

OUR
Seasonal offer of chanterelle

SOUPS , STARTERS & SALADS

CREAM OF
POTATO-CHANTERELLE SOUP
with bread chips € 8.60

LEAF SALAD € 18.10
*with marinated chanterelles, raw ham,
beetle beans and boiled egg*

MAIN DISHES

CHANTERELLE CREAM
SAUCE (*vegetarian*) 19.10
with napkin dumplings

RISOTTO (*vegetarian*) € 19.10
*with chanterelles, parmesan and
salad garnish*

PIKE PERCH FILLET € 29.90
*on chanterelle risotto with
paprika foam sauce*

MEDIUM RARE PAN FRIED
VENISON STEAK € 31,30
*in a red wine-porcini-sauce
on spaetzle, with princess beans
wrapped in bacon*

PORK FILLET € 25,20
*in chanterelle cream sauce on
pappardelle noodles with grilled courgette*

CHICKEN BREAST FILLET € 23.40
*stuffed with organic sheep's cheese
Gervais and "Mangaliza" pork lard
served on spätzle noodles with chanterelle
duxelles and herb jus*

FILLET PAN € 25.80
*Fillet of pork and beef
in a porcini mushroom red wine sauce
with Williams potatoes*

ALL OUR DEEP-FRIED PRODUCTS ARE PALM OIL FREE!

OUR CLASSICS

SOUPS , STARTERS & SALADS

BEEF SOUP € 5.00

*with sliced pancakes or
baked batter drops or noodles*

WIND SURFER SALAD € 14.40

*Fried sliced pork, beef and turkey
with an assorted salad*

FISH SOUP € 8.60

WILD HERB SALAD € 17.00

*with basil pesto and in sesame breaded
organic sheep's cheese*

SMOKED SALMON € 17.90

*on leaf salad with yoghurt dressing,
egg and mozzarella balls*

CARPACCIO

OF CURED HAM OF BEEF € 17.90

*(Seewinkler country cattle)
with cocktail tomatoes, organic sheep's cheese,
rocket salad marinated with balsamic vinegar
with baguette*

MAIN DISHES

DEEP FRIED BREADED CARP FILLET

FROM THE PLATTEN LAKE € 21.70

with parsley potatoes

FISH PLATTER

*with fried pike perch, catfish and carp
on grilled vegetables and potatoes
with almond-pumpkin seed butter*

2 P. € 51.40 | 3 P. € 69.00 | 4 P. € 85.50

BAKED POTATO (vegetarian) € 14.50

*with a garlic-sour cream sauce,
roasted vegetables and garnished with salad*

BAKED POTATO (vegan) € 14.50

*with herb pesto, grilled vegetables
and garnished with salad*

ASSORTED SALAD FROM BUFFET € 5.30

GNOCCHI (vegetarian) € 14.50

in leaf spinach-organic sheep's cheese-sauce

DEEP FRIED BREADED ESCALOPE

OF PORK € 15.90

OF TURKEY € 16.90

with French fries

DEEP FRIED BREADED ESCALOPE

OF PORK € 17.90

OF TURKEY € 18.90

STUFFED WITH CHEESE AND HAM

with parsley potatoes

FALAFEL (vegan) € 14.50

*on tomato ragout
with parsley potatoes
and garnished with salad*

**BEACH BURGER, FISH BURGER
OR VEGGIE BURGER (vegetarian)** € 15.50

*with baked potato
and garnished with salad*

BAGUETTES

BAGUETTE € 15.40

*with roast beef, rocket salad,
dried tomatoes, spring onions
and basil pesto*

BAGUETTE (vegetarian) € 15.40

*gratinated with mozzarella cheese,
tomatoes, olives and basil pesto*

BAGUETTE € 15.40

*with sardines, capers,
dried tomatoes, olives, parmesan cheese
and basil pesto*

HOUSE MADE DESSERTS

CURD CHEESE STRUDEL € 5.50

APPLE STRUDEL € 5.50

CHOCOLATE CAKE € 5.50
with whipped cream

PANCAKE WITH POPPY SEED € 8.20
with sour cherry ragout

BUCHTEL € 4.50
with custard (per piece)

