

## Starters

### **Beef Tatar from Serfauser grass fed beef**

with smoked capsicum cream, local hard cheese and Gremolata  
served with toast (A,C,D,F,G,L,M,O)

€ 24,00

**Falafel served with a mint dip**  
and marinated radish strips (A,H,O)



€ 17,90

## Cold specialities

### **Cheese platter**



with regional hard cheese with grapes and nuts  
served with apricot-mustard, tomato-chutney and salad garnish  
(A,F,G,H,L,M,O)

€ 19,20

### **Marinated mortadella with or without cheese**

*Wurstsalat*

with cheese (A,F,G,L,M,N,O)

without cheese (A,F,L,M,N,O)

€ 12,20

## Salad

### **Mixed salad**



(L,M,O)

small € 7,20

large € 10,00

### **Green salad**



(L,M,O)

small € 7,20

large € 10,00

### **Mixed salad platter**

with fried beef filet strips (G,L,M,O)

€ 23,90

### **Farmer's salad**

*Bauernsalat*

with roasted potatoes, fried speck and local hard cheese  
(G,L,M,O)

€ 20,20



**"Leithes Feinstes"**  
**Dishes with homemade smoked**  
**sausages and meat specialities**

- Cold pick-off** (Variety of homemade prosciutto and smoked sausage)  
with homemade local products and cheese, Brettljause  
served with horseradish, mustard and bread (A,C,F,G,H,L,M,N,O) € 18,90
- Cut up prosciutto with bread** (homemade prosciutto) Speckmarend  
served with pickled vegetables and horseradish (A,C,F,G,H,L,M,N,O) € 15,70
- Roasted ciabatta**  
with a spread of oven-tomatoes, small "Fauser" (homemade prosciutto),  
shaved local hard cheese and rocket (A,F,G,H,L,N,O) € 18,10
- Homemade prosciutto**  
small „Fauser“ (homemade prosciutto), burrata  
and oxheart tomatoes (A,F,G,H,L,N,O) € 21,90
- Hauswurst (boiled smoked pork sausage)**  
with sauerkraut, mustard, horseradish and bread (A,F,H,L,M,N,O) € 13,50

All „Leithes Feinstes“ Specialities  
are also available  
for take away  
to enjoy at home!



Please ask our friendly staff.  
We are happy to gift wrap any of those products.

## Soup

- Consommé** *Nudeln/Frittaten/Backerbsen* small € 4,70  
with noodles or sliced pancake or fried batter pearls (A,C,F,G,L) large € 7,00
- Original-Viennese Stew** *Suppeneintopf* small € 8,60  
with noodles, vegetable strips and boiled beef (A,C,L,M) large € 10,90
- Spicy goulash soup** small € 8,60  
with bread (A,F,H,L,N,O) also available gluten free large € 10,90
- Mountain-herb cream soup**  *Alm-Kräuterrahmsuppe* small € 7,80  
with local hard cheese crisps (A,C,G,L,O) large € 10,20
- Tomato cream soup**  with croutons small € 7,60  
and vegan whipped cream (A,F,H,L,N,O) also available gluten free large € 10,00

Allergy information bread: A,F,H,N,O

## Tyrolean dumpling specialities

- Fried cheese dumpling-salad platter**  *Kaspress-Salatteller*  
with seasonal salads and 2 fried cheese dumplings (A,C,F,G,H,L,M,N,O) € 18,50
- Fried cheese dumpling-salad platter**  *Kaspress-Salatteller*  
with seasonal salads and 1 fried cheese dumpling (A,C,F,G,H,L,M,N,O) € 15,50

