

Enjoy Wildly

Appetizers

- * **Baked onion rings** (A,C,G,L) €9,50
with sour cream
- Marinated beef-carpaccio** (A,F,G,L,M,O) €16,-
with rocket, fresh parmesan-flowers, Bruschetta
- Bruschetta** (A,C,F,G,L,O) €14,50
white bread with tomatoes, garlic, basil,
Parma ham, Rucola
- Breaded and fried mushrooms** (A,C,F,G,L,M,O) €12,-
Sauce Tartare
- Fried camembert** (A,C,F,G,L,O) €10,50
Cranberries, Toast

Soups

- Beef broth** (A,C,G,L,M,O) €5,10
with home-made shredded pancakes or noodles
- Beef boullion wiht homemady tyrolean cheese dumplings** (A,C,G,L,M,O) €5,90
- Goulash soup** (A,F,L,M,O) €5,90
mit Brot
- Tomato-cream soup** (F,G,L,O) €5,50
with Mozzarella-cubes
- Garlic-cream soup** (A,F,G,L,O) €5,50
with whipped cream and roasted bread cubes

Fresh Fish

- Grilled trout-fish** (A,C,D,G,L,O) €26,50
potatoes, green salad
- Pike-perch-filet** (A,D,F,L,O) €26,50
on mediterranean vegetables, potatoes

For allergen information please ask the staff.

Salats

- * **Farmer's salad** (A,C,F,G,L,M,O) €16,50
with roasted mushrooms, sheep-cheese, bacon,
marinated with pumpkin-oil and wine-vinegar, bread
- * **Fitnesssalad** (A,C,F,G,L,M,O,P) €18,-
fresh salad with grilled chicken-slices,
yoghurt-dressing, garlic bread
- * **Fried Chickenfilet** on green salad €19,50
breaded with pumpkin-seets, garlic bread
- * **Mixed seasonal salad** (A,C,F,G,L,M,O,P) €5,90
with oil - vinegar marinade or herbs - yoghurt dressing



**Reservations
for celebrations**
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**Takeaway dishes
marked with ***

Burger

- * **Wilder Kaiser Burger** (A,C,G,F,L) €18,90
200g juicy tyrolean mountain ox paddy,
grilled bacon, fried onion rings, salad, tomatoes,
cheddar, sauces, french fries
- * **Kaiserinnen Burger** (A,C,G,L) €18,50
rilled chicken filet, salad, tomatoes, cheddar,
avocado, sauces, french fries
- * **Vegi Burger** (A,C,G,L,O) €17,50
vegetable paddy, salad, tomatoes, cheddar,
chive sauce ,avocado, sweet potatoe fries
- * **Fishburger** (A,C,D,G,L,O) €19,90
fried fiilet of fish, rucola, tomatoes, cucumber,
sauce tartare , potatoe wedges

Grill

- Chateaubriand** (A,C,F,G,L,M,O,P) per person €39,90
for at least 2 persons – bouquet of vegetable,
pepper-sauce, fried potato-pastries
- „Kaiserplatte“** (A,C,F,G,L,M,O,P) per person €29,-
for at least 2 persons – assorted grilled fillets,
fine vegetable, french fries, garlic-sauce
- Filetsteak** (A,C,F,G,L,M,O,P) €39,50
250g – green pepper sauce, croquetts, fine vegetable
- * **Grillteller** (A,C,F,G,L,M,N,O,P) €28,-
assorted grilled fillets, french fries, vegetable-bouquet

Traditional

- * **Tiroler Gröstl** (C,F,L) €13,50
roast potatoes „tyrolean style“ with an fried egg
- * **Vegi Gröstl** (C,F,L) €10,50
roast potatoes with onion, 2 fried eggs
- * **3 kinds of homemade “Schlutzkrapfen”** (A,C,G,L,O,P) €19,-
home-made noodles, stuffed with spinach, pumpkin
and chanterelle, with brown butter, fresh parmesan
- * **Kasspatzl** (A,C,G,F,L,O) €16,-
home-made noodles with onion, cheese and brown, butter
- * **Spinat-Käse-Knödel** (A,C,F,G,L,M,O) €16,-
with mushroom cream sauce or brown butter
and rasped cheese

Kids

- * **Micky Mouse Schnitzel** (A,C,F,G) €9,50
small fried escalope of chicken with french fries
- * **Rotkäppchen Spaghetti** (A,C,F,L,M,O) €7,50
with tomato-meat-sauce
- * **Grilled sausage “Pinocchio”** (P) €8,-
on french fries
- * **Breaded and fried fish sticks** (A,C,D,G) €8,-
with potatoes

