

# Enjoy Wildly

## Appetizers

- \* **Baked onion rings** (A,C,G,L) €9,50  
with sour cream
- \* **Marinated beef-carpaccio** (A,F,G,L,M,O) €17,-  
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) €13,50  
Sauce Tartare
- \* **Fried camembert** (A,C,F,G,L,O) €11,50  
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  
+ 2 cheese dumplings €8,90
- \* **Goulash soup** (A,F,L,M,O) €6,10  
with bread
- \* **Tomato-cream soup** (F,G,L,O) €5,80  
with Mozzarella-cubes
- \* **Garlic-cream soup** (A,F,G,L,O) €5,80

## 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

## Salats

- \* **Farmer's salad** (A,C,F,G,L,M,O) €16,50  
fresh salads with roasted mushrooms, sheep-cheese, bacon, marinated with pumpkin-oil and wine-vinegar, bread
- \* **Fitnesssalad** (A,C,F,G,L,M,O,P) €19,-  
fresh salad with grilled chicken-slices, yoghurt-dressing, garlic bread
- \* **Fried Chickenfilet** on green salads €19,50  
breaded with pumpkin-seets, garlic bread (A,C,O)
- \* **Mixed leaf salad with grilled prawns** €24,90  
Avocado, garlic bread (A,G,B,O)
- \* **Mixed seasonal salad** (A,C,F,G,L,M,O,P) €5,90  
with oil - vinegar marinade or herbs - yoghurt dressing



## Burger

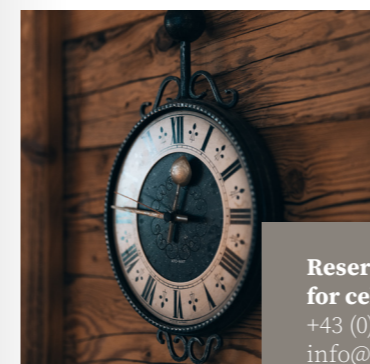
- \* **Wilder Kaiser Burger** (A,C,G,F,L) €19,50  
200g juicy tyrolean mountain ox paddy, grilled bacon, fried onion rings, salad, tomatoes, cheddar, sauces, french fries
- \* **Kaiserinnen Burger** (A,C,G,L) €19,50  
grilled chicken filet, salad, tomatoes, cheddar, avocado, sauces, french fries
- \* **Vegi Burger** (A,C,G,L,O) €18,50  
vegetable paddy, salad, tomatoes, cheddar, chive sauce ,avocado, sweet potatoe fries
- \* **Fischburger** (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) €28,90-  
assorted grilled fillets, french fries, vegetable-bouquet

## Main Courses

- \* **Cordon bleu** (A,C,F,G,L,O) €19,50  
french fries
- \* **Escalope of pork „Viennese“** (A,C,F,G,L) €18,50  
parsley potatoes or french fries
- \* **Sirloin steak with fried onions** (L,M,O) €29,50  
roast potatoes, green beans with bacon
- \* **Sliced loin of pork “Wilder Kaiser”**(A,C,G,L,O) €27,50  
in mushroom-sauce, with croquettes
- \* **“Hunter’s pan”** (Ragout of deer) (A,C,G,L,M,O) €29,-  
with mushrooms, cranberries, home-made noodles and red-cabbage
- \* **Baked Potato** (C, G, L) €19,50  
with Chicken Fillet, Vegetables, and Sour Cream Sauce



Takeaway dishes marked with \*

**Reservations for celebrations**  
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info@wilderkaiser.org

**WiFi password**  
estersophia

For allergen information please ask the staff.