## Serfauser specialities

- Chanterelle-goulash served in the pan**  *Pfifferlings-Gulasch*  
with bread dumplings (A,C,F,G,H,L,O) € 20,10
- Cheese-speck roesti** *Käse-Speckrösti*  
Crispy potato patties with speck, cheese, spring onion and cherry tomatoes  
gratinated and served with a sour cream sauce (G,L) € 19,50
- Cheese-salmon roesti** *Lachs-Speckrösti*  
Crispy potato roesti with salmon, cheese, spring onion and cherry tomatoes  
gratinated, served with sour cream sauce (D,G,L) € 22,10
- Serfauser Kasmuas served in the pan**   
polenta stew with a dark roux cooked and gratinated with local hard cheese  
(A,G,L) € 15,10
- Cheese spaetzle served in the pan**  *Käsespätzle*  
with roasted onions and chives (A,C,G,L) € 17,90

A- Gluten, B- Krebstiere, C- Eier, D- Fisch, E- Erdnuss, F- Soja, G- Milch-Laktose,  
H- Schalenfrüchte, L- Sellerie, M- Senf, N- Sesam, O- Sulfite, P- Lupinen, R- Weichtiere

## Mains

### **Pork schnitzel „Viennese style”**

with parsley potatoes or French fries and cranberries  
(A,C,F,G,H,N,O)

€ 19,90

### **Classic beef roulade**

with croquettes and red cabbage (A,C,F,G,L,M,O)

Rinderroulade

€ 22,90

### **Serfauser pork roast**

with bread dumplings and sauerkraut (A,C,F,G,H,L,M,N,O)

Schweinebraten

€ 19,80

### **Lamb Noisettes served with a garlic sauce**

with creamy polenta and green beans wrapped in speck (A,G,L,M,O)

€ 26,50

### **Almpfandl**

Pork filet-medallions gratinated with local hard cheese,  
served with spaetzle and mushroom sauce (A,C,G,L,O)

€ 22,30

### **Fried corn-fed Mediterranean chicken „Harissa style”**

with potatoes-capsicum-vegetables (G,L,O)

€ 19,50

### **Vegan paprika rice dish**

with barbecue vegetables (L,O)



Paprika-Reispfanne

€ 17,90

### **Entrecote 250g**

with roasted potatoes, Romanesco vegetables, herb butter  
and pepper sauce (G,L,M,O)

€ 31,80


### **Fried veal liver**

with mashed potatoes, fried strips of bacon and braised onions (G,L,M,O)

Kalbsleber

€ 28,90

## Pasta

<i>Spaghetti Bolognese with parmesan</i> (A,G,L,O)	€ 14,80
<i>Spaghetti tomato sauce with parmesan</i> (A,G,L,O)	€ 13,00
<i>Spaghetti with fried prawns</i> <i>served with zucchini-pesto and sundried tomatoes, pine nuts and shaved parmesan</i> (A,B,G,L,O) <i>also available in vegan</i>	€ 18,50
<i>Cheese macaroni</i>  <i>with local cheese, cherry tomatoes and spring onions</i> (A,C,G,L,O)	€ 17,90



*We offer all our pasta dishes  
also gluten free.*



## Kids

<i>Pork schnitzel with French fries</i> (A,C,F,G,H,N,O)	€ 11,20
<i>Spaghetti Bolognese</i> (A,G,L,O)	€ 9,80
<i>Spaghetti tomato sauce</i>  (A,G,L,O)	€ 8,10
<i>Crumbed chicken nuggets with French fries</i> (A,C,F,H,N,O)	€ 9,80
<i>Boiled Frankfurts with French fries</i> (A,L,M,O)	€ 9,80
<i>Cheese spaetzle with roasted onions without chives</i>  (A,C,G,L,O)	€ 9,80
<i>French fries</i> (A) 	€ 7,20
<i>Small „Kaiserschmarren“</i>  <i>sliced thick pancake with raisins</i> (A,C,G,O)	€ 9,80


*Allergens mayonnaise and ketchup: C,M,O*

*A- Gluten, B- Krebstiere, C- Eier, D- Fisch, E- Erdnuss, F- Soja, G- Milch-Laktose,  
H- Schalenfrüchte, L- Sellerie, M- Senf, N- Sesam, O- Sulfite, P- Lupinen, R- Weichtiere*

