

# Culinary Highlights in Summer 2024

## Backhendl Wednesday

Join us every Wednesday at our restaurant for our delicious crispy fried chicken, paired with a variety of rotating side dishes.

12:00 – 20:30

13,90 €

## Sweet Sunday Like Grandma's

Indulge yourself with homemade Buchteln (sweet yeast dumplings), Pofesen (bread pudding), or delicious pastries at our café.

12:00 – 17:30

For more culinary highlights, visit our website: [www.hotelhubertus.at](http://www.hotelhubertus.at)



## Soups & Appetizers

<b>Beef Consommé</b>	6,50 €
Cheese Dumplings   Pancake Strips   Noodles	
<b>Tomato Soup</b>	6,80 €
Croutons   Olives   Basil	
<b>Burrata</b>	13,70 €
Braised Tomato Salad   Basil Pesto   Olive Baguette	
<b>Cured Alpine Salmon</b>	14,20 €
Kohlrabi   Radishes   Buttermilk   Watercress	
<b>Small Side Salad</b>	5,20 €



## Main Courses

<b>Homemade Focaccia</b>	15,80 €
Rocket   Grilled Peppers   Burrata   Herb-Aioli	
<b>Homemade Ravioli</b>	21,80 €
Half-dried Tomatoes   Manchego   Sage	
<b>White Asparagus</b>	25,60 €
Potatoes   Smoked Ham   Hollandaise Sauce	
<b>Lettuce with Caesar Dressing</b>	18,00 €
Confit Chicken Breast   Bacon   Soft-boiled Egg   Parmesan	
<b>Fish &amp; Chips</b>	16,80 €
Fried Cod   Root Vegetable Chips   Tartar Sauce	
<b>Saffron Risotto</b>	23,60 €
Lamb Shank   Artichokes	
<b>Vegetarian Option</b>	18,60 €

Cover Charge: 3,50 € per person



# Main Courses

**Special Cut of the Week – The Hubertus team will be happy to inform you!**

**Metzgerei Auernig**

## **Sides:**

Potatoes	4,50 €
Small Fries	4,50 €
Large Fries	6,70 €
Green and White Asparagus	7,00 €
Garlic-Herb-Baguette	5,00 €
Hollandaise Sauce	5,00 €
Veal Jus	4,50 €
Garlic-Herb-Butter	4,00 €

Cover Charge: 3,50 € per person



## Desserts

### **Kalamansi Tart**

Orange | Olive Oil

12,00 €

### **Gâteau au Chocolat**

Rhubarb | Chamomile | Yoghurt Ice Cream

11,00 €

### **Marinated Strawberries**

Sorrel Ice Cream | Meringue

9,00 €



# Homemade Pastries

Cardinal Slice	5,20 €
Currant Cake	5,20 €
Esterházy Slice	5,20 €
Malakoff Torte	5,20 €
Cream Slice	5,20 €
Apple Strudel with Custard	5,20 €
Quark Strudel with Custard	5,20 €



# Ice Cream & Sundaes

**Ice Cream – per scoop** 1,80 €

Cookie, Vanilla, Chocolate, Hazelnut, Mozart, Yoghurt-Blueberry, Quark-Rhubarb

**Sorbet – per scoop** 1,80 €

Strawberry, Lemon, Passion Fruit, Blackcurrant

## Sundaes

**Black & Yellow** 8,90 €

Chocolate | Passion Fruit | Hazelnut | Whipped Cream | Ice Cream Cone

**Mozart's Symphony** 8,90 €

Cookie | Vanilla | Mozart | Whipped Cream | Ice Cream Cone

**Berry Temptation** 8,90 €

Quark-Rhubarb | Strawberry | Blackcurrant | Whipped Cream | Ice Cream Cone

**Colourful Classic** 6,90 €

Chocolate | Vanilla | Strawberry | Whipped Cream | Ice Cream Cone

**Iced Coffee** 6,90 €

Vanilla | Whipped Cream



## For Our Little Guests

Beef Consommé with Noodles	4,80 €
Chicken Nuggets with Fries	7,50 €
Fish Sticks with Fries	7,50 €
Tagliatelle with Tomato Sauce	8,50 €
Tagliatelle with Bolognese Sauce	9,50 €





