

## **Dear guests!**

**Because we value cooking with fresh ingredients and using regional products for our dishes  
we were awarded with the AMA 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 AMA-quality label  
Felsenkellerei, C&C Wedl

### **Bread and pastry**

Haubis Bakery, Bakery Farbmacher Langkampfen  
Café Franz Josef Ellmau

### **Eggs**

directly from Austrian farms

### **Potatoes, fruit and vegetable of the season**

from farms of the region

### **Venison**

from local hunting

### **Fish**

Putzachhof Schwoich, Kröswang, C&C Wedl

### **Honey & Chutney**

Bienenwelt Zillertal

## **Opening hours**

### **Café Donau**

daily from 07.00 a.m. until 10.00 p.m.  
warm kitchen daily from 11.00 a.m. until 10.00 p.m.

### **Weinhaus Auracher Löchl**

daily from 11.00 a.m. until 11.00 p.m.  
warm kitchen from 11.00 a.m. until 10.00 p.m.  
from 09.30 p.m. we don't serve steaks over 300 grams

### **Stollen 1930**

Friday & Saturday from 06.00 p.m. until 11.00 p.m.

**For questions about allergens or food intolerances  
please contact our service staff.**

# What is happening at Auracher Löchl?

...a look behind the scenes...

## Bridge restaurant

Probably the smallest restaurant in the world

After countless evenings in our bridge restaurant, we believe that a fresh touch is needed in the old town of Kufstein. That's why we decided to invest a lot of time and love in the renovation of our bridge..



Our bridge gains flair and offers a unique setting for a romantic dinner for two. Our cooks and our service are passionate about it and look forward to preparing a great 5-course menu and an unforgettable evening for you.

## Jägerstube

Action! We shoot sharply, even though it's only with the sandblasting machine ...

For a long time we thought about when and how we could bring a breath of fresh air to the traditional Auracher Löchl without losing the charm of our hunting room. We have dared and now take a look at our "new / old room". The stories and many hours that



our regular guests have spent in the Auracher Löchl remain and many new stories will probably be written in the future. How great that we have already received so much positive feedback from some employees and guests.

## Do you want to make your sweetheart happy?

We'd be pleased to help you organize an unforgettable evening.

Please contact us via phone or mail.

We're looking forward to hearing from you.

# Spring awakening

**for a successful start**

## **Rosato Spritz**

Ramazzotti Rosato | Soda | Prosecco | Lime  
€ 5,90

## **La Vita è Bella**

Gin Walcher La vita è bella | Fever-Tree Mediterranean Tonic  
thyme | juniper  
€ 9,90

## **Menu**

### Asparagus salad

shallots vinaigrette | poached egg | rosemary ham

### small fillet of beef

May turnip | Sauce Bernaise | potato dumplings

### **rhubarb tarte**

Valrhona chocolate | rhubarb

**The dishes are exclusively available in the menu**

**€ 39,50 per person**

## **for the crowning finale!**

We also have an alcohol-free alternative.

## **Muskat Ottonel Auslese**

Winery Kracher  
Mandarins | Maracuja | Jasmine | juicy | lively | fine honey touch  
€ 6,50

## **Tyrolean soul**

Mountain Gin | Lime | Monaco Tonic  
€ 9,90

## Spring and asparagus

raw marinated salad of asparagus  
shallots vinaigrette | rosemary ham | poached egg  
€ 13,00

✓ Soup of wild garlic  
prawns raviolo € 7,90

Cream soup of asparagus  
Raviolo of boiled beef € 7,90  
✓ without raviolo of boiled beef € 6,90

classic asparagus  
hollandaise sauce | butter potatoes  
€ 15,50

asparagus with extra choice

...rosemary ham € 19,50  
...char € 22,50  
...small viennese veal schnitzel € 21,50  
...small beef fillet € 32,50

Polar sea char  
fine noodles | wild garlic | white asparagus  
€ 22,50

Tyrolian fillet of pork  
two kinds of asparagus | hollandaise sauce | sweet pepper  
€ 21,50

Veal paillard  
white asparagus | wild garlic risotto | lemon aroma  
€ 23,90

## Starters

### Quinoa and Asparagus

goat cheese | honey marinade | tomatoes  
€ 11,50

### In Gin pickled salmon

avocado salad | salmon caviar | Ciabatta  
€ 14,10

### braised sweatbread of veal

fine noodles | Pommery mustard | green asparagus  
as starter € 12,50  
as main dish € 18,50