## Dessert

<b>Homemade „Kaiserschmarren“</b> 		
<i>sliced thick pancake with raisins available with apple sauce or plum stew or cranberries (A,C,G,O)</i>	<i>Apfelmus oder Zwetschkenröster oder Preiselbeeren</i>	€ 15,20
<b>Homemade apple strudel</b> 	<i>Apfelstrudel</i>	€ 8,60
<i>with whipped cream or vanilla sauce (A,C,F,G,H,N,O)</i>		
<b>Serfauser „Polsterzipfl“</b> 		€ 7,90
<i>fried sweet pastry pockets with cranberries and icing sugar (A,C,G,O)</i>		
<b>Homemade apricot dumplings</b> 		€ 11,50
<i>with vanilla sauce and und sweet buttered bread crumbs (A,C,F,G,H,N,O)</i>		

## Kuchen

<b>Chocolate brownie</b> 		€ 11,50
<i>served with mango-sorbet (A,O)</i>		
<b>Nana's crumble</b> 	<i>with whipped cream</i>	€ 6,60
<i>(A,C,G,H,O)</i>	<i>without whipped cream</i>	€ 5,80
<b>Homemade cake/tarte</b> <i>(A,C,G,H,O)</i>	<i>with whipped cream</i>	€ 6,80
	<i>without whipped cream</i>	€ 6,00



*We also offer various gluten-free dishes,  
Please ask for our gluten-free menu.*



*A- Gluten, B- Krebstiere, C- Eier, D- Fisch, E- Erdnuss, F- Soja, G- Milch-Laktose,  
H- Schalenfrüchte, L- Sellerie, M- Senf, N- Sesam, O- Sulfite, P- Lupinen, R- Weichtiere*

## Aperitif

Glass Prosecco *(O)		0,1l	€ 4,90
Campari Soda *(O)		4 cl	€ 6,00
Campari Orange *(O)		4 cl	€ 8,00
Aperol Spritz *(O)		0,2l	€ 7,10
Hugo *(O)		0,2l	€ 7,10
Leithe Zauber *(O)		0,2l	€ 7,10
Limoncello Spritz *(O)		0,2l	€ 7,10
Granta Spezial *(O)		0,2l	€ 7,10

## Beer

Trumer „Pfiff“ *(A)		0,2l	€ 3,80
Trumer small *(A)		0,3l	€ 4,80
Trumer large *(A)		0,5l	€ 5,80
Radler (shandy) cloudy small *(A)		0,3l	€ 4,80
Radler (shandy) cloudy large *(A)		0,5l	€ 5,80
<b>ERDINGER Urweisse</b> wheat beer small *(A)		0,3l	€ 5,00
<b>ERDINGER Urweisse</b> wheat beer large *(A)		0,5l	€ 6,00
Erdinger dark, bottle *(A)		0,5l	€ 6,00

## Alcohol free beer / Radler

Erdinger „Alkoholfrei“, bottle *(A)		0,5l	€ 6,00
Stiegl „Freibier“, bottle *(A)		0,5l	€ 5,80
Hacker-Pschorr Radler, bottle *(A)		0,5l	€ 6,00
Erdinger wheat beer-shandy lemon, bottle *(A)		0,3l	€ 4,90
Erdinger wheat beer-shandy grapefruit, bottle *(A)		0,3l	€ 4,90

## Ziller valley beer with Fisser Imperial barley

Tyroler „Imperial Zwickl“, bottle *(A)		0,3l	€ 4,80
Tyroler Radler with elderflower cordial *(A)		0,3l	€ 4,80