**PANCAKE FILLED
WITH APRICOT JAM** € 4.00
(per piece)

"SOMLAUER NOCKERL" € 7.50
**(BISCUIT, VANILLA AND CHOCOLATE
PUDDING, RUM AND RAISINS)**

CUSTARD € 2.00

WHIPPED CREAM € 1.20

APERITIFS

HUGO	€ 6.70	CAMPARI SODA	€ 5.20
<i>Prosecco, elder syrup, lime, peppermint, soda</i>		VENEZIANO	€ 6.70
HERLINGO	€ 6.70	<i>Aperol, prosecco, soda</i>	
<i>Prosecco, ginger syrup, peppermint, lime, soda</i>		LILLET BERRY	€ 7.20
APEROL SPRIZZ	€ 5.40	<i>Lillet rosé, Schwepps wild berry, berries</i>	
<i>Aperol, white wine, soda</i>		HERLINDE SPRITZ	€ 6.70
CAMPARI ORANGE	€ 5.70	<i>Uhudler liquor, bitter lemon, prosecco, lemon</i>	

Emilia

CUVÉE FROM GELBEN MUSKATELLER AND GEWÜRZTRAMINER SPÄTLESE 2018

1/8 L € 4.10

0,75 L € 22.50



Burgenland

CUVÉE EMILIA RIED LISSÄCKER 2018

Cuvée (GT, GM) / 13,0% / Spätlese / Naturkork / Ausbau: Stahltank
Intensives Muskatparfum in der an und für sich reduktiven Nase, auch erdige Noten und nasser Stein; Marzipan und Kräutertee, straff und salzig, knochentrocken mit stützender Säure, zeigt Charakter.

Weinbau Desily, 7141 Podersdorf am See
02177/2273, 0664/9690774
<https://hotelbetriebe-herlinde.at/wein/>

€ 8,00



1/6 WINE TASTING:

€ 6.00

3 glasses (á 1/6) of your choice

VINERY

Desily

WHITE WINES

1/8 L

0,7 L

CUVÉE GEWÜRZTRAMINER & GELBER MUSKATELLER
QUALITY WINE 2022

€ 3,70

€ 20,00

CUVEE EMILIA GEWÜRZTRAMINER & GELBER MUSKATELLER SPÄTLESE 2018

€ 4.10

€ 22.50

CUVÉE GEWÜRZTRAMINER & GELBER MUSKATELLER
KABINETT 2017

€ 4.00

€ 22.00

CHARDONNAY SPÄTLESE 2021

€ 4.10

€ 22.50

CHARDONNAY KABINETT 2020

€ 4.00

€ 22.00

CHARDONNAY QUALITY WINE 2022

€ 20.00

WELSCHRIESLING QUALITY WINE 2022

€ 3.70

€ 20.00

GRÜNER VELTLINER QUALITY WINE 2020

€ 3.70

€ 20.00

PINOT BLANC KABINETT 2020

€ 3.70

€ 20.00

MUSKAT OTTONEL KABINETT 2021

€ 4.00

€ 22.00

MUSKAT OTTONEL KABINETT 2019
(WITH LESS ACID)

€ 4.00

€ 22.00

MUSKAT OTTONEL QUALITY WINE 2023

€ 20.00

GEWÜRZTRAMINER AUSLESE 2019

€ 4.10

€ 22.50

GEWÜRZTRAMINER AUSLESE 2021

€ 22.50

GELBER MUSKATELLER KABINETT 2019

€ 4.00

€ 22.00

GELBER MUSKATELLER KABINETT 2021

€ 22.00

GELBER MUSKATELLER QUALITY WINE 2023

€ 20.00

RED WINES

1/8 L

0,7 L

ROSÉ BLAUFRÄNKISCH KABINETT 2023

€ 4.00

€ 22.00

ROSÉ MERLOT KABINETT 2023

€ 4.00

€ 22.00

MERLOT KABINETT 2021

€ 4.10

€ 22.50

MERLOT SPÄTLESE 2021

€ 4.60

€ 26.00

MERLOT SPÄTLESE 2015

€ 26.00

BLAUFRÄNKISCH QUALITY WINE 2020

€ 4.30

€ 23.00

Bio-Limonaden



0,5 L LIME-GINGER-
PEPPERMINT
0,5 L RASPBERRY-LEMON
0,5 L ORANGE
0,5 L CRANBERRY
sparkling € 5.70
still € 4.70

