

Welcome at Birkenhof Gols

Our culinary philosophie

We want to contribute our part for a better tomorrow. Therefore, we mainly use products from our region. It is our highest priority to use only high-end quality food. We prefer contributors from our immediate vicinity to avoid long shipping routes. What we are not able to get from our region, we obtain from other parts of Austria and only afterwards, we are looking at the rest of Europe. We try to avoid any products not coming from Austria. Although, we understand this is not always possible, especially regarding spices and similar ingredients. However, even there we highly prioritise products from sustainable cultivation.

If you come to us for a culinary delight, you should be able to do so with a clean conscious.

Our cooking stuff produces everything fresh and with the utmost care. Therefore, we ask for your understanding, if an item on our menu runs out. Thank you!

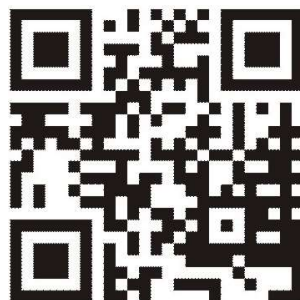
A * next to a dish on our menu means that we are serving it in two different portion sizes! A smaller portion as an appetiser or the regular portion size. Please inform our service staff about your preferences.

If you want to enjoy a dish together, we will gladly provide you with an extra plate! Unfortunately however, the preparation on two plates is not possible.

Our staff will gladly inform you about any possible allergens in our dishes. You can spot lactose free (Lf), gluten free (Gf), vegetarian (V) and vegan (Va) options by their indications.

We hope you will enjoy your meal and have a pleasant stay!
Family Beck & the Birkenhof Team

Please visit our website

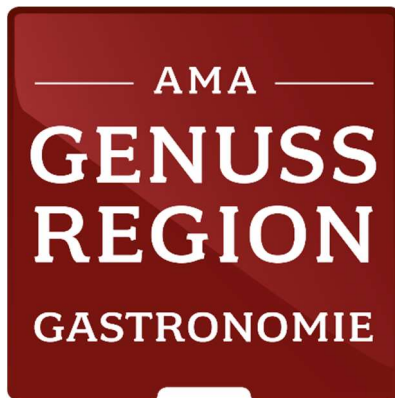


We are AMA certified

Of course, we also meet the strict guidelines of the AMA (Agrarmarkt Austria) and are entitled to use the AMA Gastro Seal, with the licence number 100841.

The following products on our menu are 100% from regional suppliers or Austrian producers:

Porc & beef	Austrian fresh meat from Fleischhauerei Meiringer, Gols
Milk and dairy products	Nöm, Salzburg Milch, Schärtinger
Eggs from barn husbandry	Chicken farm Stinakovits, Unterfrauenhaid
Fish	Fishfarm Müllner, Pamhagen (pikeperch) Fischfarm Jungwirth, Pamhagen (carp)
Potatoes	Ernst Fast, Farmer in Hof am Leithagebirge
Noodles	Family Fleischhacker/Gelbmann, Pamhagen
Game meat	from the Golser hunting ground
Chicken & turkey	Austrian Poultry from company Paukert, Frauenkirchen
Lamb (seasonal)	Horvath Michael, Gols
Seasonal vegetables and salads, vegetables from Austria, e.g. (celery, yellow beet, carrots)	Vegetable trade Unfried, Neusiedl am See Sun vegetables, Wallern



Our opening and kitchen hours:

Open:

Thursday to Sunday 9.00am - 10.00pm
Sunday 9.00am - 5.00pm

Kitchen hours:

Thursday to Saturday
11.30am - 9.00 pm **

Closed:

Monday to Wednesday and Sunday evening

Sunday and on holidays
11.30am – 2.30 am **

** = point of last possible order

Our hotel is of course open 7 days a week and we spoil our hotel guests with our gourmet - sparkling wine - breakfast! External guests can also enjoy our breakfast with advance reservation. € 24,-- / person.

