



**Dear guests!**

**As we value cooking with fresh ingredients and using regional products for our dishes we were awarded with the AMA-Gastrosiegel (gastronomy seal).**

**Meat, ham and bacon**

Butcher Horngacher, Fieberbrunn,  
C&C Wedl, Kröswang, Karnerta, Mayer Hermann KG

**Milk and dairy products**

Bergbauer Wörgl, from Austria with the AMA-quality label  
Rotholz, Felsenkellerei, C&C Wedl

**Bread**

Haubis Bakery

**Cake and pastry**

Café and "Genussboutique" Franz Josef Ellmau

**Eggs**

directly from Austrian farms

**Potatoes, fruit and vegetables of the season**

from farms of the region

**Venison**

from local hunting, Ager Söll

**Fish**

Putzachhof Schwoich, Kröswang, C&C Wedl

**Honey & Chutney**

Bienenwelt Zillertal

**Opening hours**

**Café Franz Josef at the Auracher Löchl & terrace**

daily from 07:00 a.m. until 17:00 p.m.  
warm kitchen from 11:00 a.m. until 16:30 p.m.

**Restaurant Weinhaus Auracher Löchl**

daily from 11:00 a.m. until 23:00 p.m.  
warm kitchen from 11:00 a.m. until 21:30 p.m.

**Stollen 1930**

Tuesday - Saturday from 18:00 p.m. until 02:00 a.m.

**Panorama 1830**

Thursday - Monday from 17:00 p.m. until 1:00 a.m.

## **They are back.....**

Called **tapas** in Spain and **mezedes** in the Mediterranean region-  
a small appetizer usually served with wine in tapas bars,  
but also with beer.  
(from 2 people)

## **Cover**

### **The cover before**

2 kinds of seasonal spreads - original volcano ham  
- South Tyrolean Schüttelbrot

### **The main cover**

tyrolean gröstl – original wiener schnitzel – smoked meat – veal goulash  
– käsespätzle (cheese noodles) – schlutzkräpfen – cheese dumplings

### **The sweet cover afterwards**

chocolate dream - marinated wild berries - vanilla ice cream

## Starters

### ✓ Char & Gin

pickled char | fennel | tomato | caviar

### Chefs Beef Tatar

olives, shallots, cucumbers - root ciabatta

will be prepared for you in the kitchen - without egg

90 g

180 g

220 g

## Typical snacks

### bacon plate

bacon from Mayr Hermann | ciabatta | dip

### ✓ Tyrolean cheese plate

variety of tyrolean cheese | chutney | grapes | tyrolean butter | ciabatta

### Variety of Tyrolean bacon & cheese

tyrolean cheese | bacon | chutney | grapes |

tyrolean butter | ciabatta | dip

## Soups

Consommé of beef with root vegetables

sliced pancakes

cheese dumpling

semolina dumpling

## Salads

✓ “Our Salad”

leaf salads | carrots | cucumber | bell pepper | homemade dressing with honey

small

big

Caesar Salad

romaine lettuce | anchovies | bacon | croutons

original Caesar dressing | parmesan

“+ Pimp your Salad” (can be combined as desired to our salads)

with fried or roasted slices of chicken

with slices of beef

“Surf and Turf” – with beef and prawn

with king prawns – per prawn

✓ Ciabatta

✓ Homemade Garlic bread

# The Classics

(it's not possible without them)

## Original Wiener Schnitzel

deep fried escalope of veal | farmer fries or potatoes with parsley  
homemade cranberries

✓ Homemade pasta drops with cheese  
with a crust | roasted onions | "Our salad"

## ✓ Tyrolean Ravioli

stuffed with a curd cheese and potato filling | melted butter  
parmesan | "Our salad"

## Tyrolean roast beef

roasted potatoes | green beans with bacon | roasted onions

## Viennese deep-fried chicken

potato salad | homemade cranberries

## Viennese veal goulash

pasta drops | glazed carrots

## Veal liver "Tyrolean Style"

pink on the inside | bacon | apple | mashed potatoes

# Best of Steaks

## Tradition at the Auracher Löchl!

The best meat quality from domestic cattle and the best in the world  
- fried for you on our KSF Argentina grill.  
**Dry Aged Beef** and **Rib Eye Steaks** are not going to be cut at the table,  
due to the current corona measures.

### Dry Aged Beef “Fiorentina Style” from Austrian beef

available in the following sizes:  
200 g, 250 g, 300 g, 350 g, 400 g  
and gladly a bit more...

### Rib Eye Steak - USDA Prime Premium Beef from the USA

available in the following sizes:  
200 g, 250 g, 300 g, 350 g, 400 g  
...or may it be bigger?