## Beer

**Stiegl Hell**

0,5l | 0,3l

4,60 € | 4,00 €

**Obertrumer Original Zwickl**

0,5l | 0,3l

4,70 € | 4,10 €

**Stiegl Columbus Pale Ale**

0,3l

4,20 €

**Stiegl Radler Lemon**

0,5l

4,40 €

**Stiegl Freibier 0,0%**

0,5l

4,40 €

**Die Weisse**

0,5l | 0,3l

4,70 € | 4,10 €



## Sparkling Wine/Wine by the Glass

<b>Organic Prosecco 0,1l</b>	<b>4,50 €</b>
Tonon-Vini Winery   Nave de Oro Frizzante, Italy	
<b>Rosé Sekt Brut 0,1l</b>	<b>4,70 €</b>
Rebenspiel Winery   Austria	
<b>Champagne Yveline Prat 0,1l</b>	<b>8,40 €</b>
Lebeau-Battiste   Blanc de Blancs, France	
<b>White Wine with Sparkling Water 0,25l</b>	<b>4,40 €</b>
<b>Grüner Veltliner Federspiel 2022 0,125l</b>	<b>4,70 €</b>
Domäne Wachau Winery   Dürnstein, Wachau	
<b>Riesling Ried Sprinzenberg 2022 0,125l</b>	<b>4,80 €</b>
Geyrerhof Winery   Göttweig, Kremstal	
<b>Sauvignon Blanc 2022 0,125l</b>	<b>4,60 €</b>
Baumgartner Winery   Gobelsburg, Kamptal	
<b>Zweigelt 2019 0,125l</b>	<b>4,80 €</b>
Pöckl Winery   Mönchhof, Burgenland	
<b>Blaufränkisch Ried Hochäcker 2021 0,125l</b>	<b>5,10 €</b>
Kerschbaum Winery   Horitschon, Burgenland	
<b>Cuvée Ried Hotter 2021 0,125l</b>	<b>4,90 €</b>
Wellanschitz Winery   Neckenmarkt, Burgenland	



# Non-Alcoholic Beverages

**Frucade** 3,90 €

0,33l

**Hoobert Natur-Kola Organic (or caffeine-free)** 3,90 €

0,33l

**Almdudler** 3,70 €

0,33l

**Römerquelle still | sparkling** 5,50 € | 3,60 €

0,75l | 0,33l

**Cloudy Apple Juice from Loasterbauer** 3,50 € | 3,20 €

Water 0,5l | 0,25l

Soda 0,5l | 0,25l

4,50 € | 4,20 €

**Apple-Elderberry Juice from Loasterbauer**

Water 0,5l | 0,25l

Soda 0,5l | 0,25l

3,50 € | 3,20 €

4,50 € | 4,20 €

**Homemade Elderflower Syrup**

Water 0,5l | 0,25l

Soda 0,5l | 0,25l

3,30 € | 3,00 €

4,30 € | 4,00 €



# Hubertus Favourites

**Bellini** 8,70 €

Prosecco | White Peach

**Hugo** 5,80 €

Prosecco | Elderflower | Soda | Mint | Lime

**Lillet Wild Berry** 6,50 €

Lillet Blanc | Wild Berry | Berries

**Aperol Spritz** 5,90 €

Prosecco or White Wine | Aperol | Soda | Orange

**San Bitter alcohol-free** 4,90 €

Orange or Soda

**Negroni** 10,20 €

Campari | Red Vermouth | Gin

**Gin Fizz** 9,90 €

Gin | Lemon Juice | Simple Syrup | Soda

**Espresso Martini** 9,40 €

Espresso | Vodka | Coffee Liqueur



# Hubertus Favourites

## Gin Tonic

*Gin 4cl*

Blue Gin Reisetbauer Salzburg *or*

8,90 €

Hendricks - London Dry Gin Scotland

9,80 €

*Tonic*

Fever Tree or Organics

## Vodka Lemon

*Vodka 4cl*

Belvedere Vodka Pure Poland *or*

9,60 €

Grey Goose Vodka

10,30 €

*Bitter Lemon*

Fever Tree or Organics

Plantation X.O. Rum 4cl

10,50 €

Amaro Averna Siciliano 4cl

4,90 €

## Whiskey Sour

9,90 €

Whiskey | Lemon Juice | Sugar



## Coffee & Tea

### Coffee

Espresso	3,30 €
Espresso Macchiato	3,50 €
Espresso Doppio	4,20 €
Americano	4,10 €
Cappuccino	4,50 €
Latte Macchiato	5,10 €
Hot Chocolate	4,50 €
Affogato	5,10 €

