



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 21:00 p.m.

Stollen 1930

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

Panorama 1830

Thursday - Monday from 16:00 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 € 7,90

The main cover

Tyrolean Gröstl – Original Wiener Schnitzel – Smoked Meat – Veal goulash –
Käsespätzle (Cheese noodles) – Schlutzkrapfen – Cheese Dumplings € 28,50

The sweet cover afterwards

Chocolate dream - marinated wild berries - vanilla ice cream € 7,90

Cover menu in **2 courses** € 34,40 per person

The **complete** cover menu € 38,90 per person

„Winter“ Start

Truffled celery foam soup
puff pastry | creme fraiche € 6,80

Pikeperch
Buckwheat | Capers - Raisins Sauce | Cauliflower
€ 24,30

Perigord Truffle
thin tagliolini | truffle nage | parmesan cheese
as starter € 18,00
as main course € 24,00

Beuscherl
root vegetables | pickles | dumplings
€ 19,00

Beef Steak
Jerusalem artichoke | figs | balsamic vinegar | Tropea onions
€ 26,00

We are more than happy to inform you about possible allergens in our dishes.
Please do not hesitate to ask one of our servants at any time.
Despite a careful handling and production of our dishes, it may happen that traces of additional substances to those listed in the dish description might apply.

Starters



Beetroot carpaccio

pomegranate | walnut | plucked salad | honey marinade | brioche
€ 11,50

Marinated char

marinated zucchini | curry | Chinese cabbage
€ 13,10

Braised sweetbread of veal

creamy pickles | potato salad
as starter € 12,50
as main course € 18,50

Chefs Beef Tatar

olives, shallots, cucumbers - root ciabatta
will be prepared for you in the kitchen - without egg

90 g	€ 14,00
180 g	€ 27,00
220 g	€ 35,00

Typical snacks

bacon plate

bacon from Mayr Hermann | ciabatta | dip
€ 13,90



Tyrolean cheese plate

variety of Tyrolean cheese | chutney | grapes | Tyrolean butter | Ciabatta
€ 10,90

Variety of Tyrolean bacon & cheese

Tyrolean cheese | bacon | chutney | grapes |
Tyrolean butter | ciabatta | dip
€ 14,10

Soups

Consommé of beef with root vegetables

sliced pancakes € 5,60

cheese dumpling € 5,80

semolina dumpling € 5,80

Salads

✓ “Our Salad”

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

small € 4,90

big € 9,40

Caesar Salad

romaine lettuce | anchovies | bacon | croutons

original Caesar dressing | parmesan

€ 10,50

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

with fried or roasted slices of chicken + € 4,20

with slices of beef + € 8,90

“Surf and Turf” – with beef and prawn + € 10,50

with king prawns – per prawn + € 4,50

✓ „Winter“ Boutique Salad

castelfranco | pears | goat cheese | old balsamic | baby leaf

salad hearts | pignoli | figs

€ 13,20

✓ Ciabatta € 1,50

✓ Homemade Garlic bread € 3,10

The Classics

(it's not possible without them)

Original Wiener Schnitzel

deep fried escalope of veal | farmer fries or potatoes with parsley
homemade cranberries
€ 23,50

✓ Homemade pasta drops with cheese

with a crust | roasted onions | "Our salad"
€ 13,20

✓ Tyrolean Ravioli

stuffed with a curd cheese and potato filling | melted butter
parmesan | "Our salad"
€ 16,90

Tyrolean roast beef

roasted potatoes | green beans with bacon | roasted onions
€ 25,50

Viennese deep-fried chicken

potato salad | homemade cranberries
€ 17,50

Viennese veal goulash

pasta drops | glazed carrots
€ 18,90
€ 18,90

Veal liver "Tyrolean Style"

pink on the inside | bacon | apple | mashed potatoes
€ 23,90

Best of Steaks

Tradition at the Auracher Löch!l

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
price per 100 g € 12,00

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
price per 100 g € 13,00

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

Austrian Fillet Steak
of the Simmentaler beef

Lady cut 200 g - € 32,00
250 g - € 39,00
300 g - € 47,00

...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

€ 79,00

Chateaubriand

~ 500 g of Austrian beef

€ 78,00

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

€ 149,50

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

€ 94,50

King Prawns

per piece € 4,50

side dishes – for choice

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

saucés – for choice

pepper sauce | BBQ sauce | truffle mayonnaise

2 sides and 1 sauce are included for every steak starting at 300g
every additional side dish € 3,50 | every additional sauce € 2,50

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

Muesli (yes, it includes nuts)
sheep milk yogurt | apple | carrot | granola
€ 9,50

“Kaiserschmarrn” (the Austrian classic)
fluffy pancakes which are pulled apart with
raisins | apple sauce | cranberries
as desert € 8,80
as main dish € 12,40

warm Chocolate soufflé
vanilla ice cream | 15 mins waiting time for the chocolate dream
€ 8,50

Sorbet of the season
Preserved apricot € 4,50

additionally with
Gin € 5,50
Prosecco € 3,90

spiced chocolate slice
tangerine | crumble | red sorbet
€ 10,50

...chocolate doesn't lie
chocolate understands...



Auracher Löchl

Restaurant . Boutique Hotel . Stollen 1930 . Panorama 1830 . Café Franz Josef

Alle Preise incl. Mwst