

Starters

BEEF TENDERLOIN CARPACCIO Arugula Leaf salad Marinated chanterelle mushrooms Olives Parmesan (C, G, L)	21.90
BEEF TENDERLOIN TARTARE Mustard cream Pickled vegetables Cress Tortilla chips (A, C, G, L, M, O)	21.90
MARINATED BUFFALO MOZZARELLA Tomato Pesto Balsamic Olive oil Leaf salad (C, G, L, M, O)	18.60

Soups

CLEAR BEEF SOUP Herb fritters or noodle threads (A, C, G, L)	7.50
FARMER'S POTATO SOUP Porcini mushrooms Diced vegetables (A, G, L)	7.50
CREAM OF TOMATO SOUP Basil croutons herbs (A, C, G, L)	7.50
HOMEMADE GOULASH SOUP Beef Potato cubes Paprika/Chili (A, C, G, L)	13.50

Salads

MIXED LEAF SALAD Balsamic or yogurt dressing (G, L, M, O)	7.50
WINTER LEAF SALAD Grilled turkey breast Caesar dressing Sunflower seeds Egg Tomato Cucumber (C, G, L, M, O)	18.90

Pasta Dishes

Choose your pasta type and sauce
Spaghetti / Penne Rigate / Tagliatelle

BOLOGNESE SAUCE/FRESH PARMESAN (A, C, G, L) **17.90**

CARBONARA SAUCE/PANCETTA/PARMESAN (A, C, G, L) **17.90**

GORGONZOLA SAUCE/TOMATOES/HERBS (A, C, G, L) **17.90**

FRESH MUSHROOMS/VEGETABLE STRIPS/TOMATO CUBES
(A, C, G, L) **17.90**

TOMATO SAUCE/FRESH PARMESAN (A, C, G, L) **17.90**

OUR PASTA SPECIALTY

5 Prawns/TOMATO-CHILI SAUCE/PARMESAN CRUNCH **26.00**
(A, B, C, D, G, L, O)

PINZGAUER KASNOCK'N (A, C, G, L) **16.90**
Traditional handmade small cheese dumplings "Pinzgau style"

Specialties Served in a Pan

1 KG GRILLED SHRIMP **62.00**
Garlic | Chili | Tomato cubes | Baguette (A, B, G, L)

1 KG MUSSELS IN WHITE WINE-CREAM SAUCE **41.00**
Diced vegetables | Garlic | Baguette (A, G, R, L)

Our Spicy Curries

Basmati rice | Coconut milk | Vegetables | Chickpeas | Pimientos (A, G, L, M, O)

- **CORN CHICKEN STRIPS** 21.00
- **BEEF TENDERLOIN STRIPS** 28.00
- **LENTILS, SEASONAL VEGETABLES** 17.50
- **PRAWNS** 28.00

Traditional Dishes

WIENER SCHNITZEL

- **From pork** 21.90
 - **From veal** 31.90
- Parsley potatoes or French fries | Lingonberries | Lemon (A, C, G, L)

BAUER'S ONION ROASTED ROAST BEEF 29.90

Fried potatoes | Sautéed vegetables | Fried onions (A, G, L, O)

SAALBACH MIXED GRILL PLATTER 24.90

Beef, pork, poultry medallions | Sausages | Bacon | Herb butter |
French fries | Mixed salad (G, L, M)

"TAFELSPITZ" (Classic Austrian style boiled beef) 25.90

Cream spinach | Roast potatoes | Apple horseradish (A, G, L, O)

OUR PORK ROAST 22.90

Shoulder | Belly | Sauerkraut | Semmelknödel | Caraway sauce (A, C, G, L)

GRILLED LAKE TROUT 24.90

Parsley potatoes | Garlic herb butter | Lemon (A, G, L)

SEA BASS FILLET 26.90

Potato cream | Sautéed vegetables | Fried potatoes (A, G, D, L, O)

FRIED SALMON SLICES 26.90

Tagliatelle | Root vegetables | Chive cream (A, G, L, O)

Our Steaks

Served with herb butter | French fries (G, L, M, O)

• Angus beef tenderloin	
• 180g	42.00
• 250g	54.00
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• Angus ribeye	
• 180g	36.00
• 250g	46.00
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• Veal loin	
• 180g	38.00
• 250g	49.00
•	
• Pork medallions 220g	28.00

Extras – Side Dishes & Sauces

Vegetables (G, L)	5.50
Potato croquettes (A, C, G)	5.50
Fried potatoes	5.50
Pasta (A, C, G, L)	5.50
Pepper sauce (A, G, L, O)	4.50
Mushroom cream sauce (A, G, L, O)	4.50
Ketchup / Mayonnaise	1.50

