

chanterelles season

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Starters & Soups

Potato foam soup

with fresh chanterelles & chanterelle espuma

€ 9,20

Burrata & chanterelles

creamy burrata | sautéed chanterelles | dried cherry tomatoes | basil oil | toasted pine nuts

€ 17,90

3 pcs. chanterelle truffle tapas

€ 9,80

Small chanterelle goulash with bread dumpling

€ 21,90

Vegetarisch

Main courses

Speckbacher's chanterelle salad

lamb's lettuce from Thaur | sautéed chanterelles | Tyrolean fresh goat cheese | apricot chutney | toasted walnuts | herb vinaigrette

€ 22,90

Chanterelle goulash with bread dumpling

€ 26,10

Vegetarisch

Chanterelle tagliatelle

with freshly picked chanterelles in a cream sauce
with truffle

€ 26,10

Chanterelle schnitzel

with sautéed chanterelles, glazed carrots & croquettes

€ 29,90

Grilled fjord salmon

on lemon-thyme fregola with leaf spinach, sautéed chanterelles & aioli espuma

€ 36,90

Chanterelle roast beef

tender pink-roasted sirloin on chanterelle tagliatelle with crispy fried bacon

€ 33,90

For those with a sweet tooth

Marinated strawberries with vanilla ice cream

mascarpone cream & crumbles

€ 12,20

SPECKBACHER'S FLAMMKUCHEN

Flammkuchen is a specialty from the Elsass. A wafer-thin breaddough is spread with a creme made from sour cream and topped with a variety of toppings. This is then baked for a short time at high heat in the oven

Tip: ask for a large Flammkuchen as a starter to put in the middle of the table to taste and to share!

„The Original“

Crème Frâiche, Tiroler bacon and onion

large 18,70

small 11,70

„The vegetarian“

Crème Frâiche & pumpkin

large 18,70

small 11,70

„Fish“

Crème Frâiche, smoked salmon, horseradish, cress

large 21,20

small 15,20

STARTERS AND SALADS

Smoked trout fillet with cucumber & radish		20,90
Tender beef tartare With grilled wurzelbrot (twisted bread)	Large 200g Small 160g	25,50 22,10
Kalbsrahmbeuschel with napkin dumpling	Large Small	21,20 14,20

Salad's

Mixed salad Colourfull salad with a variety of saladleaves and marinated salads/vegetables Breadcroutons & Housedressing		7,90
Colourful salad with chicken fillet large colourful salad plate with various leaf and marinated salads • with fried or grilled chicken stripes		23,10
Colourful salad with chicken fillet large colourful salad plate with various leaf and marinated salads • with 2 housemade Kaspressknödel (tyrolian cheese „dumpling “)		20,50
Fitness steak with salad Small grilled beef fillet steak (180g) with a large mixed salad		36,00
pastries (white or brown bread)		a piece 1,20
Mixed bread basket		3,10

SOUPS

A full-bodied beef soup

- housemade Kaspressknödel (tyrolian cheese „dumpling “) 7,50
- Frittaten (thinly sliced crepes) 6,70

Homemade goulash soup

with bread

9,20

VEGETARIAN DISHES

The vegetarian Flammkuchen

with Crème Frâiche, fresh pumpkin

large 18,70
small 11,70

Twin Schlutzkrapf'n (Tyrolian tortellini)

Spinach-Schlutzkrapfen &
potato and graukase (tyrolian cheese)-Schlutzkrapfen
with parmesan & brown butter

large (6 Pc.) 16,20
small (4Pc.) 12,20

Paties from Nepal

with grilled vegetables & tzatziki

16,10



FROM LOCAL

AND INTERNATIONAL WATERS

Our bass trout has been farmed right here at speckbacher for the last 50 years! The fish comes directly from our pond fresh to your table.

Trout grilled whole

with potatoes tossed in butter, spinach, and almond-lemon-tomato butter

30,50

SPECKBACHER'S MAIN COURSES

Rump steak with Café de Paris Butter Grilled vegetables & croquettes		31,90
An original Tafelspitz with beef marrow slices	Large	29,40
In root broth, creamy spinach, horseraddish & Roasted potatoes	Small	25,40
Wiener schnitzel (breaded pork meat) Potato salad or fries		19,00
Speckbacher Burger (100%-beef) With fires, bacon, smored onions, mountain cheese & cocktail sauce		19,50
Sous-vide cooke porbelly lightly grilled With crispy skin, simmered cabbage, dumpling & gravy		21,60
Zwiebelrostbraten (seared beef, onion jus) With gravy, green beans rolled in bacon, fried onions and roasted potatoes		29,40
Fitness steak Small grilled beef steak (180g) with a large mixed salad		36,00
Creamy pork schnitzel with herb rice & carrots		26,40
Tyrolean men's gröstl (from boiled beef) with fried egg & lukewarm bacon and cabbage salad		19,40
Kalbsrahmbeuschel with napkin dumpling	Large	21,20
	Small	14,20

