

SALADS

A vitamin-rich start or side dish

Colourful seasonal leaf salads

balsamic vinaigrette | walnuts 10

Mixed salad | small | large

fresh and tasty 9 | 12

Salad bowl | small | large

leaf lettuce | pumpkin | couscous | tomato | cucumber | red onion 13 | 19
+ corn-fed chicken breast | coated in pumpkin seeds 8

STARTERS

A treat for the palate and the eye

Beef tartare made from Tyrolean alpine oxen

lime | Sea salt | olive oil | mustard ice cream 25

Halibut

mango | chili | soy sauce | lettuce 25

Homemade wild boar agnolotti

ham | parmesan | egg | herbs 16
as a starter
as a main course 24

SOUPS

tasty, warm and, above all, homemade

Beef broth

homemade herb pancakes 9

hand-shaped semolina dumplings 10

Cream of pumpkin soup

coconut milk | curry | crumble 12

Chestnut cream soup

white port | venison ham 12

OUR CLASSICS

Traditional pub fare & authentic craftsmanship

Roast beef with onions from Tyrolean alpine oxen (approx. 200g)
cheese spaetzle | homemade fried onions
sautéed onions | chives 33

Viennese schnitzel | Lemon | Cranberries
from veal 33
from pork 22

Side dishes:

warm potato salad | potato and cucumber salad
French fries | parsley potatoes | mixed leaf salad

Breaded fried chicken | Viennese style
lukewarm potato and cucumber salad | fried parsley 26

Classic Tyrolean Groestl
beef | bacon | fried egg | coleslaw 23

Cheese spaetzle
fried onions | fresh chives | salad 21

SEASONAL INSPIRATION

Autumnal highlights from our award-winning kitchen

„Mohrenwirt's“ Burger

juicy beef patty | homemade Hokkaido pumpkin bun
pear chutney | Camembert | roasted hazelnuts |
honey and thyme mayonnaise | French fries

27

Char fillet | fried until crispy on the outside

pumpkin risotto | wild broccoli | pan-fried porcini mushrooms

34

Homemade potato and pumpkin gnocchi

toasted pine nuts | baby spinach | Pecorino Romano

24

Saddle of venison | cooked medium-rare

bacon brussels sprouts | homemade potato noodles | spiced crumble

42

Venison escalope 'hunter's style'

creamy wild mushroom sauce | braised onion | bacon |
cranberries | hazelnut spaetzle

33

Tender venison curry

wild cauliflower | jasmine rice | blackberry chutney

29

From our forests. For our guests.

We take great care to bring the bounty of our homeland to your plate.

The venison used in our venison specialities comes exclusively from the Reutte hunting grounds.

Close to nature, sustainable and genuinely local.

STEAKS & MOHR

THE SELECTION – Refined on the grill – Passion for the best cut & maturity

Fillet steak from locally reared cattle

tender and lean | the finest cut from the region

160g | 200g | 300g

32 | 37 | 47

Rumpsteak | Allgäuer heifer (300g)

37

lean cuts | a distinctive flavour thanks to fine marbling

Ribeye | Salon beef (300g)

37

distinct marbling | particularly juicy thanks to the fatty centre

Dry-aged beef, aged on the bone (350g)

48

a concentrated, nutty flavour

US – Black Angus | Flank Steak (300g)

37

short-fibred and intense | a modern classic for connoisseurs

Sauces

pepper | port | whisky | Béarnaise

3

Vegetables

mediterranean | wild broccoli | green beans with bacon

4

Side dishes

potato wedges with dip | French fries | truffle French fries |

mountain cheese fritters

4

Salads

radicchio and rocket | Caesar | wild herbs

5

3 pieces of tempura prawns

10

DESSERT

A sweet finale

Chocolate mousse white and dark fine chocolate seasonal fruit	12
Tiramisu „Classic“ bourbon vanilla espresso ice cream fine cocoa	14
Crème Brûlée freshly caramelised homemade vanilla and rosemary ice cream	14
Vanilla Parfait sour cherry pumpkin crumble	14
Homemade „Kaiserschmarren“ plum roast	18
Homemade Apple Strudel with whipped cream with vanilla ice cream with vanilla sauce	7 8 9 9
Selection of mature Tyrolean cheese soft cheese hard cheese fig mustard nuts	18

Ice cream specialities

<u>Affogato</u> vanilla ice cream espresso on Top – eggnog Baileys salted caramel +6	7
<u>Vanilla Special</u> pumpkin seed oil vanilla ice cream	7
<u>Salted Caramel</u> caramel ice cream popcorn caramel sauce whipped cream	9
<u>Hot Love</u> vanilla ice cream raspberries whipped cream	9
<u>Stirred iced coffee</u> coffee vanilla ice cream whipped cream	9