## Wine by the glass

Grüner Veltliner „Baumgartner“ *(O)		1/8l	€ 3,70
Grüner Veltliner „Baumgartner“ *(O)		1/4l	€ 7,00
Blauer Zweigelt „Rothügel“ *(O)		1/8l	€ 3,70
Blauer Zweigelt „Rothügel“ *(O)		1/4l	€ 7,00
Rot- oder Weißgespritzter *(O)		1/4l	€ 4,70



## Wine in small bottles 0,375l



Grüner Veltliner „Terrasse“ *(O)		0,375l	€ 20,90
Opus Eximium „Gesellmann“ *(O)		0,375l	€ 26,90

## *Alcohol free beverages*

<i>Römerquelle mineral water still / sparkling, bottle</i>		0,3l	€ 3,90
<i>Römerquelle mineral water still / sparkling, bottle</i>		0,75l	€ 6,00
<i>Coca-Cola / Fanta / Spezi / Sprite</i>		0,2l	€ 3,70
<i>Coca-Cola / Fanta / Spezi / Sprite</i>		0,4l	€ 5,00
<i>Almdudler, bottle</i>		0,3l	€ 4,60
<i>Coca-Cola Zero, bottle</i> * contains Phenylalanine		0,3l	€ 4,60
<i>Apple juice</i>	<i>Apfel</i>	0,2l	€ 3,70
<i>Apple juice</i>		0,4l	€ 5,00
<i>Apple juice with soda</i>		0,2l	€ 3,70
<i>Apple juice with soda</i>	<i>Johannis</i>	0,4l	€ 5,00
<i>Red current juice</i>		0,2l	€ 3,70
<i>Red current juice</i>		0,4l	€ 5,00
<i>Red current juice with soda</i>		0,2l	€ 3,70
<i>Red current juice with soda</i>		0,4l	€ 5,00
<i>Ice tea lemon, bottle</i>	<i>Pfirsich-Eistee</i>	0,3l	€ 4,60
<i>Ice tea peach, bottle</i>		0,3l	€ 4,60
<i>Orange juice, bottle</i>		0,2l	€ 4,10
<i>Tomato juice, bottle</i>		0,2l	€ 4,10
<i>Skj water (cordial) with soda or still water</i>		0,2l	€ 3,20
<i>Skj water (cordial) with soda or still water</i>		0,4l	€ 4,40
<i>Elderflower cordial with soda or still water</i>	<i>Höllunder</i>	0,2l	€ 3,20
<i>Elderflower cordial with soda or still water</i>		0,4l	€ 4,40
<i>Soda Lemon</i>		0,2l	€ 2,30
<i>Soda Lemon</i>		0,4l	€ 3,60
<i>Schweppes Tonic Water, bottle</i>		0,2l	€ 4,20
<i>Schweppes Bitter Lemon, bottle</i>		0,2l	€ 4,20
<i>Red Bull, bottle</i>		0,2l	€ 5,40
<i>Glass milk *(G)</i>		0,2l	€ 3,10
<i>Glass milk *(G)</i>		0,4l	€ 4,30
<i>Glass butter milk *(G) (with cranberries plus € 0,50)</i>		0,2l	€ 3,10
<i>Glass butter milk *(G) (with cranberries plus € 0,50)</i>		0,4l	€ 4,30
<i>Glass Mountain spring water **</i>		0,2l	€ 0,80
<i>Glass Mountain spring water **</i>		0,4l	€ 1,10
<i>Carafe Mountain spring water **</i>		0,5l	€ 1,20
<i>Carafe Mountain spring water **</i>		1,0l	€ 2,20

**\*\* Mountain spring water is a free resource here at Leithe.  
We do however charge a small token for the service, delivery and taxes.  
Thank you very much for your understanding.**

