



VIKTORIAS HOME ^{★ ★ ★ ★} x *Tiroler Hof*

MENU

Preference is given to food from regional (organic) sources, our own hunting grounds and from Austrian producers. Refined with love for the culinary arts, regularly changing dishes.

Nose to tail for meat, root to stem for plants.

We value food in its entirety. Father Fritz cooks his beloved pub classics. Viktoria Fahringer prepares her fine dining menu with attention to detail. Hostess and sommelier Christa will be happy to give you advice.

Our cuisine can be explored in two worlds.

On the left there is Viktoria Fahringer's fine dining menu and on the right the pub classics from her father Fritz.

Everything is possible, nothing is necessary. You choose what you want.

Nice to have you here!
Your Fahringer family

Viktoria Fahringer is celebrating her 10-year anniversary in the kitchen; her menus are shaped by her travels through first-class establishments in Germany and France as well as her experience in culinary diploma courses. These are renewed every 4 weeks. You have the freedom to choose individual courses or all six.

WALK AS / Bread.Time vegetarian

Weekly sourdough bread / coriander, allspice & juniper herb curd / parsley oil & sweet potato hummus
 ACGLMO 9

COURSE TWO / COLD STARTERS

vegetarian **Vitamin B**
 Beetroot, blood orange & bitter salads Rhubarb fritters / herb brioche
 ACGHLMNO 24

Fish.in love
 Organic rainbow trout pickled asparagus crispy and sweet and sour wild garlic - buttermilk / thyme crumble
 ACDGLMO 26

COURSE THREE / WARM STARTERS

vegetarian **Spargel x Raviolo**
 Asparagus Raviolo / Asparagus Julienne Coconut - Lime Leaf Foam Lemon-Dill Chimichurri
 ACGHLMNO 24

Caraway Kiachl x Veal
 Lukewarm veal boiled fillet (Ehrlich.Tirol veal) Black beer jus / Savoy cabbage Red onion relish
 ACDGHLMO 26

COURSE FOUR / MAIN COURSES

vegetarian **The last wild garlic**
 Wild Garlic Barley Sotto Wild Garlic Foam / Parmesan Chips Mocha Reduction
 ACGHLMNO 34

Pink medallion of Tyrolean veal saddle
 Port wine juice stalk celery - apple ragout pistachio crisp / potato mousseline
 ACGHLMNO 44

COURSE FIVE / PRE-DESSERT **Cloud.South**

Soufflé curd / coconut crumble / passion fruit - coconut foam / passion fruit coulis
 ACGHLMO 16

COURSE SIX / MAIN DESSERT **Nougat.Garden**

Nougat mousse / rhubarb - raspberry confit / rose jus / rhubarb - rose sorbet / chocolate crumble
 ACGHLMO 16

5 - course with fish/meat EUR 121 / 6 - course EUR 137 vegetarian: 5 - course EUR 107 / 6 - course EUR 123 Drink recommendation: 5 - course EUR 35 / 6 - course EUR 42

AUSTRIAN WIRTSHAUS CUISINE

x Papa Fritz

SPREAD

Goose malt & bread

Gently rendered goose fat, chives, garlic, fresh bread
AO 7

SALAD

Green salad

colorful leaf salads and herbs with Fritz' house dressing
LMO 6

Mixed salad

with carrot, cabbage, cucumber, bean, potato and mixed leaf salad
9-ingredient secret dressing each salad is specially marinated
GLMO 9

THE CLASSICS

The original Viennese schnitzel

cut from the veal shell of the veal rosé, naturally hand-plated, breaded and baked in the pan

with French fries, parsley potatoes, baked potatoes or buttered rice
ACGLMO 27

with lukewarm potato salad or roast potatoes
ACGLMO 29

The Cordon Bleu

cut from the veal shell of the veal Rosé naturally hand-plated and breaded Filled with cheese and ham from the turkey

with French fries, parsley potatoes, baked potatoes or buttered rice
ACGLMO 29

with lukewarm potato salad or roast potatoes
ACGLMO 31

Cranberries, ketchup or mayonnaise?

ACGLMO is 0.8

THE SOUP

Organic Demeter beef soup

with fritters and colorful root vegetable strips
ACGLMO 7

with 1 piece of baked Tyrolean venison liver dumpling
ACGLMO 9

Wild garlic cream soup

with toasted black bread croutons & whipped cream
AGLMO 8

FAVORITE DISHES

Ham goulash

from organic Demeter beef from Knollnhof in Söll with napkin dumplings
ACGLMO 29

Beef steak from the veal

approx. 250g / with garden herb butter, bacon beans and French fries
ACDGLMO 42

with Fritz's Steak Sauce pepper, cream, cognac
ACGLMO 5

Boiled beef

from organic Demeter beef from Knollnhof in Söll, with root vegetable strips, roasted potatoes, apple horseradish & chive sauce
ACGLMO 34

Uromas Kalbsrahmbeuscherl

Family recipe since 1985 Tyrolean veal lung and heart hand-cut, as a ragout with root vegetables and napkin dumplings

ACDGLMO 23

VEGETARIAN INN

Ramsons dumplings

Brown butter, fried onion hard cheese, wild garlic pistou
ACGLMO 19

Small portion?

For smaller portions, 2 euros per dish will be deducted. For children, there is a "robber's plate" to snack on upon request.

AUSTRIAN WIRTSHAUS DESSERTS

by Papa Fritz

Caramelized Kaiserschmarren

- also available gluten-free & lactose-free

Served in a copper pan, guests are told it is "The best Schmarren in Town!"

with/without raisins and apple sauce

ACGHO 15

1 piece of pancake

with apricot or cranberry jam and icing sugar

ACGHO 4,5

The ice cream pancake

Pancake with 2 scoops of vanilla ice cream, almond flakes, whipped cream, chocolate sauce and icing sugar

sugar

ACGHOF 9

 **Gault & Millau**
PÂTISSERIE

by  **Victoria**
FAHRINGER

COURSE FIVE / PRE-DESSERT **Cloud.South**

Soufflé curd / coconut crumble / passion fruit - coconut
foam / passion fruit coulis

16 ACGHLMO

COURSE SIX / MAIN DESSERT **Nougat.Garden**

Nougat mousse / rhubarb - raspberry confit / rose jus
rhubarb - rose sorbet / chocolate crumble

ACGHLMO 16