Main Courses

- * **Cordon bleu** (A,C,F,G,L,O) €18,90
french fries
- * **Escalope of pork „Viennese“** (A,C,F,G,L) €17,90
parsley potatoes or french fries
- * **Sirloin steak with fried onions** (L,M,O) €28,50
roast potatoes, green beans with bacon
- * **Sliced loin of pork “Wilder Kaiser”**(A,C,G,L,O) €26,50
in mushroom-sauce, with croquettes
- “Hunter’s pan”** (Ragout of deer) (A,C,G,L,M,O) €28,-
with mushrooms, cranberries, home-made noodles
and red-cabbage

Side Dishes

- * **Plate of French fries** €5,-
- Plate of sweet Potato French fries** €6,-
- Assorted Vegetable** (L) €5,-
- White bread with garlic butter** (A,C,G) €5,-
- White-cabbage salad** (F,M,L,P) €4,50
- Various leaf salad** (F,M,L,P) €5,-

Desserts

- Eispalatschinken** specialty of the house (A,C,E,G,H,N) €8,50
Pancake stuffed with vanilla-ice-cream, chocolate sauce & fruits
- Kaiserschmarren** (A,C,E,G,H) €13,80
sweet omelette cut up into pieces, with vanilla-ice-cream & apple-sauce
- * **Homemade Apfelstrudel** (A,C,E,G,H) €5,20
with whipped cream €5,50
with warm vanilla-sauce or vanilla-ice-cream
- * **Homemade curd-strudel** (A,C,E,G,H) €5,50
with whipped cream €5,80
with warm vanilla-sauce or vanilla-ice-cream
- Warm Chocolate soufflé** (A,C,E,G,H) €8,50
with vanilla-ice-cream
- * **Chocolate Cake** (A,C,E,F,G,H,N,O,P) with whipped cream €5,80

More desserts you can find on our Ice-cream card.

ENJOY WILDLY

Drinks

Warm

Cup of coffee	€3,-
Cappuccino Milchschaum (G)	€3,80
Latte Macchiato (G)	€4,-
Espresso	€2,60
Cup of tea if desired with lemon (O) Black tea, rosehip tea, peppermint tea, Fruit tea, herbal tea and chamomile tea	€2,60
Hot chocolate with whipped cream (G,P)	€3,50
Irish Coffee Tullamore Dew (A,G,P)	€7,90
Affogato Espresso + Vanilla ice cream (O)	€4,50

Alcohol free

Coca Cola bottle 0,33l	€3,60
Coca Cola zero bottle 0,33l	€3,60
Spezi, Fanta, Sprite 0,3l	€3,30
Almdudler bottle 0,35l	€3,60
Apple juice 0,3l	€3,30
Apple juice mixed with soda 0,3l	€2,90
Apple juice mixed with soda 0,5l	€4,90
Tonic Water, Bitter Lemon, Wild Berry bottle 0,2l	€3,50
Rauch Juices bottle 0,2l Orange juice, multivitamin, currant, Mango, apricot	€3,50
Mineral water „Römerquelle“ bottle 0,33l	€3,-
Mineral water „Römerquelle“ bottle 0,75l	€5,80
Eis Tee peach bottle 0,33l	€3,60
Pitcher „Wilder Kaiser“ water	€2,50

Brandy & Cognac 2cl

Asbach Uralt (O)	€2,80
Remy Martin (O)	€4,60

Beers

Zipfer Märzen on tap (A) 0,3l	€3,80
Zipfer Märzen on tap (A) 0,5l	€4,90
Zipfer hell alcohol free (A) 0,33l	€3,80
Maisel's Weisse Weizen (A) 0,3l	€3,80
Maisel's Weisse Weizen (A) 0,5l	€4,90
Maisel's Weisse Weizen alkoholfrei (A) 0,5l bottle	€4,90
Dunkles Landbier (A) 0,5l bottle	€4,90
Radler on tap (A) 0,3l	€3,60
Radler on tap (A) 0,5l	€4,90

Aperitifs & Bitters

Glas Mionetto Prosecco	€4,20
Campari Soda	€4,50
Campari Orange	€5,20
Aperol Sprizz Aperol, Prosecco, Soda	€6,40
Hugo elder, Prosecco, Soda	€6,40
Hugo alkoholfrei elder, Tonic, Soda	€5,10
Lillet Wild Berry Wild Berry, Lillet blanc	€6,40
Limoncello Spritz 4cl Limoncello, Prosecco, Soda	€6,40
Gin Tonic 4cl	€6,50
Bacardi – Cola 4cl	€6,50
Martini bianco or dry ¼l	€3,90
Fernet branca 2cl	€3,10
Jägermeister 2cl	€3,10
Ramazotti (O) ¼l	€3,90
Eristoff Vodka white 2cl	€3,10

