic Venus shells

Beef goulash hungarian style (A, C, G, H, L) € 14,00

served with butter spaetzle

"The truffled pig" (A, F, G, H, L, O) € 18,90

grilled chop of pannonian mangalitza pork
with creamy truffle polenta and sauteed cabbage sprouts

"Greetings from the Mondsee" (A, C, F, G, M, L) € 12,90

large, colorful salad bowl with plenty of vegetables, tomatoes,
served with baked "Mondsee cheese", tartar sauce and bread served in the basket

"k.u.k Duck" (A, C, F, G, L, O) € 18,90

roasted breast of "barbarie duck" with red cabbage, fried potato noodles and port jus

"k.u.k Chicken" (A, E, F, G, H, L, P) € 14,90

fried breast of chicken on an indian-masala-curry-vegetable-rice wok

"Authentic Salzkammergut" (A, D, G, L, F) € 23,90

fried filet of char (Altaussee See), served with lime risotto

Wiener Schnitzel rosé veal (A, C) € 18,90

with parsley potatoes and cranberry jam

Steaks:

For our steaks we use the best beef, from the local butcher of our trust "Hauer Fleischhacker". All our steaks are grilled and finished in the oven according to your choice!

Filet-Steak

The best piece, of lean meat.	(Lady size) 150 g	€ 25,50
	250 g	€ 33,50
	400 g	€ 46,50

Rib Eye Steak

The tastiest of all steaks, permeated with delicate muscle fat.	300 g	€ 31,50
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Entrecôte

sections of the Sirloin, with aromatic fat edge	200 g	€ 20,90
	300 g	€ 27,90

Two side dishes are included in the price. You can choose for example from fresh vegetables, potatoes, salads and more.

Pepper sauce, brandy cream sauce (A, F, G, P)	€ per 1,50
Sauteed vegetables (L, G)	€ 2,50
Fried potatoes, parsley potatoes (G), friess	€ per 2,50
Portion of rice (G)	€ 2,50
Mixed salad (L, M, O)	€ 3,50

Please check daily specials and ask your waiter!

Portion Parmesan (G)	€ 0,30	Portion Cranberries (O)	€ 0,30
Portion Ketchup/Mayonnaise	€ 0,20	Portion Mustard (M)	€ 0,20
Portion butter (G)	€ 0,30	Bread basket (A)	€ 2,00
1 Breze (A)	€ 1,30		

Surf and Turf (B, O)

2 x 150 gram grilled tenderloin Steak and a whole Bahamian Lobster.
Portion is for two.

€ 76,00

Beef Tartar „k.u.k. Hofwirt“ (A, M)

Freshly hand chopped and delicately spiced. With olive oil.
The house recommends: toasted rye bread from St. Wolfgang

small portion: € 21,50

as a main course: € 29,90

For dessert: (vegetarian):

La dolce vita (A, C, G, E)

€ 7,50

Little blueberry dumplings with cinnamon-sugar and vanilla ice cream,
ambéed with rum

"Cinnamon panna cotta" (A, C, G, H)

€ 6,90

with fruits preserved in rum and sugar

Small, international Cheese Variation

€ 12,50

(A, G, O, M)

Apple strudel (A, C, G)

warm or cold
with cream

€ 4,90

€ 0,80

Allergeninformation gemäß Codex-Empfehlung	
Kurzbezeichnung	Buchstabencode
glutenhaltiges Getreide	A
Krebstiere	B
Ei	C
Fisch	D
Erdnuss	E
Soja	F
Milch oder Laktose	G
Schalenfrüchte	H
Sellerie	L
Senf	M
Sesam	N
Sulfite	O
Lupinen	P
Weichtiere	R



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