

WELCOME

to Winterstellgut, an „inspiring place" of TAUROA.
Thank you for being with us.

It is my pleasure to invite you to a culinary journey through regional delicacies. My roots on my family's farm have instilled in me a deep respect for nature's bounty and the value of quality food, which I carefully select for our dishes.

Our menu combines classic and unique specialties. The ingredients are mostly sourced from our own farms in the Salzkammergut and Murtal regions, from our fishery in Ausseerland, and from local partners. We cook seasonally and use traditional techniques like curing, preserving, pickling, and smoking, just as it has been done for generations here in Lammertal. We even bake our own bread, following time-honored methods in our own bread oven.

We see ourselves as custodians and interpreters of typical Salzburg specialties. Therefore, the dishes we serve reflect the region they come from. They are rooted in tradition yet exhibit their own character. They embody the passion for going the extra mile for quality while maintaining an effortless grace. At Winterstellgut, good food and touching sensory experiences bring people together.

We hope your visit will achieve just that – a natural enjoyment and a sense of traditional community. Our team is wholeheartedly dedicated to making this possible for you.

GOOD TO KNOW WHERE IT'S FROM



Saibling
Ausseerland fishery



Fritztaler Pig
Wiesengelter Pig



Hunting grounds Forst Authal



Flour and Grain Lerchen Mill/Golling



Tauern Lamb
Neuhausbauer/Lungötz



Cheese Pötzlberger/Adnet
Goat Cheese Goatparadise /Annaberg



Salzburger Alpine Beef



Eggs Vorderweinau-Hof/Annaberg

Enjoy your Meal!

Sincerely,

Florian Huber

and the entire Winterstellgut Team

TO START WITH

What kind of mood..?

THE REFRESHING "WINTERGSTÖ" COCKTAIL
Thalheim Forest Berries, Rhubarb, Lemon and Soda | €
6,6

UHUDLER SPRIZZ
Thalheim Uhudler, Prosecco, Red Vermouth | € 8,5

FIZZY?
,L`UNANIME' | Champagne AOC Blanc De Blancs Brut,
Noël Bazin 0,1l | € 18

STYRIAN STIMULATION
Sparkling Sauvignon blanc & Verjus | € 9,5

Here we go

Homemade organic bread, sour cream butter
and fine spread
per person € 4

...additionally, homemade ham, bacon,
sausages and other delicacies
per person € 6

Don't miss

DEER CARPACCIO
pickled plum and chanterelle
lovage | € 20

TOMATO RARITIES
with burrata, basil pesto
and pine nuts | € 18

CRUNCHY FRESH LEAF SALADS
pumpkin seed pesto | € 8
with Annaberger goat cream cheese | € 18

From the Stock Pot

CLEAR BEEF CONSOMME
3 kinds of garnish | € 8

TOMATOIZED FISHSOUP
tauern-rye-focaccia and dill mayonnaise | € 12

THE MAIN COURSE

From the lush Fields

BOEUF STROGANOFF
curd-herb-spaetzle | € 34

BIO-ORGANIC VEAL CREAM BEUSCHEL
bread dumplings
main course | € 28
mai | € 28

BOILED BEEF
Potato hash browns, root vegetables,
chive sauce and apple horseradish | € 30

...and regional waters.

LAKE WHITE FISH
stem cabbage, wild broccoli
and crispy potatoes | € 33

Poultry

CRUNCHY CORN CHICKEN BREAST
risotto of chanterelle and young leek | € 27

Neither Fish, nor Meat

CHANTERELLE GOULASH
pretzel-dumplings and sour cream
main course | € 27
starter | € 18

HOMEMADE TAGLIOLINI
grana padano loaf
truffle foam and black summer truffle | € 35

CHEF´S RECOMMENDATION

MINCED PATTY
FROM ROE DEER
sautéed chanterelles, cream of celery
and pickled cherries | € 30

