

Fresh from the Soup Pot..

Clear beef soup

with homemade sliced pancakes with homemade liver dumpling	5,90 6,20
Salzburg garlic soup	
with roasted white breadcrumbs	6,90
Mexican tomato soup	
with sweet pepper cubes, crème fraiche and croutons	6,90
🐔 French onion soup	
with cheese toast and fresh herbs	6,90
Hungarían goulash soup	
served with bread	8,50
Pinzgauer cheese dumpling 1 piece	6,90
in clear beef soup 2 pieces	8.90

As a starter we recommend...

Peef Tartar

appetizer portion 14,90 main course portion 21,90

house special, served with onion rings, toast and butter

Beef carpaccio of Pinzgauer cattle 13.90

marinated with balsamico vinaigrette olive oil fresh Parmesan

V Caprese "dí Burrata" 14.90

burrata mozzarella fresh tomatoes salad and pesto

VBaked potato pockets 11.90

potato pockets stuffed with fresh cheese and herbs on mixed salad with homemade dressing

False snails 14.90

roasted beef fillet pieces in garlic herb butter gratinated with cheese coming with white bread

Momelike mushrooms and porcini in creamy sauce 13.90

with dumplings and fresh herbs

on marinated salads with Austrian pumpkin-seed oil and cranberries





Vienna escalope

Cordon Bleu

9.90

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of ve of tu of po	rkey	22.90 16.90 15.90	(the original)	of veal of turkey of pork	24.90 18.90 17.90		
baked in the pan - served with french fries and cranberries ried breaded chicken basket							
				with parsley potatoes /ith pumpkinseed oil	nî.		
Grandm	ia's creamy	esca	lope		17.90		
and	ral escalope on f delicate vegetab ets "St. Hu	les		ed with butter rice	21.90		
and	vegetables choic	e of wi	nter	ns home made dumpli	ings		
Kaprun	weddinges	scalo	ре		19,90		
fried and	escalope filled v in sesame on pa seasonal vegeta	aprika c ble			17.90		
	aprika cream sa		ench fries and v	/egetables			
	escalope "S				18.90		
grille	ed turkey escalop	e with o	creamy mushro				

with homemade butter spaetzle and fresh vegetables

Delicacy served in a pan...

Dorfkrug escalope pan 23.90

mixed baked escalope of pork chicken and turkey with parsley potatoes cranberries and mixed salad

A truck load dung 22.90

mixed grilled beef pork and turkey served with french fries vegetables and pepper cream sauce

Poacher pan 23.90

grilled fillet of beef and pork on homelike creamy mushrooms served with butter spaetzle and vegetables

Dorfkrug's gourmet plate

minimum 2 people - per person 28.90 various grilled and baked meats french fries rice austrian spaetzle croquettes seasonal vegetables and different sauces





The daring wedding (Surf and Turf) 39.90

juicy grilled beef fillet and 3 king prawns on sauce bearnaise with roasted potatoes and vegetables

Fillet steak "Cafe de Paris" 36.90

grilled beef fillet with herbal butter and two kind of dips and french fries

Pepper steak "Dorfkrug" 36.90

juicy grilled beef fillet on pepper cream sauce served with spicy roasted potatoes and vegetables

Lady steak 36.90

grilled beef fillet with homemade herbal butter, jacket potato with sour cream and salad bowl

Steak & salad 32.90

300g grilled rump steak with herbal butter garlic bread variation of dips and mixed salad

Rumpsteak "Bauernherbst" 28.90

grilled roast beef on homelike creamy mushrooms served with homemade dumplings and mixed vegetables

Rumpsteak "Dorfkrug" 28.90

grilled rump steak on pepper cream sauce served with french fries and mixed seasonal vegetables

New York steak 29,90

<u>250g</u> grilled rump steak with herb butter potato slices and three dip sauces

The Kaprun Castle Skewer 23.90

mixed kinds of meat on a skewer served with baked potato with dip french fries creamy pepper sauce and vegetables

Saddle steak "Bauer - Hansl" 17.90

with garlic and pepper served with homemade herbal butter and french fries

Alpinist steak 21.90

<u>300g grilled</u> saddle steak served on a wooden board with homemade herbal butter roasted potatoes and mixed dips







and sea...

Y River trout "a la meunière" 24.90

in butter roasted with fresh herbs served with parsley potatoes and mixed salad

V Grilled scampi 24.90

grilled in olive oil and garlic served with vegetable rice cream sauce and salad

Whikeperch fillet natural 22.90

in butter roasted served with herbal rice and mixed vegetables and sauce béarnaise

Our healthy corner....

