„autumn delights“

with venison out of our own tyrolean hunting ground

CHAMOIS Carpaccio
marinated pumpkin | lamb's lettuce

Roasted **PUMPKIN** Soup
sweet cream | pumpkin seed oil

Creamy Risotto of **MUSCAT** Pumpkin
*with **pan-fried fillet of trout***

FETTUCCINE Pasta
beurre blanc | winter truffle
as starter
as main course

Grilled **TOMAHAWK-STEAK**
from Duroc pork (approx. 350g raw weight)
pan-fried vegetables | rosemary potatoes | peppercorn sauce

Pink-roasted Saddle of **VENISON**
red cabbage | potato paunzen | wild broccoli | mushroom-bacon sauce

Löchl **POACHER** Burger 100% Venison
caramelized onions | king oyster mushroom | brie | truffle mayo
perfectly complemented with: rustic fries

Ragout of venison **„KOASAMANDL“**
sliced dumpling | red cabbage with apple | baked apple

Tonk Bean **CRÈME BRÛLÉE**
forest berries

CHOCOLATE Mousse
Served in a glass

CASTANEA Chestnut Cheese
served with homemade plum chutney

***DIE TÖRGGELE SEASON IS HERE!** Enjoy hearty Tyrolean specialties, cosy gatherings and autumn at its very best. Our traditional Törggele feast is available by advance reservation.*

***FROM NOVEMBER, IT'S TIME FOR A HEARTY FEAST!** Look forward to our traditional goose feast at Auracher Löchl. Reserve your table now!*

autumn menu

Roasted **PUMPKIN** Soup
sweet cream | pumpkin seed oil

Ragout of venison **„KOASAMANDL“**
sliced dumpling | red cabbage with apple | baked apple

Tonk Bean **CRÈME BRÛLÉE**
forest berries

3-COURSE menu
or as **2-COURSE** menu*
*choice of starter or dessert

new & refreshing

BLACK Hugo
Black elderflower syrup | Soda water | Prosecco | Mint | Lime

BLACK Kiss **– Alcohol Free**
Black elderflower syrup | Soda water | Alcohol-free sparkling wine | Mint | Lime

Hasenfit Organic
„Apple & Elderflower“ *0,25l bottle*
Also available diluted with soda water or tap water – 0.5 l

autumnal companions

„Illyricus“
Muster Gamlitz
Deutschkreutz, Central Burgenland
ripe yellow fruit | delicate spice & mineral notes | elegant

Merlot „1196“
Domäne Wolf
Deutschkreutz, Central Burgenland
Oak spice | black berries | fresh structure | mineral and saline notes