

# Home made beverages from our cellar

Enjoy house specialties, which exclusively by and for the Wastwirt are produced and prepared with the finest products of nature.

## Wastlbräu

the traditional low-strength, fine malted in-house beer  
Pfiff 0,2lt. - 2,80 / Seidl 0,3 lt. - 3,40 / Krügerl 0,5 lt. - 4,50

## Wastwirt Selektion - (Weingut Thaller - Oststeiermark)

**Romantik Edition- Secco** A cuvee of Merlot and Shiraz -  
grape with fruity exotica, a harmonic bundle of notes of currants, raspberries  
and fresh strawberries. Smart and passionate finesse with drinking spirits.

A loving sparkling wine for expressive moments of togetherness  
as an aperitif and with hors d'oeuvres and light dishes.

Gl. 0,10 - 4,60 / Fl. 0,70 - 31,00

## Wastwirt Selection (Mollands-Kamptal)

**2019/2020 Weißer Sebastian** - Grüner Veltliner Ried blend, bright yellow-green color,  
fruity and spicy; extract pleasant, fruity finish, fresh, lively and extremely animating;

Ideal with appetizers, fried pork and poultry cooked and baked, 12,5 % Vol. (o)

Gl. 0,125 - 4,90 / Fl. 0,75 - 27,00

## Wastwirt Selection (Weingut Thaller - Oststeiermark)

**2019 Romantik-Edition-Weiß** - a blend of Chardonnay, Pinot Blanc and Ruländer,  
fruity nose of apples and pears. Complex on the palate, with a touch of exoticism.

A good companion for starters, tender main courses and hearty hours 12,5 % Vol. (o)

Gl. 0,125 - 5,50 / Fl. 0,75 - 30,00

## Wastwirt Selektion (Seewinkelhof-Neusiedlersee)

**2018 Roter Sebastian** - Cuvée from Blauer Zweigelt, Blaufränkisch, Merlot.

Deep dark ruby red, pleasant herbal nose of dark forest fruits and juicy plums, strong fruit  
enjoyment on the palate, sour cherries, blueberries, plums, herb bushes (thyme, rosemary, black tea),  
underlaid extract sweetness, soft, elegant with great fruity play, with gentle tannins,

mild acidity and long Exit 13,5 % Vol. (o)

Gl. 0,125 - 5,70 / Fl. 0,75 - 31,--

## Wastwirt Selektion (Weingut Thaller - Oststeiermark)

### 2015 Romantik-Edition-Rot

CS / SY / BF CS / SY / BF coupled with a powerful Merlot.

This blend of Wastwirt Edition brings a clear, mature of dried fruit and berries  
shaped nose. Exciting, opulent, with ripe tannins and a delicate hint of chocolate notes.

Big and powerful - with a long and great finish - remains long on the palate  
and is very suitable for storage. A great wine from a great vintage!

Serving tip: prepare hours, better a day or two before drinking. 14 % Vol. (o)

Gl. 0,125 - 6,40 / Fl. 0,75 - 35,00

## Hausbrand von der Zwetschke

Fine plum schnaps, barrel aged, produced by farmer Müllner, 1 glass 0,02 - 3,60





# Landhausküche

Lunch 12.00 till 13.00 clock in the hotel restaurant  
Evening 18.00 till 21.30 clock in the "Lungau Stuben"

In our country house kitchen we prepare traditional dishes from Austria and the Lungau.

## *Starters, soups and small dishes*

### **different salad plates**



different salads – vegetable or lettuce salad served – 5,20  
vegetable or lettuce salad from the buffet on dressing of your choice – 4,80



### **tartar from the local beef**

fillet finely chopped with quail egg, local farmer's butter  
and toasted white bread – 18,50  
as a main course – 23,90

**salad of Marchfeld asparagus** with seasonal vegetables,  
served with Lungau raw ham or  grilled halloumi cheese – 14,50  
as main course – 19,90

### **cream cheese terrine wrapped in smoked salmon**

with homemade horseradish sorbet, toasted farmers bread and sprouts bouquet – 11,90 as a main  
course – 14,90

### **asparagus cream soup**



with puff pastry tip – 5,90

### **home made beef bouillon**

with delicate meat strudel - 5,40  
with shredded pancakes - 4,90

## *Herzhaftes für kleinere Gäste – for our little guests*



**spaghetti** with delicious meat sauce or tomato sauce – 5,90

**baked fish nuggets** with salted potatoes – 7,90

**Wiener Schnitzel** from turkey with chips – 9,50

For our cover, including home-made spreads and wood oven bread and fresh mountain water  
from our own mountain spring, we charge € 2.50 per person.