Farmer salad "Seppl" 12.90

mixed salad marinated with homemade dressing roasted potatoes and bacon

V Greek shepherd salad 12.90

marinated seasonal salad with feta cheese onions rings and olives

Y Tuna salad " Rhodos" 13.90

marinated salad with tuna onions olives and egg

√ Salad with grilled king prawns 21.90

5 king prawns in olive oil and garlic roasted on mixed leaf salad marinated with balsamico vinaigrette

"Kapruner" housewifes salad 15.90

mixed seasonal salad with **<u>baked</u>** turkey breast marinated with balsamico dressing

Dorfkrug's salad 15.90

mixed seasonal salad with grilled turkey breast marinated with balsamico dressing

Salad " Excelsior " 17.50

fresh salad with fillet of beef pork and turkey with shrimps bacon tuna and onions

small side salad 5.50

garlic bread 4.50

large side salad 7.90 pizza bread 5.50





Homemade game díshes

Deer roast "Baden Baden"	18.90	
deer roast in own sauce served with butter spaetzle vegetables and cranberries		
Venison roast	19.90	
in burgund creamy sauce served with croquettes vegetables and cranberries	44	
Noodle kitchen		
Lasagne al Forno	11,90	
√ Spaghettí "Napolí"		9,90
with tomato sauce parmesan and herbs		
Spaghetti Bolognese	11,90	
with tomato meat sauce		
V Spaghettí Genovese	10,90	
with basil pesto and parmesan		
<u>Vegan</u>		
Vegetable strudel	14,90	
with vegan herb sauce and potatoes		
V No Schnitzel	19,90	
the vegan Wiener schnitzel , parsley potatoes, cranberries		
>>on pre-order <<		
minimum 2 porconc		

minimum ∠



Fondue Chinoise: 29,90 per person

mixed meat in beef broth beef, pork and turkey, sausages, baked potato with herb sauce, salad, French Fries, garlic bread and dip sauces

Swiss cheese fondue: 22,90 per person

melted cheese, mixed bread pieces, pickled vegetables, baked potato with herb sauce, garlic bread and salad



From 02:00 p.m. untíl 10:30 p.m.

we serve homemade Pízza...

V	Margherita	tomatoes, cheese, oregano	9.90
V	Al Funghí	tomato, cheese, mushrooms, oregano	10.40
	Pizza Cardinalle	tomato, cheese, ham, oregano	10.90
V	AlTonno	tomato, cheese, tuna, onions, olives, oregano	11.90
	Salamí	tomato, cheese, salami, pepperoni, oregano	10.90
	Prosciutto e Funghi	tomato, cheese, ham, mushrooms, oregano	11.90
	House pízza	tomato, cheese, ham, salami, bacon, sweetcorn	13.90
		pepperoni, mushrooms, garlic, oregano	
	Al Capone	tomato, cheese, ham, salami, mushrooms	12.90
_		sweetcorn, pepperoncini, oregano	
•	Pizza Burrata	tomato, cheese, ital. Prosciutto, sherry tomatoes,	
		rucola, oregano, burrata (Italian cow's milk Mozza with cream cire) basil and olive oil	rella
	Calzone	tomato, cheese, boiled ham, salami,	12.90
		mushrooms, oregano	
	Rusticana	tomato, cheese, onions, bacon, mushrooms	12.90
	Diavola	garlic, oregano tomato, cheese, salami, mushrooms, onions	12.50
		pepperoni, oregano (spicy)	12.00
	Capricciosa	tomato, cheese, ham, mushrooms, artichoke	12.50
		olives, oregano	
	Siciliana	tomato, cheese, salami, sweetcorn, onions	12.50
		Gorgonzola cheese, anchovies, oregano	
	Hawaii	tomato, cheese, ham, pineapple, oregano	11.90
	Al Prosciutto	tomato, cheese, prosciutto, rucola, parmesan,	13.90
	Alperature cont	oregano	
	Al Prosciutto "Spezia	e"tomato, cheese, spinach, feta cheese, prosciut	to
10	13.90 Vegetaríana	ruccola, parmesan, oregano tomato, cheese, mushrooms, sweetcorn,	
V	11,90		
	,00	artichoke, sweet pepper, spinach, tomatoes, oregand	
V	Quattro Formaggi	tomato sauce, cheese, mozzarella,	11.90
		gorgonzola,feta oregano	
V	Pizza "Spinaci"	tomato, cheese, spinach, feta cheese, garlic,	11.90
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Pizza Brot 5,50