Aperitif of the day

1 glass of Perlino – Frizzante, winery Birkenhof 4⁸⁰

or

1 glass Native Grape white or red, Weingut Weiss, Gols 3⁸⁰

(non-alcoholic aperitif made from fermented grape juice - grape kombucha
<https://www.nativegrape.at/de/herkunft/>)



Starter

Cold-smoked venison ham with cranberry terrine and toasted dark bread 14⁸⁰

Aspic of beef & pumpkin with balsamic 10⁸⁰

Fried black pudding with warm cabbage - 4 pieces (Lf) 14⁸⁰

We recommend a glass of Grüner Veltliner „Heckenglescher“ from the Birkenhof winery 3⁹⁰



Soups

Pumpkin cream soup with roasted pumpkin seeds and their oil 7⁸⁰

Cream soup of fresh chestnuts with sour cherries 7⁸⁰

Bouillon (clear soup of beef) with liver dumplings 5⁸⁰,
pancake strips or homemade noodles 4⁸⁰

We recommend a glass of Gelben Muskateller from the winery Birkenhof 3⁹⁰



Salads, Vegetarian (V) & Vegan (Va)

Mixed salad of the season or green salad (Gf, Va) 6⁹⁰

Crisp leaf salads refined with a variety of vegetables,
Apples, fried chanterelle and brown bread croutons (Gf, Va) 13⁸⁰ / 15⁸⁰ *

or optionally with

potato - vegetable - wholemeal patties (Lf, V) 15⁸⁰ / 17⁸⁰ *

grilled chicken breast strips (Gf, Lf) 15⁸⁰ / 17⁸⁰ *

Noodles with pumpkin ragout (V) 15⁸⁰ / 17⁸⁰ *

We recommend a glass of Sauvignon Blanc, Gebrüder Nittnaus, Gols 4⁸⁰

Fish

Organic Fried pike-perch fillet with sauce from black garlic with potatoes (Lf, Gf) 29⁸⁰ / 32⁸⁰ *

Deep fried filet of carp with potato - mayonnaise salad 23⁸⁰ / 25⁸⁰ *

We recommend a glass of Chardonnay from the winery Birkenhof 3⁹⁰



Golsian venison

Fine ragout of venison with bread dumplings 22⁸⁰ / 24⁸⁰ *

Deep-fried venison schnitzel with cabbage salad refined with pumpkin seed oil 25⁸⁰ / 27⁸⁰ *

Roast saddle of venison with red wine cherries sauce and potato noodles 32⁸⁰

We recommend a glass of Blaufränkisch from the winery Birkenhof 4⁸⁰



Birkenhof classics from beef, veal, pork & chicken

“Zwiebelrostbraten” Roastbeef with onions and parsley potatoes (Gf, Lf) 29⁸⁰

Rumpsteak with grilled, fresh vegetables and baked potatoes 29⁸⁰

Deep-fried veal cutlet from “Viennese style”
with parsley potatoes and cranberries 25⁸⁰ / 27⁸⁰ *

Fried black pudding - 8 pieces with warm cabbage
served as well with parsley potatoes (Lf) 18⁸⁰

Grilled pork fillet with chanterelle sauce and ham-potato loaf 22⁸⁰ / 24⁸⁰ *

Deep fried pork loin cutlet stuffed with smoked ham & cheese „Cordon bleu“
with various salads 19⁸⁰

Crispy fried chicken with mixed salad according to season 20⁸⁰

We recommend a glass of Zweigelt from the Birkenhof winery 4⁸⁰
or one glass of Rosé from Altenberg winery, Gols 4⁵⁰



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Something Sweet

2 pieces of pancakes with apricot jam or nut nougat cream 9⁸⁰

1 piece of pancake stuffed with walnuts, served with vanilla ice cream
and Gelber Muskateller (local white wine) cream 9⁸⁰