Cover charge per person (on request)	4.90
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Desserts

WHITE CHOCOLATE MOUSSE 12.90

Passion fruit | Nut crumble (A, C, G, H)

CHOCOLATE MOUSSE TARTLETS 14.50

Raspberry ragout | Raspberry ice cream

KAISERSCHMARR'N 17.90

Apple sauce or prunes compote (A, C, G)

OUR DESSERT KAISERSCHMARR'N 14.50

Marinated raspberries | Vanilla ice cream (A, C, G)

CREPES SUCHARD 9.90

2 Crêpes | Chocolate sauce | Shaved almonds | Vanilla ice cream (A, C, G, H)

APRICOT OR CRANBERRY PANCAKE 5.50

Per piece (A, C, G)

MIXED CHEESE PLATTER 17.90

Hard cheese | Soft cheese

Craving Ice Cream?

Iced Coffee 9.50

Cold coffee | Vanilla ice cream | Whipped cream (A, C, G)

Heart-shaped Sundae 9.50

Vanilla ice cream | Hot raspberries | Whipped cream (A, C, G)

Coupe Denmark 9.50

Vanilla ice cream | Hot chocolate sauce | Whipped cream (A, C, G)

Bauer's Fruit Ice Cream Sundae 11.50

Fruit ice cream | Fruit juice | Whipped cream (A, C, G)

Nuts Sundae 11.50

Pistachio ice cream | Walnut ice cream | Nuts | Amaretto | Whipped cream (A, C, G, H)

Vanilla ice cream 10.50

Eggnog | Whipped cream

Homemade Appetizers/Spuntini/Tapas/Bouches/Mezze

BAUER'S HANDCUT SCHNITZEL (A, C, G, L)

- From pork 11.90
- From veal 14.90

HOMEMADE AIOLI 6.50

Olives | Baguette (A, C, G, L, M)

BEEF TENDERLOIN TARTARE (70g) 10.90

Truffle cream | Tortilla chips (A, C, G, L, M)

VITELLO TONNATO 9.60

Tuna cream | Capers | Egg (D, G, L, M, O)

GRATINATED GOAT CHEESE 9.50

Blackberry chutney | Arugula (A, G, L, M, O)

PIMIENTOS de PADRON 6.50

Mild fried peppers | Sea salt

MARINATED CHICKEN WINGS 8.50

Sweet chili sauce (A, G, L)

CHICKPEA-LENTIL BALLS 7.50

Avocado guacamole (A, C, G, L)

MINCED MEAT PATTIES 8.50

Mashed potatoes | Braised onions (A, C, G, L)

MEAT CROQUETTES 7.50

Mustard herb cream (A, C, G, L)

LAMB SKEWERS 9.50

Gratinated potatoes | Curry (G, L, M, O)

FRIED SHRIMP 9.50

Garlic | Chili (B)

CRISPY FRENCH FRIES 6.50

Truffle mayonnaise (C, G, L, M, O)

DUCK LIVER PARFAIT 12.00

Pear chutney (A,C,G,L)

SCRAMBLED EGGS WITH BLACK TRUFFLE (C,G) 14.00

CREAMED VEAL LUNGS 11.00

Gram flour dumplings (A,C,G,L)

TEMPURA SHRIMP 12.00

Sweet chili sauce (A,B,C,G)

FRIED GOOSE LIVER 18.00

Truffle puree | Port wine sauce (A,G,L)

Aged Specialties from our Dry Aging Room

Freshly sliced with our "BERKEL" slicer

PANNONIAN WULKA PROSCIUTTO PANNONICO

25.00

Hansi Bauer – Pöttelsdorf Bgl.

100g Wulka Prosciutto Pannonico | Olives | Capers | Horseradish cream | Ciabatta grissinis

OSSO COLLO “PINZGAU STYLE” (pork neck)

23.00

Schultes company – Zell am See Sbg.

100g Pinzgauer Osso Collo | Balsamic onions | Mustard cream | Bread

Café • Restaurant



**... and to go with it, a good glass of wine or aperitif
We are happy to advise you!**



Welcome to Bauer's Mein Lokal, Your restaurant, VinoBar, and café.

**With passion and dedication we share our love for regional products
and culinary delights with our guests.
Look forward to a time when gastronomy and well-being take center stage.**

**"Moments of enjoyment"
Sit back and let us spoil you!**



Your host family Kraschowetz & Gegenhuber and team!