0,5 L HOMEMADE ELDER LEMONADE

sparkling € 5.70

still € 4.70

0,5 L HOMEMADE GRAPE JUICE

sparkling € 5,70

still € 4,70

0,5 L HOMEMADE RASPBERRY-LEMON BALM-JUICE

sparkling € 5,70

still € 4,70

COFFEE

SMALL ESPRESSO	€ 3.50	BIG VIENNESE MELANGE <i>(coffee with milk foam)</i>	€ 4.80
BIG ESPRESSO	€ 4.80	FRANZISKANER <i>(coffee with whipped cream)</i>	€ 4.80
VERLÄNGERTER (AMERICANO)	€ 3.70	CAFÉ LATTE	€ 4.80

HOT BEVERAGES

TEA <i>fruit, black, green, peppermint, herbs</i>	€ 4.30	HOT CHOCOLATE <i>with whipped cream</i>	€ 4.30
HOT LEMON	€ 3.90	TOTE TANTE <i>(hot chocolate with rum)</i>	€ 6.20

PLEASE NOTE, THAT WATER IS ONLY AS SIDE BEVERAGES FREE OF CHARGE.
AS MAIN BEVERAGES WE CHARGE € 0.60 PER ¼ L.

NON-ALCOHOLIC BEVERAGES

IM GLAS	0,25 L	
COKE	€ 3.50	
SPEZI	€ 3,50	
ORANGE LEMONADE	€ 3.50	
HERBS LEMONADE	€ 3.50	
LEMON LEMONADE	€ 3.50	
EISTEA PEACH	€ 3.50	
SODA	€ 1.60	
SODA LEMON	€ 1,60	
ORANGE JUCIE	€ 3.70	
APPLE JUCIE	€ 3.70	
TAP WATER WITH LEMON	€ 0,90	
RED BULL IN A CAN	€ 4.30	
IN THE BOTTLE	0,33 L	0,75 L
MINERAL WATER SPARKLING OR STILL	€ 3.60	€ 6.30
COCA COLA ZERO	€ 3.90	

BEER

0,2 L GOLSER PREMIUM	€ 3.50	0,5 L SHANDY <i>with lemon lemonade</i>	€ 5.20
0,3 L GOLSER PREMIUM	€ 4.30		
0,5 L GOLSER PREMIUM	€ 5.20	0,3 L SODA SHANDY	€ 4.30
0,5 L BOTTLE BIER <i>non-alcoholic</i>	€ 5.20	0,5 L SODA SHANDY	€ 5.20
0,3 L SHANDY <i>with lemon lemonade</i>	€ 4.30	0,5 L FL. WHEAT BEER <i>non-alcoholic</i>	€ 5.60
		0,5 L FL. WHEAT BEER	€ 5.60
		0,5 L BOTTLE PUNTIGAMER	€ 5.20

PROSECCOS

PROSECCO LA CONTESSA WHITE	0,7 L	€ 30.00
PROSECCO LA CONTESSA ROSÉ	0,7 L	€ 30.00
1/4 L SPRITZER WEIß (WHITE WINE WITH SODA)		€ 3.20
1/4 L SPRITZER ROT (RED WINE WITH SODA)		€ 3.20
1/2 L SOMMERSPRITZER (1/8 L WHITE WINE WITH 3/8 L SODA)		€ 4.80
1/2 L SOMMERSPRITZER ROT (1/8 L RED WINE WITH 3/8 L SODA)		€ 4.80