

SOUPS

Beef soup with sliced pancakes, noodles or snack peas	€ 5.20
Viennese soup pan (cooked beef, soup noodles, vegetables)	€ 9.50
served in a soup plate	
Beef soup with 2 liver dumplings or 2 cheese dumplings	€ 8.40
Hungarian goulash soup	€ 8.40

FROM THE COLD KITCHEN

„Ski salad“ (big salad plate with grilled meat pieces)	€ 14.60
Kaspress salad (big salad plate with cheese dumplings and pumpkin seed oil)	€ 14.60

SMALL WARM FOOD

Sausages with mustard, horseradish and pastry	€ 6.80
Zesty sausages with mustard, horseradish and pastry	€ 6.80
French fries with ketchup	€ 6.80
Cheese sausages with mustard, horseradish and pastry	€ 8.10
Fried sausages with mustard, horseradish and pastry	€ 8.10
1 roll	€ 1.40
1 slice of bread	€ 1.40

We are happy to cook for you on request, gluten-free and lactose-free. We ask for your understanding that extended waiting times may occur. In case of special effort, a fee of € 1.50 is to pay.

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MAIN DISHES

Cordon bleu (pork) with parsley potatoes	€ 17.90
From turkey	€ 18.90
Viennese Schnitzel from pork with chips	€ 15.90
From turkey	€ 16.90
Alps burger with baked potato, dip sauce and salad garniture (minced meat from pork and beef)	€ 15.90
Beef burger with baked potato, dip sauce and salad garniture (Stripes of beef filet)	€ 22.50
Baked potato with garlic-sour cream, bacon, onion, roasted vegetables and salad garniture	€ 14.50

SERVED IN A PAN

Roasted potato noodles with ham, onion and a bowl of salad	€ 13.90
Small wheat dumplings in cheese with roasted bacon and salad	€ 13.90

VEGETARIAN OFFERS

Deep fried cheese corners with cranberries, potatoes and salad	€ 14.90
Veggie burger with baked potato, dip sauce and salad garniture	€ 15.90
Baked potato with a garlic sour cream sauce, roasted vegetables, garnished with salad	€ 14.50

VEGAN OFFERS

Baked potato with roasted vegetables and olive oil-herbs-pesto, garnished with salad	€ 14.50
Falafel on tomato ragout with parsley potatoes, garnished with salad	€ 14.50

FISH

Deep fried plaice fillet with parsley potatoes and tartar sauce	€ 16.10
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THE BAR

MAYBE THIS IS YOUR TASTE

Spaghetti Bolognese (meat sauce)	€ 12.20
Cheese sausages coated with bacon to this chips and ketchup	€ 12.20
Cheese sausage or fried sausage with chips	€ 12.20
“Cevapcici” (zesty ground meat patties) with chips and salad	€ 13.50

TRIMMINGS

A portion rice, small wheat dumplings, bread dumplings or potatoes	€ 5.50
Small salad plate	€ 5.50
A portion ketchup, mayonnaise or mustard	€ 0.90
A portion pumpkin core oil	€ 1.10
A portion of cowberry jam	€ 1.20

FOR CHILDREN

Thaddäus Sausages with chips	€ 9.80
Patrick Small Viennese schnitzel (pork) with chips and salad garniture	€ 9.80
Mr. Krabs Fish burger with chips	€ 10.20
Gary Small Viennese schnitzel (turkey) with chips and salad garniture	€ 10.20
Sandy Spaghetti Bolognese	€ 9.80

THE BAR

HOUSE MADE DESSERTS

Buchtel: yeast pastry filled with jam served whit vanilla sauce, per piece	€ 4.50
Germknödel: yeast dumpling with melted butter, poppy and powdered sugar	€ 7.50
2 pieces of poppy seed pancakes with sour cherry ragout	€ 8.30
Apple strudel	€ 5.50
Curd cheese strudel	€ 5.50
Chocolate cake	€ 5.50
Vanilla sauce	€ 2.10
1 portion whipped cream	€ 1.20

COFFEE

Small Espresso	€ 3.60
Espresso Macciatto	€ 3.70
Big Espresso	€ 4.90
Verlängerter	€ 3.80
Big Viennese white coffee	€ 4.90
Franziskaner (coffee with whipped cream)	€ 4.90
Cafe Latte	€ 4.90



Filius
CAFFE

FILIUS CAFFE – QUALITÄT MIT VERANTWORTUNG
WIR HABEN UNS BEWUSST FÜR FILIUS CAFFE
ENTSCHIEDEN: DIE BOHNEN STAMMEN 100 % DIREKT
VON EINER NICARAGUANISCHEN FINCA, FAIR UND
TRANSPARENT GEHANDELT. GERÖSTET UND
VERPACKT WIRD REGIONAL IM BURGENLAND. DAS
ERGEBNIS IST EIN AROMATISCH AUSGEWOGENER
KAFFEE, DER NICHT NUR HERVORRAGEND SCHMECKT,
SONDERN AUCH FÜR NACHHALTIGE
WERTSCHÖPFUNG STEHT.

