



Evening card
Reservation mandatory
0043/3688/2302

Fun together
 Hollhaus Fondue Pot
 Sup Fondue
 With 3 types of meat
 Grill Vegis und Pommes
 And pepper sauce
 28 p.P.
 (You must order it 1 day in advance)

Main dishes

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

Sweet chees dumblings
 According to grandmas recipe
 with raspberry sauce

Warm chocolate cake with whipped cream & ice
 cream

Escalope “viennese style”
 with austrian pig
 with parslay potatos

Gourdon bleu
 (deep fried breaded)
 Austrian pig stuffed with chees and ham
 with parslay potatos

Deer steak
 from Tauplitzalm
 with pepper sauce or tarragon/ rosemary sauce
 dazu Krokette oder
 Hausgemachte Thymian Vegis oder grill vegis

Deer ragout from Tauplitz
 with Austrian gnocci

Rack of lamb from Tauplitz
 with rosemary wine sauce and potato vegis

Lamb ragout from Tauplitz
 with Austrian gnocci

Hollhaus Steaks
 Tauplitzalm Steaks
 800 bis 1200g
 pepper sauce /Grill vegis/ Pommes
 For 2 Person 9€/100g
 (You must order it 1 day in advance)

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