Whisky 4cl

Jack Daniel's Tennessee Whisky (A,O)	€6,80
Tullamore Dew Irish Whisky (A,O)	€4,80

Spirits 2cl

Obstler (O)	€2,90
Williams-Edelbrand (O)	€3,10
Williams mit Birne (O)	€3,50
Haselnussschnaps (O)	€3,10
Marillenschnaps (O)	€3,10
Kräuterschnaps (O)	€3,10
Johannisbeerschnaps (A,O)	€3,10
Zirbenschsnaps (O)	€3,10

Fine Spirits cl

Holunderbrand (O)	€5,60
Vogelbeer Spezialität (O)	€5,60
Subirer (O)	€5,20
Grappa Barric (O)	€4,50
Wildschönauer Krautinger (O)	€4,80

Liqueurs

Amaretto di Soronno	€3,30
Bailey's Irish cream (C,G)	€3,30
Besoffene Marille	€3,30
Honig-Birne Hauser	€3,30

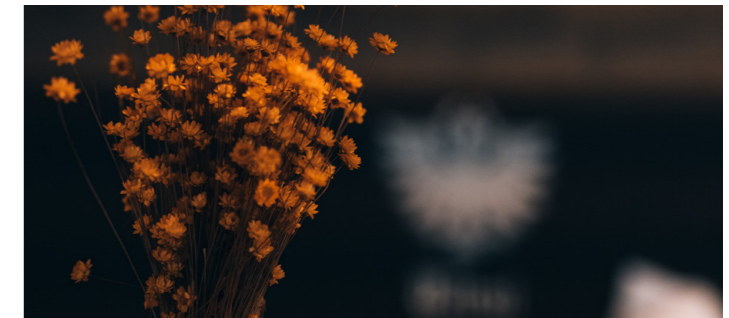
Open Wines

WHITE 1/8 L

Grüner Veltliner (O) Dry, strong, spicy. Kremstal	€3,60
Bel Ami Cuveé (O) Semi-dry. Weingut Dürnberg	€5,40
Lugana Gocce d'Oro DOC (O) Fresh, aromas of yellow stone fruit. Bulgarini	€5,80
Alie Rosé IGT (O) Floral, aromatic. Tenuta Ammiraglia, Toskana	€5,40
White or Red sparkling wine (O)	€4,00
White or Red sparkling wine sweet (O)	€4,20

RED 1/8 L

Blauer Zweigelt (O) Full, strong, velvety. Kremstal	€3,60
Heideboden Cuvee Keringer (O) Subtle wood spice, fresh and persistent	€4,90



Bottled Wines

WHITE 0,7 L

Grüner Veltliner „Steinfeder“ (O) Light and fragrant wine, youthful freshness. Weingut Holzapfel, Wachau	€30,-
Riesling „Federspiel“ (O) A balanced, very elegant Riesling with length and strength. Weingut Ried Bruck, Wachau	€31,-
Chardonnay Fuchaberg Reserve (O) Powerful, very harmoniously integrated wood notes. Weingut Müller, Kremstal	€32,-
Lugana Gocce d'Oro DOC (O) Great aromas of yellow stone fruit and thyme. Weingut Bulgarini, Lombardei	€34,-
Alie Rosé IGT (O) Hints of citrus fruits, floral notes. Weingut Tenuta Ammiraglia, Toskana	€33,-

RED 0,7 L

Heideboden Cuvee (O) Subtle woody spice, deep aromas of sour cherry and cherries. Weingut Keringer, Neusiedlersee	€29,-
Merlot (O) Black cherry and blackberries as well as notes of mocha and chocolate, harmonious. Weingut Aumann, Tribuswinkel Thermenregion	€31,-
Castiglioni Chianti DOCG (O) Pleasantly fruity wine with a strong, good defined character. Weingut Tenuta Castiglioni, Toskana	€29,-
Zolla Primitivo di Manduria DOP (O) Intense with a complex bouquet, light smoky note of spices, fruit bomb. Weingut Vigneti del Salento, Apulien	€30,-
Big John (O) Creamy fruitiness and dark scent Chocolate, complex and multi-layered. Weingut Scheiblhofer, Neusiedlersee	€34,-