FOR THE LITTLE ONES

We are very fond of our little ones, and they are after all our future. This is why it is our philosophy to work with fresh and healthy ingredients

A small wiener schnitzel with fries	12,90
Grilled sausage with fries	11,40
Small schnitzel natural (unbreaded) with potato croquets and cream sauce	13,40
Breaded chicken strips with fries	13,00

TYROLER JAUS'N

The Speckbacher Brettljaus'n (min 2 Persons) A variety of smoked sausages and bacons, mountain cheese, served with freshly toasted bread	per Person	17,40
Tender Beef Tatare With grilled wurzelbrot (twisted bread)	Large 200g Small 160g	25,50 22,10
Housemade goulash soup pan With breadbasket		9,20
Hot Frankfurter sausage With mustard, bread and horseraddish		6,60
Marinated Graukase (typical Tyrolian cheese) With onion, tomato, pickles and toasted bread		12,50
pickled sausage With onionrings and toasted bread		12,50
Pickled Trio (Graukase(typical tyrolian cheese), pickled sausage and beef), served with toasted bread		13,80
Beef Salad sliced from boiled beef (Tafelspitz), served with fresh bread		13,60

DESSERTS

Topfenschmarrn (re-fried and caramelized “omelette”) With marinated apricots and vanilla ice-cream	14,50
Affogato Espresso with vanilla ice-cream	6,60
Apricot pancakes 1 piece 2 pieces	6,40 9,50
Ice cream-pancakes with vanilla ice cream & chocolate sauce	12,00
Mango solo Fresh mangosorbet with yoghurt & walnut	6,30
Schoko solo creamy chocolate ice cream with chocolate pieces cuddled on berry ragout	6,30
Lime-Strawberry solo Refreshing lime sorbet on puréed strawberries with mint.	6,30
Gin Lime solo lime ice cream, tonic water, Gin Mare, cane sugar syrup, and lime juice	9,40
1 Scoop of Ice Cream (of your choice)	3,20

HOMEMADE KITCHEN

Sachertorte (chocolate cake)	5,40
Apfelstrudel (apple/cinnamon in phylopastry)	5,40
Topfenstrudel (quark strudel with raisins)	5,40
Portion whipped cream	2,20
Portion Vanilla sauce	4,30

BRUNCH AT THE SPECKBACHER HOF

Would you like to spend a fun day with your friends and are looking for a suitable location? Do you urgently need some care-free time out and would for once like to really pamper yourself?

Have a leisurely start to your day with brunch at the Speckbacher Hof. Enjoy warm and cold dishes, refreshing drinks and feel the effects of the view to the Tyrolean mountains.

Brunch from Mondays to Saturdays pp 45,00
Buffet from 7am – 10am
Meal preferences until 1pm

Brunch and Wellness from Mondays to Saturdays pp 58,00
Buffet from 7am – 10am
Meal preferences until 1pm
Access to the wellness area from 11am – 8pm

Brunch on Sundays and public holidays pp 55,00
Buffet from 7am – 11am
Meal preferences until 3pm
Additional warm meals

Brunch & Wellness on Sundays & and public holidays pp 68,00
Buffet from 7am – 11am
Meal preferences until 3pm
Additional warm meals
Access to the wellness area from 11am – 8pm



ICE SPECIALTIES

stired ice coffee	12,00
Vanilla ice cream with cold coffe With whipped cream & wafer	
Coupe denmark	12,00
Vanilla ice cream with hot chocolate sauce With whipped cream & wafer	
Banana split	12,00
Vanilla ice cream and banana, almond, chocolate sauce and whipped cream & wafer	
Heiße Liebe (warm love)	12,00
Vanilla ice cream with warm marinated raspberries And whipped cream & wafer	
Mixed ice cream with whipped cream	9,40
Vanilla-, strawberry-, chocolate ice cream with a wafer and whipped cream	

ICE SPECIALTIES

Bailey's cup Chocolate and vanilla ice cream finished with a shot of bailey's & wafer	12,00
House cup A mixture of a fine selection of ice creams With whipped cream & wafer	12,00
Mango cup Fresh fruity mango sorbet combined with creamy vanilla ice cream With fruitpulp and whipped cream & wafer	12,00
Ice palatschinken (thin pancake) Pancake filled with vanilla ice cream, topped with a chocolate sauce whipped cream & wafer	12,00
Wellness coupe Refreshing yoghurt ice cream with fruits and whipped cream& wafer	12,00
Pirate treasure chest For the little pirate, vanilla and chocolate ice cream & wafer With a little surprise hidden away	7,00