### Austrian Fillet Steak

Lady cut 200 g, 250 g, 300 g

...or may it even be a little more?

The French tend to grill  
to grill very thin steaks  
that weigh barely 200g!  
For me this is cold cuts  
-Otto von Bismark -

## The **Steak for Two**

Tomahawk

~ 1000 g of Austrian beef

\*\*\*\*\*

Chateaubriand

~ 500 g of Austrian beef

\*\*\*\*\*

## **Steaks - for more**

carved and served on a cast iron plate

500 g Rib Eye | 500 g Dry Aged | 250 g Filet Steak – for 3 persons

450 g Rib Eye | 450 g Dry Aged for 2 persons

### King Prawns

side dishes – for choice

grilled vegetables | “Our Salad” | farmer’s fries | garlic bread | grilled corn on the cob

sauces – for choice

pepper sauce | BBQ sauce | truffle mayonnaise

2 sides and 1 sauce are included for every steak starting at 300g

After only using the best quality of meat, we charge the price per 100 g.

We ask for your understanding, that we cannot cut the steaks exactly on the gram, it can happen that the one or other piece might be a little less or more at times.



## How may we prepare your steak?

### **Rare**

quickly grilled on the outside, nearly rare on the inside, thin brown crust  
cold red center, the meat juice is still red (bloody)  
the maximum core temperature 45°C

### **Medium rare**

slightly bloody on the inside in the center, light pink towards the outside  
thin brown crust, warm red center  
the maximum core temperature 55°C

### **Medium**

pink on the entire inside  
brown crust, warm pink center  
the maximum core temperature is between 56°C and 61°C

### **Medium well**

crunchy brown crust, only slightly pink in the center  
the maximum core temperature is between 64°C and 66°C

### **Well done**

little or no pink center  
we do not recommend this cooking stage for our high-quality meat!  
the maximum core temperature is over 68°C



## **Because we love our meat...**

...we would like to give you more information about our philosophy on the quality and the origin of it.

### **Where does our meat come from?**

We source our meat products from local partners. If this is not possible, we make sure to get our meat only from suppliers with the highest quality standards.

#### **Escalope of veal and other goodies from the Kremstaler calf**

Veal is in general tenderer and lighter than beef. Depending on the age, the type of rearing and feeding, it has a light red, pink or even whitish colour.

Our calves run freely on the Kremstal meadows and grow up with their mother cows.

#### **Beef fillet, Tomahawk and Co. from Simmentaler beef**

The Simmental cattle, also known as "Fleckvieh" originally comes from the Swiss alpine region Simmental. However, for our steaks we only source the meat from Austrian Simmental cattle.

#### **Roast beef & rib-eye Steaks Salon Beef brand from Kröswang**

The fertile and hilly landscape in the Western part of Upper Austria with its juicy green meadows, is the perfect location for breeding beef, hence the majority of Salon Beef calves come from the Innviertel.

All animals are born, fed, slaughtered and processed in Austria.

Additionally, only farmers who are able to meet the high-quality standards are accepted.

#### **US premium beef From the Creekstone Farms**

The animals of the Creekstone Farms are bred under the highest animal welfare and quality standards. The cattle are treated with care and humanly at all steps from birth until the processing. The Premium Black Angus Beef also has a USDA seal. This means, the meat gets certified by the United States Department of Agriculture for Organic Products.

### **What does the term "Dry Aged" stand for?**

Dry Aged meat can often be found within high quality standards.

What does this exactly mean?

During the dry ripening process, the meat is hung in a cool climate for a certain amount of time to become more enjoyable.

This creates a dry layer which protects the muscle meat and enhances the aroma.

The meat not only gains outstanding nut and butter flavours but also the texture of the meat improves, as it becomes tenderer.

The disadvantage of dry aging is the weight loss, as almost up to 30% are lost due to the loss of moisture and the trim of the crust.

This is what makes dry aged meat so valuable.

## A Sweet Ending

### “Kaiserschmarrn” (the Austrian classic)

Fluffy pancakes which are pulled apart with  
raisins | apple sauce | rum

### warm **Chocolate soufflé**

vanilla ice cream | 15 min. waiting time für the chocolate dream

### **Sorbet**

preserved seasonal fruits

additionally with

+ **Gin**

+ **Prosecco**

### **Gâteaux au Valrhona**

(chocolate cake)

granola | cookie-caramel | forest fruits

### **Franz-Josef delight**

homemade pralines 2Stk. | ice wine 5cl | espresso

pumpkin-dessert

almonds | Valrhona chocolate