Signature Menu

HOME-CURED SALMON
cucumber, radish
Granny Smith and dill mayonnaise | € 18

TWO KINDS OF "TAUERN" LAMB
potatoe pastry, zucchini,
port wine figs and fregola sarda | € 32

WHERE THE DREAMS...
Valrhona-Caraïbe and cherry | € 15

PÉTITS FOURS

Menu | € 62

Sommelier´ s choice

2022 RIED FRAUENWEINGARTEN | WACHAU DAC
GRÜNER VELTLINER FEDERSPIEL©
Weingut Sigl, Rossatz
0,75L | € 38,00

2019 BLAUFRÄNKISCH | BURGENLAND ,VIELFALT´
Weingut Gober-Freinbichler, Horitschon
0,75L | € 39

TO DRINK

Energy Drinks

Red Bull Energy Drink
Red Bull Zero
Red Bull Sea Blue Edition - Juneberry
Red Bull Spring Edition - Waldbeere Sugarfree
Red Bull Summer Edition - Curuba-Holunder
0,25l | € 4,7

The ORGANICS

by Red Bull

Simply Cola, Black Orange
Easy Lemon, Tonic Water
Bitter Lemon, Ginger Ale
Purple Berry, Ginger Beer
Fizzy Peach
0,25l | € 4,7

Rauch Fruitjuices

orange, apple 0,2l | € 4
blackcurrant, apricot, strawberry 0,2l | € 4,2

...from Thalheim

As the "best of the day", you can enjoy unique drinks based on the healing water from a mysterious spring in Thalheim: fruity-fresh lemonades, revitalising healing water and unique beers.

HEALWATER
sparkling or still
0,33l | € 4,0
0,75l | € 8,1

BEER
Draught Maerzen or Pils
0,2l | € 3,6
0,3l | € 4,6
0,5l | € 5,0

Maerzen, Pils
from the bottle
0,33l | € 4,6

LEMONADE
Forest Berries
Raspberry
Uhudler
Herbs
Maple-Lemon
0,33l | € 4,5

Carpe Diem

Kombucha Classic
0,33l | € 4,5
0,75l | € 9

THE SWEET FINAL

RASPERRY-CURD "SCHMARREN"
homemade vanilla ice cream | € 15
(including 20 min. anticipatory excitement)

THE BEST OF...
Sheep's milk yoghurt
verbena and apricot | € 15

TIRAMISU
Coffee ice cream
and foam of mascarpone and amaretto | € 13

SORBET TRILOGY
three heavenly light sorbets | € 8,5

HOMEMADE ICE CREAM
different flavors | per portion € 5,5

Afro Coffee

Americano | € 4
Espresso | € 3,3
Double Espresso | € 4,6
Cappuccino | € 4,4
Latte Macchiato | € 4,8
Mug of Coffee | € 4,9

Afro Tea

Earl Grey, Finest Assam,
Fruit Fields, Golden Chamomile,
Green Leaves, Herbal Amber,
Minty Breeze, Pure White, Yellow Sun
€ 4,2

After Dinner Drinks

COCKTAILS

ORANGE-SPRITZ

Aperol, Prosecco, RBO Black Orange | € 10,9

GIN & TONIC "WSG"

Blue Gin, V.D.N., RBO Tonic Water | € 13,5

VERY BERRY

Rosé Wermut, RBO Purple Berry | € 10,9

WHISKEY-HIGHBALL

Jack Daniels, Angostura, RBO Ginger Ale | € 12,9

BITTERS | SOURS | WHISKYS

APOTHEKE

Courvoisier, Pfefferminz-Likör, Fernet Branca | € 7,9

AVERNA-SOUR

Averna, Orangen-und Zitronensaft, Läuterzucker | € 9,5

HIGHLAND-PARK

Single Malt Scotch 12 y 4cl | € 12,7

ARDBEG UIGEADAIL

Islay Single Malt 4cl | € 15,8

In accordance with the Food Information Regulation, we would like to point out that some of our dishes contain one or more of the mandatory allergens.

Our well-trained staff will be happy to answer any further questions you may have!