
HEIMATBÜHNE

Gourmet Restaurant

*I am very pleased
to pamper you with our culinary delights
with my Sous Chef Thomas Sieberer
and our whole team.*

Lunch is served from 12.00 p.m. to 02.00 p.m.
Dinner is served from 07.00 p.m. to 09.00 p.m.

We kindly ask to switch off
your mobile phone in our restaurant
and to avoid smoking cigars and cigarettes during the service.

Please visit our cigar lounge for smoking.



Martin Sieberer

Cover charge: € 7,00

DRINKS

Gourmet Restaurant Heimatbühne

To warm up

Glass of sparkling wine „Brut Rosé“ Vineyard Bründlmayer	€	16,00
Glass of sparkling water with cranberries Cranberry sorbet with sparkling wine	€	11,00
Glass of white wine	€	7,00
Glass of sparkling ski water Frozen cranberries and apple juice	€	8,00

From our juice store

Freshly squeezed from our fruit and vegetable garden	€	12,00
Greatest enjoyment of apples from South Tyrol - Jonagold - Rouge	€	6,00

Water

Vöslauer mineral water - stormy - light breeze - windstill	0,7l	€	9,50
The pearl of the local alps - stormy - windstill	1,0l	€	5,00

...pure energy with the strength of the mountains

MENU OF THE WEEK

Gourmet Restaurant Heimatbühne

A speedy slide down the mountains with culinary layovers

served in a few courses € 75,00

STARTER

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Corn salad from the Tyrolean herb farmer € 16,00
with bacon crusts, potatoes, vegetable and herb cream

From our smokehouse € 20,00
Eel, truffle-potatoes and chive with hot soup

Tartare of local highland beef € 25,00
with truffled scrambled eggs and celery

Ragout of local lamb € 14,00
with bread dumplings, goulash sauce and sour cream

Deep fried local "Sunday chicken" small € 18,00
with cress, cucumber and radish big € 28,00

Tyrolean ravioli in a toolbox € 16,00
lightly smoked, with browned onion butter,
mountain cheese, lettuce and a cup of milk

Warm pumpkin with pumpkin seed oil from Styria € 12,00
Braised pumpkin and pumpkin seed oil ravioli in a pumpkin cream soup

Chanterelles from the valley
roasted and creamy with bread dumplings for girls € 16,00
for boys € 22,00

SUMMITEERS


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“Das Paznauner Schaff” – Local lamb	€ 34,00
Saddle of lamb roasted in a mustard-seed crust with mild paprika, green beans and potato-onion crullers	
Escalope of veal “Viennese Style” (Wiener Schnitzel)	€ 29,00
Deep fried escalope of veal with roasted potatoes, small mixed salad and cranberry jam	
Breast of corn fed chicken from the grill	€ 28,00
with grapes, bacon and cabbage	
Roast of suckling pig with ribs of local ox	€ 26,00
Braised rib of local ox and crispy breast of suckling herb pig with cabbage, greaves-dumplings and tasty gravy	
Best of local Highland beef	€ 34,00
Fried goulash, braised and medium roasted of local Highland beef with spinach ravioli	
Roasted cutlet of local Highland beef with onions	€ 28,00
stuffed with bacon, herbs and onions with roasted potatoes and vegetables	
Prime boiled local Highland beef	€ 28,00
served in a clear soup with mountain cheese dumplings with roasted potatoes, creamy spinach, apple horse radish and chive sauce	
Tyrolean liver of local veal	€ 26,00
Medium roasted slices of veal liver with bacon in marjoram sauce with mashed potatoes and baby carrots	
Brook char from Leutasch	€ 30,00
braised in a wood billet with young vegetables in a wild garlic-mushroom stock with stinging nettle “Nidei” and cabbage	
Trout and black pudding	€ 26,00
Filet of trout with black pudding in crunchy roasted strudel dough with white cabbage and potatoes	

THE END

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Sweet moments of happiness

Caramelized cut-up pancake with berries served in a pan with vanilla ice cream	€ 23,00
Pancakes with apricot jam Two pancakes with apricot jam and cranberry ice cream	€ 16,00
Tyrolean speciality with blue berries roasted in butter with blueberry ice cream	€ 16,00
Compote of steamed chocolate pudding with chocolate sauce and berries in a honeycomb	€ 14,00
Curd cheese dumplings on stewed apricots and curd cheese-rum ice cream	€ 18,00
Cheese a small selection of cheese from Huber Hermann's local specialities with apple and nut bread and in hay braised caraway potatoes	 € 20,00

Please let us know in advance, if you suffer from any allergies or intolerances.

WILD WATERS

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Woody plum	€	12,00
Woody apple	€	12,00
Raspberry tonic	€	6,50
Cranberry tonic	€	6,50
Whiskey	€	10,00
Apricot tonic	€	12,00
Pear „Limonera“	€	12,00
Sour cherry tonic	€	16,00
Rowan berry tonic	€	18,00
Gentian	€	10,00
Apple gentian	€	10,00
Pine blood	€	6,50

COFFEE

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Mountain X'press small	€	6,00
or double	€	7,00