APERITIFS

Glass of Priccobello, classic, Winery Hag'n	0,15l	6,80
Hugo (Prosecco, soda, elderflower syrup, lemon balm)	0,30	8,00
Veneziano (Prosecco, soda, aperol)	0,25l	8,50
Aperol Spritz (Grüner Veltliner, soda, aperol)	0,30l	7,50
Campari Soda	0,20l	6,00
Campari Spritz (Prosecco, soda, campari)	0,25l	7,50
Campari Orange	0,20l	8,00
Lillet Wildberry (Lillet Rose, tonic wildberry, berries)	0,30l	8,50
Bottle of Prosecco	0,7l	49,90

SPECKBACHER'S SPRITZ

Grapefruit Spritz (Prosecco, aperol, soda, grapefruit juice)	0,30l	7,50
Pine Spritz (Grüner Veltliner, soda, pine liquer & rosemary)	0,30l	7,50
Strawberry dream (Prosecco, sprite, strawberry puree, fresh strawberries & mint)	0,30l	8,50
Maracuja Spritz (Mango-Maracuja, Prosecco, aperol)	0,30l	8,50

NON-ALCOHOLIC APERITIFS

Crodino (Rosso/Biondo)	0,1l	5,80
Verjus (Muskatellertraube, Weingut Steiniger)	0,33l	8,50
Alperitivo (Herbal, blueberry, and cranberry bitter lemonade)	0,25l	7,50
Frucht Secco (apple-blueberry-cherry)	0,20l	8,50
Virgin Hugo / Virgin Lillet	0,30l	6,50
Virgin Strawberry dream (Strawberry puree, lemonade, fresh strawberries)	0,30l	7,50

WINE

Dear wine lover, all our wines served by the glass are quality wines. We proudly stand by Austrian wine culture and its excellent vintages. Our extensive wine list, including an international selection, perfectly complements our range. We will be happy to advise you.

WHITE WINE

Grüner Veltliner Winery Tschank, Leithaprodersdorf, Austria	1/8l	4,30
Welschriesling Winery Pittner, Weinviertel, Austria	1/8l	5,20
Chardonnay Winery Hagn, Mailberg, Austria	1/8l	5,50
White Wine Spritzer (sweet)	1/4l	4,60
White Wine Spritzer (sour)	1/4l	4,40

RED WINE

Zweigelt Winery Buchegger, Dross, Austria	1/8l	4,30
Blaufränkisch Winery Pittner, Weinviertel, Austria	1/8l	5,20
Cuvée Komptur Winery Hagn, Mailberg, Austria	1/8l	5,50
Red wine spritzer (sweet)	1/4l	4,60
Red wine spritzer (sour)	1/4l	4,40

DRAUGHT BEER



Zillertal Pils (draught)	0,20l	3,60
Zillertal Pils (draught)	0,30l	4,60
Zillertal Pils (draught)	0,50l	5,50
Zillertal Pils Radler (draught beer with lemonade)	0,30l	4,60
Zillertal Pils Radler (draught beer with lemonade)	0,50l	5,70
Zillertal Pils Radler sour (draught beer with soda)	0,30l	4,30
Zillertal Pils Radler sour (draught beer with soda)	0,50l	5,30
Zillertal Pils (draught) with cola	0,30l	4,60
Zillertal Pils (draught) with cola	0,50l	5,70

ZILLERTAL WHEAT BEER



Zillertal Wheat Beer	0,30l	5,10
Zillertal Wheat Beer	0,50l	6,90
Zillertal Wheat Beer with Cola	0,30l	5,20
Zillertal Wheat Beer with Cola	0,50l	6,20
Zillertal Wheat Beer with Sprite	0,30l	5,20
Zillertal Wheat Beer with Sprite	0,50l	6,20

BOTTLED BEER

Dark Wheat Beer Zillertaler	0,50l	6,00
Non-Alcoholic Beer Gösser	0,50l	6,00
Non-Alcoholic Wheat Beer Erdinger	0,50l	6,00
Organic Zwickl (naturally cloudy) Zillertaler	0,50l	6,00