*Water accompanying coffee or wine are free of charge.*



## Hot beverages



Coffee *(A,C,G,H)		€ 3,60
Espresso *(A,C,G,H)		€ 3,20
Double shot Espresso *(A,C,G,H)		€ 5,10
Espresso Macchiato *(A,C,G,H)		€ 3,70
Cappuccino with milk foam or whipped cream *(A,C,G,H)		€ 4,10
Latte Macchiato *(A,C,G,H)		€ 4,30
Decaffeinated coffee *(A,C,G,H)		€ 3,60
„Alm-Kaffee“ (coffee, eggnog, whipped cream) *(A,C,G,H,O)		€ 7,80
Coffee Baileys or Coffee Amaretto *(A,C,G,H,O)		€ 7,80
„Schümli-Pflümli“ (coffee, plum schnapps, whipped cream) *(A,C,G,H,O)		€ 7,90
Hot chocolate without whipped cream *(A,C,G,H)		€ 4,40
Hot chocolate with whipped cream *(A,C,G,H)		€ 4,60
Hot chocolate with rum and whipped cream *(A,C,G,H,O)		€ 7,70
Assorted tea *(A,C,G,H)		€ 3,50
Hot lemon *(A,C,G,H)		€ 3,50
Glühwein (mulled wine) *(A,C,G,H,O)	1/4l	€ 5,60
Jaeger tea *(A,C,G,H,O)	1/4l	€ 5,60

## Spirits

Inländer Rum (spiced rum) *(O)	2 cl	€ 3,00
Obstler, Apricot, Pear *(O)	2 cl	€ 3,70
Williams Pear *(O)	2 cl	€ 4,10
Apricot with fruit *(O)	2 cl	€ 4,10
Vodka with fig *(A,O)	2 cl	€ 4,10
Vodka Ivanov white *(A,O)	2 cl	€ 3,70
Vodka Ivanov red *(A,O)	2 cl	€ 3,70
Flügerl *(A,O)	4 cl	€ 4,50
Jägermeister *(O)	2 cl	€ 3,90
Appenzeller *(O)	2 cl	€ 3,90
Ramazotti or Averna *(O)	2 cl	€ 3,90
Jack Daniels *(A)	4 cl	€ 7,90
Baileys *(A,G,H,O)	2 cl	€ 3,80
Eggnog *(C,G,O)	2 cl	€ 3,90
Amaretto *(H,O)	2 cl	€ 3,90
„Heiße Witwe“ *(G,O)	4 cl	€ 4,50
„Oachkatzlschwoaf“ *(C,G,O)	4 cl	€ 4,50
„Heiße Leithe“ *(A,C,G,H,O)	4 cl	€ 4,50
Hazelnut liqueur *(A,H,O)	2 cl	€ 4,50
Nut schnapps *(A,H,O)	2 cl	€ 3,70
Zirberl *(A,O)	2 cl	€ 4,50
Apricot liqueur *(A,O)	2 cl	€ 4,50

## Tyrolean fine spirits Kössler

<i>Rote Williams (pear) *(O)</i>	2 cl	€ 7,50
<i>Hauszwetschke (plum) „Oak Reserve” *(O)</i>	2 cl	€ 7,50
<i>Vinschgauer Apricot *(O)</i>	2 cl	€ 7,50
<i>Spending *(O)</i>	2 cl	€ 7,50
<i>Enzian *(O)</i>	2 cl	€ 7,50

## Longdrinks

<i>Bacardi Coke *(A,O)</i>	4 cl	€ 9,60
<i>Cuba Libre with Havana 7 años *(A,O)</i>	4 cl	€ 11,60
<i>Vodka Lemon *(A,O)</i>	4 cl	€ 9,40
<i>Whiskey Coke *(A,O)</i>	4 cl	€ 9,60



## Malfy Gin Tonics (O)



<i>Malfy Orange with Schweppes Tonic</i> 	€ 10,90
<i>Malfy Lemon with Schweppes Tonic</i> 	€ 10,90
<i>Malfy Grapefruit with Schweppes Tonic</i> 	€ 10,90
<i>Malfy Original with Schweppes Tonic</i> 	€ 10,90

