Welcome!

For more than 66 years, this house, built by our parents Viktoria and Georg, has been a place of true Tyrolean hospitality.

We, our staff and the Troppmair family, aim to ensure that you relax, enjoy delicious food and drink, linger, and look forward to returning again.

With this in mind, we warmly say, 'Grüß Gott' and 'Welcome!'

GENUSS REGION ÖSTERREICH

TIROLER WIRTSHAUS

WE ARE COMMITTED TO SOURCING THE FOLLOWING PRODUCTS FOR OUR DISHES PRIMARILY FROM THE SURROUNDING CULINARY REGIONS.

Game Meat	From Zillertal hunting grounds
Pork	Metzgerei Gasser, Mayrhofen
Chicken	Feigl, Weistrach
Trout	Local fish farming
Butter, Curd, Milk, Yoghurt, Whipped Cream, Sour Cream	Sennerei Zillertal
Free-Range Eggs	Kröll Roland, Zell am Ziller
Salad and Vegetables from the Tyrolean Culinary Region	Posch Johannes, Thaur
Potatoes	Raggl Gerold, Roppen
Meisterwurz	Noaler Bauer, Laimach
Styrian Pumpkin Seed Oil	Eurogast Riedhart, Wörgl

Kitchen opening hours: Monday to Sunday (we are closed on Wednesdays)
11:00am–1:30pm and 5:00pm–8:30pm

Soups

Frittaten Soup
BEEF BROTH, HOMEMADE FRITTATEN (PANCAKE STRIPS)
6,00

Chamois Dumpling Soup
BEEF BROTH, CHAMOIS MEAT DUMPLINGS
6,50

Creamy Venison Soup
VENISON MEAT, VEGETABLES, CREAM, CROUTONS
6,50

Graukäse Soup
ZILLERTALER GRAUKÄSE (A TYPE OF CHEESE), CREAM, CROUTONS
6,50

Starters

Venison Ham
LEAF SALAD, BALSAMIC, APPLE CHUTNEY, HORSERADISH
TOAST, BUTTER
17,00

Venison Carpaccio
LEAF SALAD, BALSAMIC, APPLE CHUTNEY, WALNUTS
TOAST, BUTTER
18,00

Small Mixed Salad
6,50

Price for the dish as a starter | main course Vegetarian dish Wine recommendation

Vegetarian

Spinach-Ricotta Ravioli
BUTTER, PARMESAN
10,00 | 16,00
Blush Rosé from the winery Zuschmann Schöffmann, 5,30

Spinach Dumplings
BUTTER, PARMESAN
17,00

Dumpling Trio
SPINACH/CHEESE/BEETROOT DUMPLINGS, BUTTER, PARMESAN
18,00

Gnocchi
SPINACH, CREAM, PARMESAN
16,00

Vegetable Strudel
SOUR CREAM SAUCE, MIXED SALAD
16,00

Fish

Local Trout Fillet
PARSLEY POTATOES, MIXED SALAD
24,00
Swingin White from the Schaller vom See winery, 5,00

Price for the dish as a starter | main course Vegetarian dish Wine recommendation

Meat Dishes

Roast Beef with Onions
ROASTED POTATOES, BEANS WRAPPED IN BACON
26,00

Grilled Rump Steak
FRENCH FRIES, HERB BUTTER, MIXED SALAD
30,00
Merlot Reserve from the Aumann winery, 5,90

Mixed Salad Plate
GRILLED BEEF STRIPS
21,00

Pork Tenderloin
MUSHROOM SAUCE, CROQUETTES, CARROT VEGETABLES
23,00

Wiener Schnitzel
(PORK)
FRENCH FRIES, MIXED SALAD
17,00

Cordon Bleu
(PORK)
PARSLEY POTATOES, MIXED SALAD
19,00

Golden Fried Chicken Strips
MIXED SALAD
17,50

Mixed Grill
(MIXED GRILL PLATE, CHICKEN/BEEF/PORK)
FRENCH FRIES, HERB BUTTER, SALAD
21,00

Price for the dish as a starter | main course Vegetarian dish Wine recommendation

Game Specialties

Homemade Venison Ravioli
BUTTER AND MOUNTAIN CHEESE
12,00 | 18,00

Tagliatelle with Venison Bolognese
16,00

Chamois Goulash
BREAD DUMPLINGS, RED CABBAGE
19,50

Roast Chamois
SPÄTZLE, RED CABBAGE
21,00

Venison Medallions
POTATO GNOCCHI, VEGETABLES
36,00
Cuvée, Die Zeitreise from the winery Eichenwald, 5,90

Venison Cutlet
CROQUETTES, RED CABBAGE, LINGONBERRY SAUCE
28,00

Mixed Green Salad with Pan-Fried Game Fillet
BALSAMIC DRESSING, WALNUTS, APPLE
20,00

Price for the dish as a starter | main course Vegetarian dish Wine recommendation

Kids‘ Menu

Small Wiener Schnitzel
FRENCH FRIES
11,00

Small Mixed Grill
FRENCH FRIES
12,00

Grilled Sausage
FRENCH FRIES
10,00

Small Cordon Bleu
FRENCH FRIES
12,00

Spätzle with Sauce
5,00

Dumplings with Sauce
5,00

Croquettes with Sauce
5,00

Small Portion of French Fries
4,00

Price for the dish as a starter | main course Vegetarian dish Wine recommendation

Desserts

3 Scoops of Vanilla Ice Cream
SERVED WITH YOUR CHOICE OF TOPPING
CHOCOLATE SAUCE/HOT RASPBERRIES/EGGNOG/PUMPKIN SEED OIL
8,00

Iced Coffee, Stirred
MADE WITH VANILLA ICE CREAM
8,00

Homemade Cinnamon Parfait
8,50

Homemade Amaretto Parfait
MARZIPAN SHELL
8,50

Dark Chocolate Mousse
8,50

1 Scoop of Ice Cream
1,80
+ Whipped Cream, 0,50

Small Cheese Plate
11,00

Price for the dish as a starter | main course Vegetarian dish Wine recommendation