*Optionally available with oat milk*

### Tea

3,90 €

Hey Earl Grey, Fruit Melody, Wild Berry Wonder, Cool Pepper Mint,  
Vitalizing Herbs, Sound of the Alps, Mount Darjeeling, English Breakfast  
Club, Rooibos Safari



# Wine

## Grüner Veltliner

**Grüner Veltliner Piri 2022** 29,50 €

Nigl Winery | Senftenberg, Kremstal

**Grüner Veltliner Ried Frauenweingärten Federspiel 2022** 31,00 €

Frischengruber Winery | Rührsdorf, Wachau

**Grüner Veltliner Federspiel Stein am Rain 2022** 35,50 €

Jamek Winery | Joching, Wachau

**Grüner Veltliner L&T 2022** 28,50 €

Bründlmayer Winery | Langenlois, Kamptal

## Sauvignon Blanc

**Sauvignon Blanc Jakobi 2022** 27,50 €

Brüder Gross Winery | Ehrenhausen, Southern Styria

**Sauvignon Blanc 2022** 30,00 €

Potzinger Winery | Southern Styria, Gamlitz



# Wine

## Gelber Muskateller

### Gelber Muskateller Original 2022

Skoff Winery | Gamlitz, Southern Styria

28,50 €

### Gelber Muskateller 2022

Taferner Winery | Göttelsbrunn, Carnuntum

30,00 €

## Gemischter Satz

### Wiener Gemischter Satz 2023

Mayer am Pfarrplatz Winery | Vienna

28,00 €

### Wiener Gemischter Satz 2022

Rotes Haus am Nussberg Winery | Vienna

29,50 €

## Riesling

### Riesling 2022

Stagard Urban Winery | Krems, Lower Austria

30,50 €

### Riesling Smaragd Achleiten 2020

Prager Winery | Wachau, Lower Austria

76,00 €





# Wine

## Rosé

### Rosé 2022

Ludwig Ehn Winery | Langenlois, Kamptal

28,00 €

## Zweigelt

### Zweigelt 2018

Heinrich Winery | Gols, Burgenland

28,50 €

### Zweigelt 2021

Glatzer Winery | Göttelsbrunn, Carnuntum

30,00 €

## Blafränkisch

### Blafränkisch Classic 2021

Hans Iglér Winery | Deutschkreutz, Burgenland

30,50 €

### Blafränkisch Aviator 2021

Keringer Winery | Neudsiedl am See, Burgenland

33,50 €



# Wine

## St. Laurent

### St. Laurent Exklusiv 2020

Gisberg Winery | Teesdorf, Thermenregion

28,50 €

### St. Laurent 2018

Schwertführer Winery | Thermenregion, Lower Austria

31,00 €

## Cuvée

### Cuvée Classic 2022

Leo Aumann Winery | Thermenregion, Lower Austria

33,00 €

### Opus Eximium 2020

Gesellmann Winery | Deutschkreutz, Burgenland

52,00 €



# Sparkling Wine

## Champagne

### Champagne Rosé Tradition

Lebeau-Batiste | À Chavot-Courcourt, France

59,00 €

### Champagne Yveline Prat

Lebeau-Batiste | Blanc de Blancs, France

56,00 €

## Sekt

### Grüner Veltliner Sekt Brut

Rebenspiel Winery | Austria

29,00 €

### Rosé Sekt Brut

Rebenspiel Winery | Austria

32,00 €



# Our Regional Partners

We place great importance on seasonal and regional ingredients. Therefore, we collaborate with farmers and producers from Filzmoos who share our commitment to quality.

## **Family Maier Fish Farm**

Trout, Alpine Salmon, Arctic Char, and Rainbow Trout

## **Sieberer Bakery**

Bread and Pastries

## **Kirchgasshof Farm**

Eggs, Ice Cream, Sorbet

## **Wexlerhof Farm**

Various Fruits and Vegetables