## Traditional

- \* **Tiroler Gröstl** (C,F,L) €14,50  
roast potatoes „tyrolean style“ with an fried egg
- \* **Vegi Gröstl** (C,F,L) €11,50  
roast potatoes with onion, 2 fried eggs
- \* **3 kinds of homemade “Schlutzkrapfen”** (A,C,G,L,O,P) €19,50  
with spinach, pumpkin, chanterelle, and feta filling, browned butter, grated Parmesan
- \* **Kasspatzl** (A,C,G,F,L,O) €16,-  
home-made noodles with onion, cheese and brown, butter
- \* **Spinach and Cheese Dumplings** (A,C,F,G,L,M,O) €16,-  
with mushroom cream sauce or brown butter and rasped cheese

## Side Dishes

- \* **Plate of French fries** €5,-
- \* **Plate of sweet Potato French fries** €6,50
- \* **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) €9,-  
Pancake stuffed with vanilla-ice-cream, chocolate sauce & fruits
- \* **Kaiserschmarren** (A,C,E,G,H) €14,80  
sweet omelette (pieces), with vanilla-ice-cream & apple-sauce
- \* **Homemade Apfelstrudel** (A,C,E,G,H) €5,50  
with whipped cream €6,50  
with warm vanilla-sauce or vanilla-ice-cream
- \* **Homemade curd-strudel** (A,C,E,G,H) €6,-  
with whipped cream €7,-  
with warm vanilla-sauce or vanilla-ice-cream
- \* **Warm Chocolate soufflé** (A,C,E,G,H) €8,90  
with vanilla-ice-cream
- \* **Chocolate Cake** (A,C,E,F,G,H,N,O,P) with whipped cream €6,-

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

ENJOY WILDLY

# Drinks

## Warm

<b>Cup of coffee</b>	€3,-
<b>Cappuccino</b> Milchschaum (G)	€3,80
<b>Latte Macchiato</b> (G)	€4,-
<b>Espresso</b>	€2,60
<b>Cup of tea</b> if desired with lemon (O) Black tea, rosehip tea, peppermint tea, Fruit tea, herbal tea and chamomile tea	€2,60
<b>Hot chocolate</b> with whipped cream (G,P)	€3,50
<b>Affogato</b> Espresso + Vanilla ice cream (O)	€4,50

## Alcohol free

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

## Brandy & Cognac 2cl

<b>Asbach Uralt</b> (O)	€2,80
<b>Remy Martin</b> (O)	€4,60

## Beers

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

## Aperitifs & Bitters

<b>Glas Mionetto Prosecco</b>	€4,50
<b>Campari Soda</b>	€4,90
<b>Campari Orange</b>	€5,50
<b>Aperol Sprizz</b> Aperol, Prosecco, Soda	€6,80
<b>Hugo</b> elder, Prosecco, Soda	€6,80
<b>Hugo alkoholfrei</b> elder, Tonic, Soda	€5,50
<b>Lillet Wild Berry</b> Wild Berry, Lillet blanc	€6,80
<b>Almalfi Spritz</b> 4cl Limoncello, Prosecco, Soda	€6,80
<b>Gin Tonic</b> 4cl	€6,90
<b>Bacardi – Cola</b> 4cl	€6,90
<b>Martini</b> bianco or dry ¼l	€4,10
<b>Fernet branca</b> 2cl	€3,30
<b>Jägermeister</b> 2cl	€3,30
<b>Ramazotti</b> (O) ¼l	€4,10
<b>Eristoff Vodka</b> white 2cl	€3,50

## Whisky 4cl

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

## Spirits 2cl

<b>Obstler</b> (O)	€3,-
<b>Williams-Edelbrand</b> (O)	€3,20
<b>Haselnussschnaps</b> (O)	€3,20
<b>Marillenschnaps</b> (O)	€3,20
<b>Kräuterschnaps</b> (O)	€3,20
<b>Johannisbeerschnaps</b> (A,O)	€3,20
<b>Zirbenschaps</b> (O)	€3,20

## Fine Spirits cl

<b>Holunderbrand</b> (O)	€5,70
<b>Vogelbeer Spezialität</b> (O)	€5,70
<b>Subirer</b> (O)	€5,30
<b>Grappa Barric</b> (O)	€4,60
<b>Wildschönauer Krautinger</b> (O)	€4,90

## Liqueurs

<b>Amaretto di Soronno</b>	€3,50
<b>Bailey's Irish cream</b> (C,G)	€3,50
<b>Besoffene Marille</b>	€3,50
<b>Honig-Birne</b> Hauser	€3,50

## Open Wines

### WHITE 1/8 L

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

### RED 1/8 L

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



## Bottled Wines

### WHITE 0,7 L

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

### RED 0,7 L

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