## *from the Austrian traditional cuisine*



**old Viennese roast beef with onions**  
in addition almond balls and root vegetables- 28,60

**original Wiener Schnitzel**  
baked from veal, classic with Lungau parsley potatoes and cranberries- 21,90

**Lungau farmer's roast of pork,**  
with roasted bread dumplings, sauerkraut and house beer sauce – 17,50

## *selected dishes for gourmets*



**fillet of local mountain ox**  
on white and green asparagus,  
served with boiled potatoes and sauce Hollandaise – 39,90



**crown of Tauern lamb**  
on red wine sauce, with mashed parsley and roasted vegetables- 37,90

**fried fillet of pike-perch**  
on lime sauce, grilled vegetables and herb risotto- 23,80

**roasted chicken breast**  
on summery leaf salads, with shavings and dressing of parmesan – 16,90

## **Wine recommendation of the week** – also served by the glasses

**Weingut Prechtl** - (Zellerndorf - Weinviertel)  
**2021 Welschriesling "Ried Kirchfeld"** - light and very fruity, animating notes of green apple and citrus. Refreshing acidity. To be drunk young, 11,5 %Vol.  
Gl. 0,125- 5,20/ Fl.0,75 - 28,--

**Weingut Erich & Walter Polz** (Spielfeld - Südsteiermark)  
**2013/2015 Urbani** - Zweigelt, Blaufränkisch, Cabernet Sauvignon; Dark cherry red, floral spice and hints of dried fruit on the nose, delicate tannin structure with good bite on the palate, dense body and good length, a distinctly animating red wine cuvée.; 13,5 %Vol.  
Gl. 0,125– 6,90 /l. 0,75 - 37,--

## *for an enjoyable end of the evening*

**chocolate souffle with liquid centre**  
on strawberry mirror and vanilla icecream – 14,90

**sorbet variation**  
of elderberry, mango and lemon with fresh fruit and almond brittle – 12,50



**cheese selection from local cheeses and alpine dairies**  
with homemade wood-fired bread – 11,90

## *Sweet ice creams*

**3 scoops of mixed ice cream (with whipped cream) - 3,90 (4,50)**  
(vanilla, strawberry, chocolate, pistachio and straciatella)

**Styrian ice cup**  
vanilla ice cream with pumpkin seeds and pumpkin oil – 6,50

**„Heiße Liebe“**  
vanilla ice cream with hot raspberries and whipped cream – 6,50

**Wiener Eiskaffee – Viennese Iced Coffee**  
coffee extended with vanilla ice cream and whipped cream – 6,50

**Gentle Angel**  
vanilla ice cream, orange juice and sparkling wine – 7,50

**Banana Split**  
banana, vanilla ice cream, chocolate ice cream, whipped cream and chocolate sauce – 7,50

**Kindereis – children`s ice cup**  
strawberry, vanilla ice cream, whipped cream and chocolate bonbons - 3,50

## **coffee variations**

**Verlängerter - 3,10**  
**kleiner Brauner** – espresso with milk - 2,70  
**großer Brauner** – double espresso with milk - 3,80  
**Kaffee mit Milchschaum (Cappuccino)** – 3,50  
**Milchkaffee im Glas (Latte Macchiato)** – 3,80  
**Kakao** – hot chocolate - 3,50

# fine "Lungau Schnaps" from our farmers

To round off an enjoyable dinner, for coffee or just because they taste so wonderful and do well, we recommend our Lungauer noble brandies from local farms. We serve them in 2-cl-glasses, where the flavor comes particularly to the fore.

## From the wine cellar

**Weingut Hans Tschida (Neusiedlersee)**

**2015 Sauvignon Blanc Beerenauslese** – clear and cool, subtle varietal with wild gooseberries and orange mint, lime peel, white pepper, holds at every stage of the balance; 20 years storable. 9,0 %Vol. Gl.0,06 – 5,70 / Fl.0,375 – 31,--

**Veltlinerbrand Reserve**

brandy from Grüner Veltliner Wachau  
Stored for 7 years in oak barrels 2cl. – 5,10

## Lungauer Edelschnäpse

*„Müllnerbauer“ – Familie Moser aus Zederhaus (2cl)*

**Hausbrand von der Zwetschke plum** – burned, matured in oak barrel – 3,60

**Waldhimbeere** – wild raspberry, elegant and fruity - 15,50

**Vogelbeere** – rowanberry, earthy, almondy - 8,50

**Quitte milde Frucht** – quincy, exotic fruit - 8,50

**Schwarzkirsche** – black cherry, caramell fruity – 6,00

**Barrique Cigar** – apple brandy in oak barrel – 4,00

**Eachtling** – brandy of potaoe, interesting note of vegetable – 4,00

**Tresterbrand vom „Muskat Ottonell“** – roasted, nutty aromas – 4,00

**Williams-Christ-Birne** – typical williams pear, fresh fruit aroma – 4,00

**Apfel** – single variety apple, noble aromatic note - 3,60

*„Franzlahofbauer“ – Familie Pichler aus Tamsweg (2cl)*

**Schlehe** – stone fruit from the region - 7,50

**Obstler** – apple pear cuvee, oak barrel - 4,40

**Marille** – from the wachau orchard - 4,40

**Enzian** – genitian from the mountains - 4,40

**Hafer** – oats brandy, rare fire from grain - 4,40

**Zirbenlikör** – the classic of the region – 4,00

**Johannisbeerlikör** – red currant sweet – 4,00

*"Girstmayr" – Brände aus österreichischem Erzeugnis (2cl)*

genuine williams pear brandy - 2,40

fine fruit brandy - 2,40

# romantik dinner classic

Gladly we prepare a comfort table in our "Lungauer Stuben"  
or one of our historical romantic cellars with special romantic atmosphere.

