



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, Maria, Michelle, 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 "FRITTATEN" – sliced pancakes € 6,20

"GULASCHSUPPE" homemade goulash soup with bread € 7,50

CARROT GINGER SOUP with fresh herbs € 7,10

SALAD AND STARTERS

SMALL SALAD VARIATION
with balsamico or french dressing € 7,90

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

<i>big</i>	€ 19,50
<i>smal</i>	€ 15,90

SALMON TARTAR
with avocado, wasabi and pumpernickel € 16,50



VEGI AND FISH

AUSTRIAN STYLED CHEESE NOODLES WITH ALPINE CHEESE

with roasted onions and leave and potato salad
truely „gsibergerisch“ ...

€ 18,90

SPINACH DUMPLINGS

with brown butter and sliced parmesan

€ 18,90

TAGLIATELLE WITH SALMON CUBES

in spinach cream sauce a

€ 19,90

„GARFRENGA“ BOWL

with rice, red cabbage salad, avocado, broccoli, king oyster mushroom
served with wasabi mayonnaise and BBQ sauce

€ 18,90

SALMON FILLET WITH WHITE PORT WINE SAUCE

served with spinach leaves and basmati rice

€ 28,50

INDULGENCE FOR THE MAIN CORSE

BEEF FILLET STEAK 200g

with sweet potato patties and colorful vegetables

with pepper cream sauce

€ 42,90

as LADYSTEAK 150g

€ 35,90

ALPENCAMPING“ BURGER WOLFIS STYLE

juicy beef (180g), grilled bacon, fried egg, tomato, onions, Vorarlberg mountain cheese, burger sauce, sourdough bun

... choice of French Fries or salad

€ 22,90

SKI GUIDE TOAST

with pork loin and king oyster mushrooms in a creamy

€ 20,90

mushroom sauce served with a green salad bouquet

SLICES OF VEAL

with potato and leek strudel with cabbage sprouts

€29,90

Cognac cream

ROASTED CALF LIVER

with buttered rice and crispy onion rings

€24,90

RAGOUT OF VENISON

with Austrian styled spaetzle, broccoli and red cabbage

€ 28,20

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	1,00 € 5,20
Water still of our own source	0,50 € 2,90	0,70 € 3,90
Vo Üs' Cola, Orange, Cola Mix or Citro	0,25 € 3,60	0,50 € 4,90
Coca Cola Zero		0,33 € 4,20
Ice Tea	0,25 € 3,60	0,50 € 4,90
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	0,50 € 4,90
Apple juice, Black current juice or Mango juice with soda	0,25 € 3,60	0,50 € 4,70
Apple juice, Black current juice or Mango juice with water	0,25 € 3,60	0,50 € 4,70
Soda Zitronen oder Holunder mit Zitronenscheibe	0,25 € 3,10	0,50 € 3,90
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	0,50 € 5,10
Sweet or sour Radler		0,30 € 3,90	0,50 € 5,10
Franziskaner Original Weizen		0,30 € 4,20	0,50 € 5,30
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!