



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

 **Gault & Millau**
SUMMER MENU 01  *Victoria*
 FAHRINGER

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 / rosemary, lavender & alpine salt Fleur de Sel allotment herb curd with parsley oil & smoked braised onion spread
 ACGLMO 9

COURSE TWO / COLD STARTERS

vegetarian **Fake tuna**
 Watermelon / Nori seaweed / Asia salad
 Horseradish Vinaigrette / chive oil
 mustard seed Caviar
 ACGHLMNO 22

Ehrlich.Tirol lamb
 Airy Tyrolean sheep cheese
 Crispy Tyrolean lamb aspic / pepper gazpacho
 Mango relish / bread crackers
 ACDGLMO 26

COURSE THREE / WARM STARTERS

vegetarian **Oxheart tomato**
 Sun-dried tomatoes / olives / quinoa
 tomato essence / peach chutney
 rosemary focaccia
 ACGHLMNO 23

Tyrolean fish soup
 Alpine prawns - panko praline
 Smoked trout
 Tomato / zucchini / fennel
 ACDGHLMO 26

COURSE FOUR / MAIN COURSES

vegetarian **Forest-scallop**
 King oyster mushroom / miso marinade
 Sea asparagus / herb risotto
 Onion foam
 ACGHLMNO 34

Ehrlich.Tirol veal cheeks
 Port wine stew
 caramelized summer carrot / mushroom Bun
 truffle scent / carrot green crumble
 ACGHLMNO 44

COURSE FIVE / PRE-DESSERT Fruity & slightly tart

Iced curd mousse / roasted apricot sorbet
 olive oil - caramel / Tyrolean honey crunch
 ACGHLMO 16

COURSE SIX / MAIN DESSERT Chocolatey & funerary

Strawberry - Chocolate Ganache / Chocolate Brownie
 Strawberry - Rose Sorbet
 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 INN CUISINE

x Papa Fritz

SPREAD

Airy goose malt & bread

Gently rendered goose fat, whipped until fluffy,
with chives, garlic & 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, 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 veal rosé hand-plated,
breaded and baked in the pan filled with cheese and
turkey ham
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 your
0.9

THE SOUP

Organic Demeter beef soup

with fritters and colorful root vegetable strips
ACGLMO 7

with baked meat dumplings from Tyrolean veal
ACDGLMO 9

Asparagus Cream Soup

with croutons & whipped cream
AGLMO 8

FAVORITE DISHES

Roebuck stew

from our own hunt near Kössen, Kitzbühel
Apple red cabbage/ napkin dumplings
ACGLMO 33

Grilled Tyrolean veal chop

with garden herb butter, bacon beans and
French fries
ACDGLMO 39

with Fritz's Cognac-Pepper Sauce

ACGLMO 5

Beef salad with pumpkin seed oil dressing

Organic boiled beef and breast core
Scarlet runner beans / pickled onions
Herb salad / croutons / Styrian pumpkin seed oil
ACGLMO 27

Great-grandma's veal cream beuscherl

Family recipe since 1985 Tyrolean veal lung and
heart hand-cut, as a ragout with root vegetables
and napkin dumplings
ACDGLMO 24

VEGETARIAN INN

Mushroom dumplings

Organic oyster mushrooms / organic meadow
mushrooms brown butter / organic Felsenkeller
cheese small green leaf salad
ACGLMO 24

Smaller portion?

Price minus 2.00 Euro.

For children, there is a "robber's plate" to snack on upon
request.

AUSTRIAN WIRTSHAUS DESSERT

by father Fritz

Caramelized Kaiserschmarren

- also available gluten-free & lactose-free & vegan

Served in a copper pan, according to guests, "Best Schmarren in Town!"

with/without raisins and homemade apricot roast

ACGHO 15,5

1 piece of pancake

- also available gluten-free & lactose-free & vegan

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

ACGHOF 9

 **Gault & Millau**
PASTRY SHOP

 *Victoria*
FAHRINGER

PRE DESSERT **Fruity & slightly tart**

Iced curd mousse / roasted apricot sorbet
olive oil - caramel / Tyrolean honey crunch

ACGHLMO 16

MAIN DESSERT **Chocolatey & funery**

Strawberry - Chocolate Ganache / Chocolate Brownie

Strawberry - Rose Sorbet / Chocolate Earth

ACGHLMO 16

WINE RECOMMENDATION

Late harvest Merlot, 2022 Tschida/Ilmitz

6.5

Beerenauslese Samling 88, 2017, 95 points Falstaff
Tschida/Ilmitz

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