18.30 o'clock welcome aperitif on the hotel bar

**Wastlwirt selection - (Weingut Thaller - Oststeiermark)**

**Romantik Edition- Secco**

A cuvée of Merlot and Shiraz with fruity exoticism of the Isabella grape  
is a harmonious bundle of notes of currants, raspberries and fresh wild strawberries

**chicken terrine**

on wild herb salad with toasted white bread

**asparagus essence**

with semolina gnocchi

**fried mountain shrimp**

in a bed of truffled noodles on white wine foam

**fillet of local mountain ox**

on peppered brandy sauce, served with roasted potato cubes  
roasted local porcini mushrooms and green beans

**iced Kaiserschmarrn (pancake)**

with cranberry sauce and dark chocolate mousse

price of the menu: € 53,- per person

including place setting, homemade spreads and wood oven bread as well as fresh mountain water  
from the hotel's own mountain spring and a glass of Romantik Secco as an aperitif at the hotel bar.

Please book in advance in the restaurant or reception or by telephone on 0043 6477 71550.

## Voucher recommendation

for lovely fellow man and business partner for present  
(also with packing in our romantic wine box) this is on the hotel reception available



*Romantik Dinner Classic* per person - 53,00

5-course menu with aperitif on our hotel bar

*Romantik Dinner + Wein* per person - 75,00

5-course menu with aperitif on our hotel bar  
and wine row during the romantic dinner

*Romantik Dinner für 2* 2 persons - 142,00

5-course menu with aperitif on our hotel bar  
and selection between 1 bottle Romantik Edition  
white- or red wine or Rosé Secco.

# Geschichte

The oldest reference to the ancestral home of the Romantik Hotel Wastlwirt \*\*\*\* dates back to 1499. Hermann Weber set up a public meeting in today's Wastlwirt in St. Michael. The first official document dates back to 1510. It documents the first change of ownership of the inn.

A total of 14 other hosts turn out in the following 320 years as eager hosts for friends, neighbors, traders and business travelers on the already used by the Romans Tauern-Nockalm-Pass route over the Alps.

In 1830, Sebastian Georg Moser became the 16th innkeeper of the village inn. In 1745 Empress Maria Theresia of Austria awarded "the host-friendly for everlasting times" (Maria Theresa concession). Moser gives it its present name: "Wastlwirt" - where Wastl means nothing else than the dialect name of his first name Sebastian.

The brewery owner and brewmaster Jakob Wieland bought the country inn as the first direct ancestor of Rudi Baier's host family in 1887 and for the first time donated the home-brewed "Wastlbräu". At the beginning of the 20th century, the daughter Maria Wieland takes over the inheritance. This marks the beginning of a more than 50-year successful "regency" of women. It ended in 1966 when Hermine Resch overruled the operation to her daughter Josefine Baier and her husband Rudolf. The two build after the fire in 1965, a brand new inn with about 50 rooms, a dining and event hall and the first indoor swimming pool in the Lungau.

To this day you can feel this long hoster tradition in the Wastlwirt. The son Rudi Baier as 22nd owner and his Wastlwirt family have the traditional house in the last 30 years with much effort and attention to detail expanded. The result was a modern romantic hotel & restaurant with a very special flair, as well as a wellness island with a romantic spa. Guests from all over the world appreciate in this house the international Romantik Hotel philosophy with a unique ambience in the historic walls of the hotel, as well as its extraordinary culinary art of the region and the personal role of host Rudi Baier & his son Sebastian, who will lead the house in the autumn of 2017 his father took over.

## The best of the region

From the comprehensive breakfast buffet to our full-course menus, regional ingredients take a leading role in the preparation of your meal.

Therefor the Wastlwirt received the award of "Trustees Culinary Heritage"

**The following farmers provide us with their farm fresh quality produce:**

- \* Franzlahofbauer (Fam. Pichler) in Tamsweg: spirits of Lungau
- \* Müllnerbauer (Fam. Moser) in Zederhaus: spirits of Lungau
- \* Brandstätter, Murau: eggs
- \* Demei (Fam. Doppler) in Lessach: typical potatoes of the region (Eachtlinge)
- \* Bauer Erwin, Thomatal (Schaukäserei): different types of cheese and farmers butter
- \* Landmetzgerei Fam. Lankmayer aus Mauterndorf: bacon, ham, deer specialities
- \* Vögebauer, Fötschlbauer, Ottinger: Minimolk – Company of different farmers: Milk & natural yogurt

**Opening hours: Lungauer Stuben 7.30 – 10.00 am and 18.00 – 22.00 pm  
hotel restaurant and terrace 14.00 - 22.00 pm.**

We wish you a truly enjoyable stay in our home.  
Familie Sebastian & Rudi Baier und das Wastlwirt-Mitarbeiterteam