



Welcome in our restaurant “Garfrenka”
Time to relax – Time to enjoy – Take your time!

Our motto:
“From the region, For the region, For you”

THE SECRET INGREDIENCE IS ALWAYS LOVE.
LOVE TO THE REGION, LOVE TO THE PEOPLE

The owners:

Gertie, Josef and Michelle Morik

with the kitchen team

Our Chef de Cuisine Georg Löser and Heinz Farmer

with Sous-Chefin Nicole Sturn

supported by Wolfgang, Sašo, Maria and Ella

and the service team

Alexandra, Dado, Florian, Maria, Elias,

Zoltan, Sabrina and Sven

Tip is not included in Austria!

Please note: small and medium sized dogs are allowed
in our restaurant. We sincerely ask you to inform us in advance!

APERITIFS

Apero of the house – a glass of sparkling wine refreshed with some strawberry liqueur or elderflower juice € 6,90

Glas of Prosecco € 6,90

Martini on ice € 5,40

Hugo € 6,90

Aperol Spritz with white wine or sparkling wine € 6,90

Campari with sparkling water and a shot of lemon juice € 6,70

Campari soda or with orange juice € 6,50

Cynar on ice € 5,50

Sherry Cuesta Fino € 5,00

Ruby Port Fonseca € 5,00

Pernod on ice or water € 5,50

SOUPS

BOUILLON WITH LIVER DUMPLINGS	€ 6,20
BOUILLON WITH "FLÄDLE" – sliced pancakes	€ 6,20
"GULASCHSUPPE" homemade goulash soup with bread	€ 7,50
ASPARAGUS CREME SOUP with fresh herbs	€ 8,70

SALAD AND STARTERS

SMALL SALAD VARIATION with balsamico or french dressing	€ 7,90
BURRATA with cherry tomatoes, pesto and pine nuts	€ 16,90
FRESH GOAT CHEESE WRAPPED IN BACON of mixed leaf salad with potato dressing	€ 15,90
BEEF TARTAR with onion rings, capers and fried quail egg served with butter and toast	€ 19,80
	<i>small</i> € 15,90
SMOKED SALMON TARTAR with avocado, wasabi and pumpernickel	€ 16,50

VEGI AND FISH

SALMON BURGER

with brioche bun, green asparagus and hollandaise sauce

served with green salad or French fries

€ 25,50

AUSTRIAN STYLED CHEESE NOODLES WITH ALPINE CHEESE

with roasted onions and leave and potato salad

truely „gsibergerisch“ ...

€ 18,90

LINGUINE NOUDLES WITH WILD GARLIC PESTO

with cherry tomatoes and parmesan chesse

€ 19,50

... add black tiger prawns

each

€ 2,70

COCONUT CURRY - VEGAN

with coconut milk and various vegetables

served with basmati rice

€ 18,90

... add black tiger prawns

each

€ 2,70

CLASSIC ASPARAGUS

with asparagus and potatoes

served with sauce hollandaise

€ 25,80

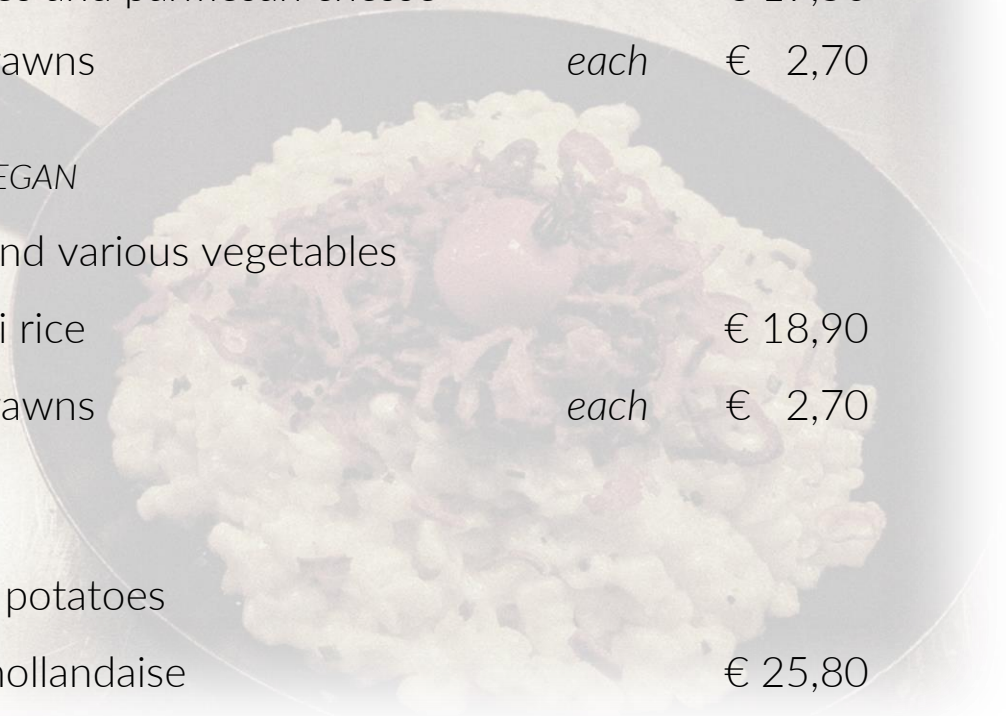
with char fillet of the “Ramschwag” – regional fish