Small warm curd dumplings with strawberry sauce and whipped cream 9⁸⁰

Chestnut purée with vanilla ice cream, chocolate sauce and whipped cream 9⁸⁰

Apple-semolina dumplings with plumb sauce 9⁸⁰

“Somloer Nockerl” - brown and white biscuit, vanilla pudding with raisins and rum
topped with chocolate sauce and whipped cream 9⁸⁰

We recommend a glass of Neuburger Spätlese 2003 from the Birkenhof winery 6⁵⁰

Three scoops of ice cream without whipped cream 5⁸⁰ with whipped cream 6⁸⁰

Please select from the various flavours below:

Vanilla, Strawberry, Pistachio, Lemon, Blueberry-cream



Coffee & Tea

Small Coffee with milk or black 3⁸⁰ Espresso 3⁸⁰

American with milk or black 4²⁰ Double Espresso with milk or black 5²⁰

Melange (with whipped cream) 4⁸⁰ Latte Macchiatto 5²⁰

Cappuccino (with milk foam) 4⁸⁰

A glass of tea (black, herb, green, fruit, camomile, peppermint) 4²⁰

Our service staff will gladly inform you about our current schnapps selection range



Celebrate at the Birkenhof, the special experience!

Celebrate your birthday, your wedding, your christening,
your anniversary or whatever you want to celebrate

We offer beautiful rooms for up to 100 people, where you can enjoy your very special day
together with your family and friends away from the other guests.

We will spoil you with excellent service and cook you wonderful dishes from traditional and
contemporary cuisine with a focus on the products of the region!
products of the region!

Soft drinks

Lemonades / Juice - 0,25 l (Schmex herb lemonade, Sprite, Orange juice)	3 ⁵⁰
Lemonades - 0,33 l bottle (Coca Cola, Coca Cola Zero, Frucade, Himbeerkracherl)	3 ⁹⁰
Mineral Water - 0,33 l / 0,75 l (Römerquelle MIT oder OHNE Kohlensäure) with fresh Lemon juice	3 ³⁰ / 5 ⁹⁰ 0 ⁸⁰
Schweppes Tonic Water, Bitter Lemon - 0,2 l bottle	4 ²⁰
Regional apricot nectar with soda - 0,5 l	4 ⁸⁰
Regional pear nectar with soda - 0,5 l	4 ⁸⁰
Golser grape juice – Bernd Nittnaus, Apple juice - Leeb - 0,25 l	3 ⁸⁰
Homemade elderflower essence with water - 0,25 l	2 ⁸⁰
Homemade elderflower essence with soda - 0,5 l	3 ⁸⁰
Soda with fresh lemon juice – 0,25	2



Beer

Golser Bio Export special - 0,3 l / 0,5 l	3 ⁹⁰ / 5 ⁹⁰
Schremser Premium Märzen Bier vom Fass - 0,3 l / 0,5 l	3 ⁹⁰ / 5 ⁹⁰
Golser Hefeweizen hell - 0,5 l Flasche	5 ⁹⁰
Non-alcoholic Hefeweizen - 0,5 l Flasche	4 ⁹⁰
Golser Nullerl – non-alcoholic Bier - 0,33 l Flasche	3 ⁷⁰



Wine from the own Winery Birkenhof By glas (1/8l) / bottle (0,75) / to take home (0,75)

Grüner Veltliner „Heckenglescher“, trocken	3 ⁹⁰ / 22 / 6 ⁵⁰
Chardonnay, trocken oder Gelber Muskateller, trocken	3 ⁹⁰ / 22 / 7 ⁵⁰
Neuburger Spätlese 2003, süß	6 ⁵⁰ / 37 / 14
Zweigelt, trocken <u>oder</u> Blaufränkisch, trocken	4 ⁸⁰ / 26 / 8
Annum (Cuvée aus Blaufränkisch, Zweigelt und St. Laurent), trocken	5 ⁵⁰ / 31 / 10
St. Laurent, trocken	5 ⁵⁰ / 31 / 10

For more wines please ask our service team for our digital wine list