

## Homemade soup´s

### Suppe

Sliced Pancake Soup  
Gulash soup  
with regional beef

Cheese dumplings  
with regional „Ennstaler Steirerkas“

Cremy cheese soup “  
styrian style”

Pumpkin soup (Vegan)  
With regional pumpkin

Extra Charge for soup upgrade

## Salat

Mixed salad  
od. Potato salad  
od. Cabbage salad

## Children dishes

Spagetti with „regional beef Bolognese“  
Toast with ham and cheese  
Small escalope viennese style  
with austrian pig  
with french fries

### Side dishes

Small french fries  
Sweet potato fries  
Small mixed salat  
ketchup/mayo/mustard/cranberry

## Dessert

Homemade  
Apple strudel or  
Sweet cheese strudel

with vanilla sauce  
with ice cream

Hand made austrian “Alpen Germknödel”  
Yeast dumpling  
(butter, poppy seeds)  
with vanilla sauce

Mini yeast dumpling  
(Nutella or blueberry)  
with vanilla sauce

Warm chocolate cake with whipped cream & ice  
cream

## Main dishes

Escalope “viennese style”  
with austrian pig  
with parslay potatoes

Echiger Hüttentost  
Black bread, ham, onion, cucumber, egg

Hollhaus Burger  
Styrian OX petty, bacon, onion, tomato

Hütten ribs with fries

Tauplitzalm deer ragout  
with Austrian gnocchi

### Only Friday/Saturday/Sunday

Oven roast with bread dumplings and  
sauerkraut

## Pan-fried

Käsenockerl  
(Austrian gnocchi with chees)

„Ennstalersteirerkas“ Nockerl  
(austrian gnocchi with regional chees)

“Hüttengröstl”  
Ham and sausage pan  
with regional meat from „Diechtl“

Blutwurstgröstl  
Pan-fried blood sausage  
meat from „Diechtl“  
with sauerkraut  
with pen fried egg

## Vegan

Mushroom gulash with rice  
made from Austrian mushrooms

Vegi Chilli with rice  
Spicy, warming, delicious

### „Baked Hollhaus Schmarrrn“

with apple/cranberry sauce

Good things take time (mind. 30min)