### Chef's Beef Tatar home style

olives, shallots, cucumber – Ciabatta  
prepared in kitchen without egg

90 g € 14,00

180 g € 27,00

220 g € 35,00

## Typical snacks

### bacon plate

bacon from Mayr Hermann | Ciabatta  
€ 13,90

### Tyrolian cheese plate

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

### Variety of tyrolian bacon & cheese

Tyrolian cheese | bacon | chutney | grapes | tyrolian Butter | Ciabatta € 14,10

## Soups

### Consommé of beef with root vegetable

sliced pancakes € 5,60

cheese dumpling € 5,80

semolina dumpling € 5,80

fried liver dumpling € 5,80

## Salads

### ✓ „Our salad“

leaf salads | carrots | cucumbers | sweet pepper | homemade dressing with honey

small € 4,90

big € 9,40

### Caesar Ssalad

Romaine lettuce | anchovies | bacon | croutons

original Cesar dressing | parmesan € 10,50

### „Pimp your salad“

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 three king prawns € 10,50

### ✓ `summer` Boutique salad

Baby Leaf | arugula | lettuce hearts | radish | carrots

Rosi's cheese dumpling | old balsamic € 12,90

### Ciabatta € 2,00

### ✓ garlic bread € 3,10

## The Classics

### Original Wiener Schnitzel

deep fried escalope of veal with a choice of farmers fries | cranberries  
€ 23,00

### Homemade pasta drops with cheese

with a crust and roasted onions | salad  
€ 13,20



### Tyrolean Ravioli by Bostl Mizzi

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

### tyrolean roast beef

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

### viennese deep fried Chicken

Potato salad | cranberries  
€ 16,90

### Viennese Veal goulash

bread dumpling | glazed carrots  
€ 18,90

### Liver of veal „Tyrolean Style“

bacon | apple | mashed potatoes  
€ 23,90

# Best of Steaks

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 based on the  
Corona measures not cut at the table.

## 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 more ...

## Rib Eye Steak – USDA Prime

Premium Beef from USA

price per 100 g

€ 13,00

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

## Austrian Filet Steak

of Simmentaler beef

Lady Cut 200 g - € 32,00

250 g - € 39,00

300 g - € 47,00

please don` t hesitate to ask for more...

## The **Steak** for two

### Tomahawk

~ 1000 g of Austrian beef  
€ 79,00

### Chateaubriand

~ 500 g of Austrian beef  
€ 78,00

## Steaks – for more

carved 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 prawn  
€ 4,50

## Side dishes – for choice

grilled vegetable | our salad | farmer's fries | garlic bread | grilled corn on the cob

## saucés

pepper sauce | BBQ sauce | truffle mayonnaise

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

Every side dish extra € 3,50 – every sauce extra € 2,50

After using only the best meat quality, we charge the price per 100 g.  
We ask for your understanding that we cannot cut the steaks to the gram,  
it can be a little more or less.



## How may we prepare your Steak?

### **Rare**

nearly rare, cold red center  
the maximum core temperature - 45°C

### **Medium rare**

warm red center  
the maximum core temperature - 55°C

### **Medium**

warm pink center  
the maximum core temperature is between 56°C and 61°C

### **Medium well**

slightly pink center  
the maximum core temperature is between 64°C and 66°C

### **Well done**

little or no pink center  
we don't recommend this cooking stage for our high quality meat  
the maximum core temperature is over 68°C

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

... we`d like to inform you where it comes from and give you a little further information about it.

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

We source our meat products from regional partners and even if that is not possible we get the meat only from suppliers with the highest quality standards.

#### **Veal for schnitzel and other goodies from the Kremstaler calf**

Veal is generally tender and lighter than beef. Depending on the age and type the rearing and feeding it has a light red, pink or even whitish colour. Our calves run on the Kremstal meadows and grow up with their mother cows.

#### **Beef fillet, Tommahawk and Co. from Simmental beef**

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

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

The fertile hilly landscape in the west of Upper Austria with its juicy Pasture land is perfect for beef breeding, hence the majority of Salon Beef calves comes from the Innviertel. All animals are born, fed, slaughtered and processed in Austria. In addition, only farmers who meet the high standards are accepted.

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

The animals of the Creekstone Farms are under the highest animal welfare and quality standards. The cattle are at every step caring and humanly treated from birth to processing. The Premium Black Angus Beef also has a USDA seal. That means, the meat is certified by the United States Department of Agriculture for Organic Products.

### **What does Dry Aged actually mean?**

The meat is dubbed "dry aged" if you use the term translated from English. Doesn't sound appetizing for you?

Exactly the opposite is the case.

The meat is left in a cool climate for a certain time and made ready for enjoyment. This creates a dry layer, that protects the muscle meat and promotes the aromas.

The meat gets flavours of nuts and butter and also the consistency improves because the meat becomes tender.

The disadvantage of dry aging is the weight loss of up to 30% due to the escape of moisture.

This is what makes dry aged meat so valuable.

## Sweet Ending

Tarte of rhubarb  
Valrhona chocolate | rhubarb confit | lemon-sorbet  
€ 8,50

“Kaiserschmarrn”  
fluffy pulled apart pancakes with rum raisins and side cranberries  
small serving € 8,80  
main course serving € 12,40

warm Chocolate soufflé  
vanilla ice cream | plan a waiting time of around 15 minutes € 8,50

### Sorbet of the season

rhubarb € 4,50  
+ Gin € 5,50  
+ Prosecco € 3,90

curd cheese dumpling  
strawberry salad | Nougat infusion  
9,50

...chocolate doesn`t lie,  
**chocolate**  
understands...