

# Welcome at Birkenhof Gols

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## 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.

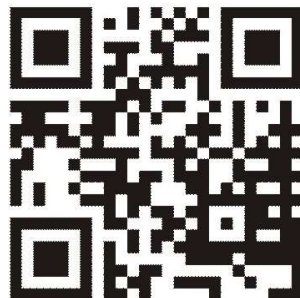
If you want to enjoy a dish together, we will gladly provide you with an extra plate! Unfortunately however, the preparation on two plates is not possible.

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

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## Please visit our website



## Aperitif of the day

1 glass of Perlino – Frizzante, winery Birkenhof 4<sup>50</sup>



## Starter

Aspic of chanterelle marinated with balsamic & olive oil 10<sup>80</sup>

Small innards with dumpling 13<sup>80</sup>

Fried black pudding with warm cabbage - 4 pieces (Lf) 14<sup>80</sup>

We recommend a glass of Grüner Veltliner „Heckenglescher“ from the Birkenhof winery 3<sup>90</sup>



## Soups

Pumpkin cream soup with roasted pumpkin seeds and their oil 7<sup>80</sup>

Bouillon (clear soup of beef) with liver dumplings 5<sup>80</sup>,  
pancake strips or homemade noodles 4<sup>80</sup>

We recommend a glass of Gelben Muskateller from the winery Birkenhof 3<sup>90</sup>



## Salads, Vegetarian (V) & Vegan (Va)

Mixed salad of the season or green salad (Gf, Va) 6<sup>90</sup>

Crisp leaf salads refined with a variety of vegetables,  
Apples, fried chanterelle and brown bread croutons (Gf, Va) 13<sup>80</sup> / 15<sup>80</sup> \*

### or optionally with

potato - vegetable - wholemeal patties (Lf, V) 15<sup>80</sup> / 17<sup>80</sup> \*

grilled chicken breast strips (Gf, Lf) 15<sup>80</sup> / 17<sup>80</sup> \*

grilled pike-perch strips (Gf, Lf) 24<sup>80</sup> / 26<sup>80</sup> \*

Chanterelle-double cream sauce with dumpling (V) 15<sup>80</sup> / 17<sup>80</sup> \*

We recommend a glass of Sauvignon Blanc, Gebrüder Nittnaus, Gols 4<sup>50</sup>



## Fish

Fried pike-perch fillet with vegetable lecho and potatoes (Lf, Gf) 27<sup>80</sup> / 30<sup>80</sup> \*

Deep fried filet of carp with potato - mayonnaise salad 21<sup>80</sup> / 23<sup>80</sup> \*

We recommend a glass of Chardonnay from the winery Birkenhof 3<sup>90</sup>



## Golsian venison

Fine ragout of venison with bread dumplings 22<sup>80</sup> / 24<sup>80</sup> \*

Deep-fried venison schnitzel with cabbage salad refined with pumpkin seed oil 26<sup>80</sup>

We recommend a glass of Blaufränkisch from the winery Birkenhof 4<sup>80</sup>



## Birkenhof classics from beef, veal, pork & chicken

“Zwiebelrostbraten” Roastbeef with onions and parsley potatoes (Gf, Lf) 28<sup>80</sup>

Rumpsteak with grilled, fresh vegetables and baked potatoes 28<sup>80</sup>

Deep-fried veal cutlet from “Viennese style”  
with parsley potatoes and cranberries 24<sup>80</sup> / 26<sup>80</sup> \*

Fried black pudding - 8 pieces with warm cabbage  
served as well with parsley potatoes (Lf) 18<sup>80</sup>

Grilled pork fillet with chanterelle sauce and ham-potato loaf 21<sup>80</sup> / 23<sup>80</sup> \*

Deep fried pork loin cutlet stuffed with smoked ham & cheese „Cordon bleu“  
with various salads 18<sup>80</sup>

Crispy fried chicken with mixed salad according to season 19<sup>80</sup>

We recommend a glass of Zweigelt 2019 from the Birkenhof winery 4<sup>90</sup>  
or one glass of Neuburger 2019 from Schuhmann winery, Gols 4<sup>50</sup>



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## Something Sweet

2 pieces of pancakes with apricot jam or nut nougat cream 9<sup>80</sup>

1 piece of pancake stuffed with walnuts, served with vanilla ice cream  
and Gelber Muskateller (local white wine) cream 9<sup>80</sup>

Small warm curd dumplings with strawberry sauce and whipped cream 9<sup>80</sup>

Baked apple rings with cinnamon sauce and pistachio-ice cream 9<sup>80</sup>

“Somloer Nockerl” - brown and white biscuit, vanilla pudding with raisins and rum  
topped with chocolate sauce and whipped cream 9<sup>80</sup>

We recommend a glass of Neuburger Spätlese 2003 from the Birkenhof winery 6<sup>50</sup>

Three scoops of ice cream without whipped cream 5<sup>80</sup>

with whipped cream 6<sup>80</sup>

Please select from the various flavours below:

Vanilla, Strawberry, Pistachio, Lemon, Blueberry-cream



## Coffee & Tea

Small Coffee with milk or black	3 <sup>50</sup>	Espresso	3 <sup>50</sup>
American with milk or black	3 <sup>90</sup>	Double Espresso with milk or black	4 <sup>90</sup>
Melange (with whipped cream)	4 <sup>50</sup>	Latte Macchiato	4 <sup>90</sup>
Cappuccino (with milk foam)	4 <sup>50</sup>		

A glass of tea (black, herb, green, fruit, camomile, peppermint) 3<sup>90</sup>

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



### 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

## Soft drinks

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



## Beer

Golser Bio Export special - 0,3 l / 0,5 l	3 <sup>90</sup> / 5 <sup>50</sup>
Schremser Premium Märzen Bier vom Fass - 0,3 l / 0,5 l	3 <sup>90</sup> / 5 <sup>50</sup>
Golser Hefeweizen hell - 0,5 l Flasche	5 <sup>90</sup>
Non-alcoholic Hefeweizen - 0,5 l Flasche	4 <sup>90</sup>
Golser Nullerl – non-alcoholic Bier - 0,33 l Flasche	3 <sup>70</sup>



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

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

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