

Gluten-free menu

As some products require be prepared separately, there may be some waiting time.

... We ask for your understanding ...

Starters

Beef Tatar from Serfauser grass fed beef
with smoked capsicum cream, local hard cheese and Gremolata
served with toast (C,D,F,G,L,M,O) € 24,00

Cold specialities

Cheese platter 
with regional hard cheese, apricot-mustard
and tomato-chutney served with gluten-free bread (F,G,H,L,M,N,O) € 19,20

Marinated mortadella with or without cheese
served with gluten-free bread (F,G,L,M,N,O) / (F,L,M,N,O) € 12,20

Cold pick-off (Variety of homemade prosciutto and smoked sausage)
with homemade local products and cheese
served with horseradish, mustard and gluten-free bread (C,E,F,G,H,L,M,N,O) € 18,90

Homemade prosciutto
small „Fauser“ (homemade prosciutto), burrata
and oxheart tomatoes (F,G,H,L,N,O) € 21,90

Salad


Mixed salad / Green salad (L,M,O)  small € 7,20
large € 10,00

Mixed salad platter with fried beef filet strips (G,L,M,O) € 23,90

Farmer's salad with roasted potatoes, fried speck and local hard cheese (F,G,H,L,M,N,O) € 20,20

Soup

Consommé with gluten-free sliced pancake (C,F,G,L) small € 4,70 € 7,00

Tomato cream soup with vegan cream (F,H,L,N,O)  small € 7,60 € 10,00


Spicy goulash soup with gluten-free bread (F,H,L,N,O) small € 8,60 € 10,90

A-Gluten, B-Krebstiere, C-Eier, D-Fisch, E-Erdnuss, F- Soja, G- Milch-Laktose,
H-Schalenfrüchte, L- Sellerie, M- Senf, N- Sesam, O- Sulfite, P- Lupinen, R- Weichtier

Serfauser specialities

- Chanterelle-goulash** served in the pan 
with crispy potato patties (L,M,O) € 20,10
- Cheese-speck roesti / Cheese-salmon roesti**
Crispy potato patties with speck/salmon, cheese, spring onion and cherry tomatoes
gratinated and served with a sour cream sauce (C,G,L) € 19,50 / € 22,10
- Hauswurst (boiled smoked pork sausage)** with sauerkraut, mustard,
horseradish and gluten-free bread (F,H,L,M,N,O) € 13,50




Mains

- Serfauser pork roast** with potatoes and sauerkraut (C,F,G,H,L,M,N,O) € 19,80
- Entrecote 250g.** with roasted potatoes, Romanesco vegetables, herb butter
and pepper sauce (G,L,M,O) € 31,80
- „Almpfandl“** - Pork filet-medallions gratinated with local hard cheese,
served with crispy potato patties and mushroom sauce (C,G,L,O) € 22,30
- Fried corn-fed Mediterranean chicken „Harissa style“**
with potatoes-capsicum-vegetables (G,L,O) € 19,50
- Vegan paprika rice dish** with barbecue vegetables (L,O)  € 17,90
- Fried veal liver** with mashed potatoes, fried strips of bacon
and braised onions (G,L,M,O) € 28,90

Pasta

- Spaghetti Bolognese** (C,G,L,O) € 14,80
- Spaghetti tomato sauce** (C,G,L,O)  € 13,00
- Cheese macaroni** 
with local cheese, cherry tomatoes and spring onions (C,G,L,O) € 17,90

Kids

- Spaghetti Bolognese** (C,G,L,O) € 9,80
- Spaghetti tomato sauce** (C,G,L,O)  € 8,10
- Boiled Frankfurts** with French fries (C,F,H,L,M,N,O) € 9,80
- French fries** (C,F,H,O)  € 7,20
- Small „Kaiserschmarren“** sliced thick pancake without raisins (C,G,O)  € 9,80

Dessert

- Homemade „Kaiserschmarren“** without raisins
available with apple sauce or plum stew or cranberries (C,G,O) € 15,20

A- Gluten, B- Krebstiere, C- Eier, D- Fisch, E- Erdnuss, F- Soja, G- Milch-Laktose,
H- Schalenfrüchte, L- Sellerie, M- Senf, N- Sesam, O- Sulfite, P- Lupinen, R- Weichtier