GLEIBER

APERITIFS

Aperol Sprizz (Aperol, sparkling water, white wine)	€ 5.70
Veneziano (Aperol, sparkling water, Prosecco)	€ 6.70
Eichtbauer Spritz (Uhudler liqueur, bitter lemon, Prosecco)	€ 7.70
Hugo (elder sirup, sparkling water, Prosecco, lime)	€ 6.70

HOUSE MADE WINE FROM BURGENLAND

WHITE WINE	1/8L	0,7L
Gelber Muskateller Kabinett 2021	€ 4.20	€ 22.00
Pinot Blanc Kabinett 2020	€ 4.20	€ 22.00
Chardonnay Qualitätswein 2022	€ 3.90	€ 21.00
Welschriesling Qualitätswein 2022	€ 3.90	€ 21.00
Grüner Veltliner Qualitätswein 2023	€ 3.90	€ 21.00
Muskat Ottonel Kabinett 2021	€ 4.20	€ 22.00
Gewürztraminer Auslese 2019	€ 4.50	€ 24.00
RED WINE	1/8 L	0,7 L
Rosé (Merlot) Kabinett 2023	€ 4.20	€ 22.00
Rosé (Blaufränkisch) Kabinett 2023	€ 4.20	€ 22.00
Blaufränkisch Qualitätswein 2020	€ 4.50	€ 24.00
Merlot Kabinett 2021	€ 4.50	€ 24.00
Merlot Spätlese 2021	€ 4.80	€ 26.00

1/4 Spritzer white (wine mixed with sparkling water)	€ 3.30
1/4 Spritzer red (wine mixed with sparkling water)	€ 3.30
1/2 Spring spritzer white (3/8 soda and 1/8 white wine)	€ 4.90
1/2 Spring spritzer red (3/8 soda and 1/8 red wine)	€ 4.90

EICHTBAUER

NON-ALCOHOLIC DRINKS 0,25 L

Cola	€ 3.60
Orange lemonade	€ 3.60
Herbs lemonade	€ 3.60
Spezi (coke mixed with orange lemonade)	€ 3.60
Lemonade	€ 3.60
Orange juice	€ 3.80
Apple juice	€ 3.80
Red Bull	€ 4.50
Soda water	€ 1.60
Bottle mineral water 0,33 l	€ 3.70
Bottle mineral water without gas 0,33 l	€ 3.70
0,75 l bottle mineral water (with or without gas)	€ 6.50
½ l Ski water (water with raspberry lemonade)	€ 5.00
¼ l Ski water (water with raspberry lemonade)	€ 2.50
1 portion lemon	€ 0.30
0,33 l bottle Cola Zero	€ 4.00
¼ tap water	€ 0.60

0,5 l Elderflower lemonade

sparkling € 5.90
still € 4.90

0,5 l homemade grape juice

sparkling € 5.90
Still € 4.90

0,5 l homemade raspberry-lemon balm lemonade

sparkling € 5.90
still € 4.90

schärf
KAFFEE · MASCHINEN · KONZEPTE

Bio-Limonaden



0,5 L LIME-GINGER-MINT
0,5 L RASPBERRY-LEMON
0,5 L ORANGE
0,5 L CRANBERRY

SPARKLING € 5.90
STILL € 4.90

Limette -
Ingwer -
Minze

Himbeer -
Zitrone

Orange

Cranberry

ELDERBERRY

BEER

0,5 l Bio - Golser Premium	€ 5.40
0,3 l Bio - Golser Premium	€ 4.40
0,2 l Bio - Golser Premium	€ 3.60
0,5 l nonalcoholic beer in a bottle	€ 5.40
0,3 l shandy with sparkling water	€ 4.40
0,3 l shandy with herbs lemonade	€ 4.40
0,5 l shandy with sparkling water	€ 5.40
0,5 l shandy with herbs lemonade	€ 5.40
0,5 l Bio - Golser wheat beer	€ 5.80
0,3 l Bio - Golser wheat beer	€ 4.80
0,5 l Bio - Golser wheat beer nonalcoholic	€ 5.80
0,5 l bottle Puntigamer beer	€ 5.40

New on tap: organic beer from the Gols private brewery

With organic beer from the Gols private brewery, we have deliberately chosen a product that combines regionality, sustainability and authentic taste. The brewery works with organically grown grain from the region and focuses on gentle, traditional production methods.

TEA & HOT DRINKS

Fruit tea, black tea, green tea, chamomile tea, herbs tea	€ 3.80
Hot lemon water	€ 3.80
Hot chocolate with whipped cream	€ 4.50
extra portion lemon	€ 0.30
Orange punch	€ 4.50
Cranberry punch	€ 4.50

HOT ALCOHOLIC DRINKS

Jagatee	€ 6.40
Red hot wine (house made)	€ 5.20
Dead aunt (hot chocolate with rum)	€ 6.40
2cl Rum	€ 1.90
„Heiße Hexe“ (hot plum schnapps with whipped cream)	€ 4.80
Bombardino	€ 4.80

BEER
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COGNAC & WHISKEY

Hennessy very special 4cl, 40%	€ 8.40
Jeam Beam Bourbon Whiskey 4cl	€ 7.00
Red label Scotch Whiskey 4cl	€ 7.00
Golser Single Malt 4cl	€ 7.00

SPECIAL DRINKS

Pear schnapps with pear piece	€ 4.20
Vodka with fig	€ 4.20
Bacardi with coke	€ 5.20
Whiskey with coke	€ 5.20
Vodka Orange	€ 5.20
Gin Tonic	€ 5.20

SCHNAPPS, LIQUEUR & SPECIAL SCHNAPPS

Rowan berry brandy 39,5 vol%	€ 4.30
Uhudler wine liqueur 20,5 vol%	€ 3.90
Hazel nut brandy 36 vol%	€ 3.90
Styrian apricot schnapps 40 vol%	€ 3.90
Styrian plum schnapps 41 vol%	€ 3.90
Stone pine schnapps 23,5 vol%	€ 3.90
Styrian pear schnapps 39,5 vol%	€ 3.90
Plum liqueur	€ 3.90
Medlar liqueur	€ 3.90
Pear liqueur	€ 3.90
Jägermeister	€ 4.00

PROSECCO

Prosecco la Contesse white or rosé	0,7 l	€ 32,00
Prosecco la Contesse white	0,1 l	€ 4,00

BAR
HUBER