NON-ALCOHOLIC BEVERAGES

Elderflower juice / raspberry juice w/ water or soda	0,30l	3,90
Elderflower juice / raspberry juice w/ water or soda	0,50l	5,30
Orange juice / apple juice / blackcurrant juice	0,30l	4,30
Orange juice / apple juice / blackcurrant juice	0,50l	7,00
Orange juice / apple juice / blackcurrant juice with water or soda	0,30l	3,80
Orange juice / apple juice / blackcurrant juice with water or soda	0,50l	5,90
Pink grapefruit	0,30l	4,20
Pink grapefruit	0,50l	5,90
Rauch fruit juices		
mango, apricot	0,20l	4,50
mango, apricot with water or soda	0,30l	4,90
mango, apricot with water or soda	0,50l	6,10
Cola, Fanta, Spezi, Sprite	0,30l	4,30
Cola, Fanta, Spezi, Sprite	0,50l	5,90
Almdudler (bottle)	0,35l	4,60
Cola Zero (bottle)	0,33l	4,60
Iced tea peach (bottle)	0,33l	4,60
Schweppes Tonic Water/ Bitter Lemon	0,20l	4,50
Red Bull	0,25l	5,50
Ginger lemonade (bottle) Zillertaler	0,33l	4,60
Speckbacher sparkling water (bottle)	0,375l	4,20
Speckbacher sparkling water (bottle)	0,75l	7,20
Fresh Spring water	0,30l	1,20
Fresh Spring water	0,50l	2,00
Fresh Spring water	0,75l	3,00

COFFEE NOSKO

ARTHURO (Italian Roast)

Italian gourmet roast. Each variety is individually slow-roasted twice for maximum smoothness and digestibility. Blend of 85% Arabica (70% highland, 30% lowland) and 15% Robusta beans. Strength: 5 Origin: Central and South America

all our coffee specialities are served with a glas of water 0,15l complimentary

Ristretto	3,20
Double Espresso	4,50
Single Espresso	3,20
Espresso Macchiato	3,60
Latte Macchiato	4,50
Cappuccino	4,80
Affogato (espresso with vanilla ice cream)	6,60


Greta "The Strong One"

Blend of 80% Arabica (50% highland, 50% lowland) and 20% Robusta beans Strength: 5

Extended coffee (Americano)	4,00
Decaffeinated coffee	4,30
Decaffeinated coffee – caffeine content guaranteed below 1‰	

Speckbacher Hot Chocolate "Monbana"	4,80
a touch of Italy – creamy and smooth: with farm milk, served in a mug, white or dark	

TEA/ MATCHA

Iced Strawberry Matcha (Strawberry puree, coconut milk, matcha)  6,80

Our selection:	0,5l	4,00
Classic black tea	Green tea – aromatic and fresh	English breakfast tea
Rooibos vanilla	Peppermint tea	Sweet ginger
Fennel	Fruit blend	Chamomile
Rosehip blend	Green tea with lemon	Forest berries
Herbal tea	Apple fresh	Pink dragon fruit

Mulled wine	0,25l	7,00
Jägertee	0,25l	5,00
Punch <small>alkoholfree</small>	0,25l	7,00

WHISKEY, COGNAC & BRANDY

Scotch 4 cl

Johnny Walker red Label

7,70

Chivas Regal

8,50

Bourbon 4 cl

Jack Daniel's

7,70

International 4 cl

Tullamore Dew

8,50

Canadian Club

7,70

Malt & Single Malt 4 cl

Glenfiddich reserve 12 years

13,50

Armagnac & Calvados 2 cl

Remy Martin VSOP

5,50

Metaxa

5,30

Calvados Piere Magloire

6,10

LIQUEURS & SPIRITS

Ramazotti 2 cl

4,20

Averna 2 cl

4,20

Fernet Branca or Menta 2 cl

4,20

Tequila Gold 2 cl

4,60

Amaretto 2 cl

4,20

Grand Marnier 2 cl

4,00

Vodka (clear) 4 cl

5,70

Bombay Gin 4 cl

5,70

Pine Liqueur 2 cl

4,80

SCHNÄPSE (SPIRITS)

Grappa 2 cl

Grappa Chardonnay

5,00

Grappa Nebbiolo da Barolo

5,50

Trester 2 cl

Muscat Pomace from Kostenzer at Lake Achensee

6,60

House Distillates 2 cl

Fruit brandy (Obstler)

4,20

Apricot brandy

4,20

Williams pear brandy

4,20

Rowanberry brandy

7,50

Pome Fruit Brandies 2 cl

Aged apple brandy from Bogner, Absam

5,50

Williams pear brandy from Bogner, Absam

6,00

Stone Fruit Brandies 2 cl

Apricot brandy from Bogner, Absam

6,50

Aged plum brandy from Bogner, Absam

6,00

Farm Distillates 2 cl

Rowanberry brandy from Bogner, Absam

8,80

Hazelnut brandy from Bogner, Absam

6,00

RUM

Bacardi 4 cl

6,00

Captain Morgan 4 cl

6,00

Diplomatico 4 cl

10,20