



*Welcome to the Holunderhof
where hospitality is a tradition!*

Since 2012, our hotel has been run by the Oberegger family with a lot of heart and passion. Carin Oberegger, originally from the Netherlands, has reopened this special hotel together with her husband Hansl from Gaimberg. Her sons also support the hotel with passion.

Since this year, head chef Peter Oberzaucher has enriched our kitchen team with his creative finesse, while his wife, head waitress Klarisa Oberzaucher, and their son Dominik ensure smooth service with warmth and professionalism. Enjoy not only the breathtaking surroundings, but also the familiar atmosphere and culinary delights that will make your stay unforgettable.



STARTERS

Salmon Tartar on cucumber carpaccio [D G M] € 14,00
avocado, dill

Carpaccio of beef filet [G] € 16,00
pesto, parmesan and sour cream sauce

Caesar Salad [C D G M] € 14,50
romain, anchovie filet, parmesan, tomato, cucumber, egg

Small mixed salad [C M] € 8,00
salad leaves, tomato, cucumber, house dressing

Soups

Creamy corn soup [G] € 8,00
BBQ corn

Bouillon of beef [A C G] € 7,50
herb - frittaten

Creamy potato leek soup [G] € 8,50
Crispy bacon



FISH

Roasted Filet of Turbot [D G L] € 29,00
pea purree / snow peas / beetroot foam

Grilled trout fillet [D G L O] € 26,00
black risotto / spinach leaves / Veltliner foam

MEAT

Medium roasted venison [A C G D F L O] € 31,50
savoy cabbage / semolina dumpling / lingon berries / juniper glaze

Beef Steak (250g) [G F L O] € 35,00

T-Bone Steak of veal (450g) [G F L O] € 42,00

Creamy pepper sauce or Café de Paris butter

Crispy potato wedges, grilled vegetables

Roasted slices of veal liver (Tyrolean Style) [G L O] € 26,50
potato puree/ caramelized apple wedges / broccoli

Wiener Schnitzel of veal [A C] € 32,00
parsley potatoes / lingon berries / lemon

Tender grilled beef with onion sauce [F L O] € 32,50
Butter spaetzle / bacon wrapped beans / crispy onions

VEGETARIAN

Porcini mushroom risotto [G O] € 20,00
rocket / marinated pumpkin

East Tyrolean Schlipfkrapfen (9 pieces) [A G] € 18,00
brown butter / parmesan / chives



DESSERTS

Almond Panna Cotta [C G H] raspberry culis / yoghurt ice cream	€ 10,00
Mousse au Chocolat [C G] orange / mint	€ 11,00
Homemade Kaiserschmarrn [A C G] plum compote	€ 12,00
Sorbet variation (elderflower, blackcurrant, passion fruit) Fresh fruit	€ 9,00
Affogato [C G] espresso / vanilla ice cream	€ 5,50

KIDS MENU

Frittaten Soup [A C G O]	€ 5,20
Wiener Schnitzel of pork [A C] with french fries	€ 11,80
Chicken Nuggets [A C] with french fries	€ 9,90
Spaghetti Bolognese [A C]	€ 10,50
Fish Fingers [A C L G] with french fries	€ 9,90
4 Schlipfkrapfen [A C L G O]	€ 7,80