€ 33,90

SALMON FILLET WITH SAFFRON SAUCE

served with vegetables and basmati rice

€ 29,90



INDULGENCE FOR THE MAIN CORSE

BEEF FILLET STEAK 200G

with sweet potato patties and colorful vegetables

with sauce bernaise

€ 45,90

as LADYSTEAK 150G

€ 39,50

SIRLOIN STEAK WITH ONIONS

served with roasted potatoes, beans with bacon

and brown jus

€ 28,90

MOUNTAIN GUIDE TOAST

with pork loin and king oyster mushrooms in a creamy

€ 22,90

mushroom sauce served with a green salad bouquet

RAGOUT OF VENISON

with Austrian styled spaetzle, broccoli and red cabbage

€ 28,20

ASPARAGUS – SO CLASSIC

With white asparagus, potatoes and sauce hollandaise

... with roasted pork medallions

€ 29,90

... with boiled ham

€ 27,90

CLASSIC MAIN COURSES

VIENNESE SCHNITZEL OF PORK

with French fries and self-made cranberries

€ 17,90

THE „NENZINGER“ DISH

tender pork fillets with egg noodles,

mushroom cream sauce and market vegetables

€ 25,50

also available as a smaller portion

€ 22,50

„FUHRE MIST“

Various grilled and baked meats

served in a wheelbarrow with French fries,

barbecue sauce and herb butter

€ 23,90

SIRLOIN STEAK WITH ONIONS

served with roast potatoes and bacon beans

€ 28,90

with hearty roast jus

OUR GRILL SPECIALITY - „DIE HAUSPLATTE“

Various grilled and pan-fried meats

with herb butter, sauces, egg noodles, croquettes,

French fries and vegetable bouquet

from 2 persons / per person

€ 27,90

* Extra cutlery for children only

€ 3,90

ANY CHANGE OF ENCLOSURE

€ 2,00

COFFEE

“coffee of the house” – a cup of coffee with cream liqueur and vanilla ice-cream	€ 8,00
Affogato – Espresso with vanilla ice-cream	€ 5,90
A cup of coffee	€ 3,60
Latte Macchiato	€ 4,60
Coffee with Amaretto	€ 6,50
Espresso	€ 3,20
White coffee	€ 4,60
Cappuccino	€ 4,20
Hot chocolate	€ 4,40
Chocochino (Coffee meets hot chocolate)	€ 4,40
Tea – peppermint tea, fruit tea, herbal tea, green tea, Assam	€ 3,80

NONALCOHOLIC DRINKS

Vo Üs water still	0,33	€ 3,60
Vo Üs water sparkling	0,33	€ 3,60
Water sparkling of our own water source	0,50	€ 3,30
Water still of our own source	0,70	€ 3,90
Vo Üs' Cola, Orange, Cola Mix or Citro	0,25	€ 3,60
Coca Cola Zero	0,33	€ 4,20
Ice Tea	0,25	€ 3,60
Vo Üs Bio Herb lemonade	0,33	€ 3,90
Vo Üs Bio Pine-Citrus	0,33	€ 3,90
Apple juice, Black current juice or Mango juice	0,25	€ 3,70
Apple juice, Black current juice or Mango juice with soda	0,25	€ 3,60
Apple juice, Black current juice or Mango juice with water	0,25	€ 3,60
Soda Zitrone oder Holunder mit Zitronenscheibe	0,25	€ 3,10
Fever Tree Indian Tonic or Mediterranean	0,20	€ 3,90
Bitter Lemon, Tonic Water	0,20	€ 3,50

BEER

Kellerbier		0,50	€ 5,30
Frastanzer Gold Special	0,20	€ 3,20	0,30 € 3,90
Sweet or sour Radler		0,30	€ 3,90
Franziskaner Original Weizen		0,30	€ 4,20
Franziskaner non alcoholic		0,50	€ 4,70
Freibier nonalcoholic		0,50	€ 4,70
Franziskaner with cola or citro		0,50	€ 5,10

WINE

Rosé von Kölbl	0,125	€ 4,70	0,25	€ 9,40	0,50	€ 18,80
Grüner Veltliner von Kölbl	0,125	€ 4,70	0,25	€ 9,40	0,50	€ 18,80
Zweigelt von Bauer	0,125	€ 4,70	0,25	€ 9,40	0,50	€ 18,80



BEAUTIFUL,
THAT YOU ARE ENJOYING YOUR WELL-EARNED LEISURE
TIME WITH US

AT THE END WE RECOMMEND ONE OR ... A FEW
DRINKS IN THE BAR & LOUNGE "NATURNAH"
AN AMBIENCE TO ROUND OFF THE DAY

ALL THE BEST AND GOOD HEALTH

ALLERGENS NOTICE:

WE WOULD LIKE TO POINT OUT THAT ALL DISHES MAY CONTAIN
TRACES

ALLERGY GROUPS (GLUTEN, LACTOSE, NUTS, ETC.). OUR STAFF
WILL BE HAPPY TO ADVISE YOU IN CONSULTATION WITH OUR
HEAD CHEF!