



This is not a menu.

OK, it's a menu...

But the stories in it,

we don't want to withhold from you.

Yours Goldener Adler Team



Unser Team

[UNSER WAHRES KAPITAL]

All diese Menschen machen uns zum dem, was wir sind. Abgesehen von Ihnen natürlich.

» Am Küchenherd für Sie in Aktion



Unsere Küchenchefin
Madlen Hackl

Ihr Stellvertreter
Hamza Cara

Genussmanager
Tuncay | Zahed | Sharif |
Sabrina | Bari | Johanna

**Genussmanager in der
Ausbildung im Lehrberuf**
Köchin/Koch

Mathias | Richard | Luca | Sebastian
Theresa

» Unsere Visitenkarte Der Empfang



**Es heißen Sie
Herzlich Willkommen**

Daniela
Nina
Ulli
Daniel
Max
Maria | Aimee
Franz
Francesco

» Unser Service, stets um Ihren Genuss bemüht



Genussmanager
Mario | Philipp
Hubert | Bude | Tom

René | Thomas | Sahel | Karolina
Beatrix | Karl | Tim | Marta | Jakub
Elfie | Nicole | Nelda | Peter | Melissa

**Genussmanager in der
Ausbildung im Lehrberuf**

Restaurantfachfrau
Nicole | Yassa

» Unsere Männer fürs Grobe & Feine



Unser Haustechniker

Thomas
Opa
Veit

» Im Auftrag für eine saubere Sache



**Unsere fleissigen
Reinigungskräfte, Putzteufel
& Food Supporter**

Sabrina
Yama
Anwr
Mohammad

» Sorgen für Glanz & Gloria im Haus



Suzana
Hacer
Malati
Alexandra
Shioba
Cristina



And this us, the Family Hackl

And this is us – the Hackl-Family. Senior Josef is omnipresent, while he really enjoys his well-deserved retirement (Bets were lost!). He likes to help when help is needed, even as “Handy Man”. Thank you very much for that!

Senior Zita does not only enjoy her retirement – she kind of reinvented it 😊. Mama is our Emergency Reserve. If things get really tight, she helps everywhere needed.

Madlen does Magic in our Kitchen and creates regional Delicacies with her Team.

Katharina manages the business in our second company Café „Maria von Burgund“, right next to the Golden Roof. Whereby at the moment she's in the double mum's role.

Ulli, Thomas' wife and also loving and dedicating mother, is nevertheless regularly available with advice and deeds at the reception and our guests.

Thomas is our Man for the Rough and the Fine. His Repertoire ranges from Maintenance to Wine List. Please don't talk about the topic of wine with him, it certainly takes too long!

Since 1983 you can find us in the Old Town, 1983-1999 as leaseholder in Restaurant „Ottoburg“, since 1993 as Owner of Café-Bar „Maria von Burgund“ under the Golden Roof and since 2004 in the family-run Hotel Restaurant Goldener Adler.



Wifi - Yes Please!

In our restaurant area you can use our WIFI "Restaurant GA" free of charge.
Select connection, log in and start surfing.

*and if you would like to read some more -
daily newspapers and magazines*

Here you will find plenty **current newspapers from Austria and the whole world as well as many magazines in online - format.**

From Washington Post, The Guardian, La Gazetta dello Sport to all daily newspapers from Austria, Switzerland and Germany.

All of this - daily updated and free of charge for you!

Just log in our WIFI "Restaurant GA".

Go to www.kiosk.at, and enjoy reading!

Phone Empty ?

Just visit our hotel reception at the entrance!

We have a charging station for your smartphones at our reception,
just ask and we will load your phone. You are welcome!





So let's start! *our beverage & food selection*

All beverages were conceived and produced in Austria – except our few international wine recommendations.

Our very personal Aperitif Recommendations



Schilerol from West Styria

The Styrian Version of Aperol, but more refreshing...

A special rosé wine, refined with different syrups and herbs. Pure nature!

Schilerol | Soda Water | Mint | Lemon € 6,20

ØSchilerol | White Wine | Soda Water | Mint | Lemon € 7,90

Schilerol | Frizzante Sparkling Wine | Soda Water | Mint | Lemon € 8,90



Styrian Vermouth from Winery Scheuer Paul

If you don't try it, it's your own fault... Comparing him to Italian products would probably be an insult! 4 cl € 6,30

Hackl's Frizzante Sparkling Wine

Our sparkling pleasure for over a decade from the Weinviertel.

Our winemaker of trusts, Autrieth Schani, offers you a flowery-sparkling Gelber Muskateller & Muskat-Ottonell 0,1 l € 5,70

Alcoholfree Tea Cocktail „Hells Bells“

He is back – in black! Aromatic Black Tea with homemade Elderflower Syrup and Tonic Water.

Great taste – no alcohol! 0,2 l € 7,50



GIN UP YOUR LIFE!

It's gin o'clock!



Gin Tonic alcoholfree. go for it!

Very tasty also with 0% Alcohol
4 cl with Tonic Water € 8,90

**Zirbin Dry Gin
from Innsbruck
with Stone Pine from Tyrol!**
4 cl with Tonic Water
€ 9,60

Best of Achensee Edeldestillerie Kostenzer, Achensee, Tirol

Achensee Gin

„The Classic one“
natural, aromatic
pine needle aroma

4 cl with tonic water
€ 9,20

Gin Vital

„The Male“
licorice is
grated here

4 cl with tonic water
€ 9,40

Sundowner

„The Mediterranean“
with refreshing
citrus note

4 cl with tonic water
€ 9,60

Freshly tapped beer

Puntigamer Panther

Refreshing Drinking Experience from Southern Styria.

Why a Styrian beer"? Right, Senior Josef
comes originally from Southern Styria and we celebrate them!
0,2 lt. € 3,30 | 0,3 lt. € 4,50 | 0,5 lt. € 5,50

Gösser Zwickl

The naturally cloudy beer speciality, full-bodied with Zischhh
Brewed in East Tyrol, Brewery Falkenstein
0,3 lt. € 4,80 | 0,5 lt. € 5,80

Zillertaler Pils Premium Classe

True love of home with an exotic touch, for the Pilslovers among us.
0,2 lt. € 3,30 | 0,3 lt. € 4,60 | 0,5 lt. € 5,60





Life is far too short to drink bad wine.

Johann Wolfgang von Goethe

By the way, Mr. Johann Wolfgang von Goethe was in the Goldener Adler as a guest several times – just like you today.

Good to have you here!

**We guarantee outstanding wine experiences
in perfectly matching Riedel Wine Glasses.**



Our wine glasses are from the series „Performance“. Every wine has its glass! We have 5 different types of wine glasses and guarantee optimal wine enjoyment, very simple:
NO RIEDEL – NO FUN!



At the bar we have a very special machine in use. **Our Enomatic – The Wine Pleasure Machine!**

This means that top-class and more expensive wines are tapped by glass without any loss of quality. Our Enomatic we have named "**Aunty Mitzi**". So just have a look past the wine bar, Aunty Mitzi is looking forward to you!





Now let's start with the glass-like wine enjoyment

**Great White Wines & Rosé wine – from classic to rich, for every budget.
You will find the following numbers as a wine recommendation in the menu:**

#①

1/8 l Sauvignon blanc Klassik Südsteiermark DAC 2021

great fruity drinking experience with typical green grass flavor
Winery Gründl, South Styria, € 6,90

#②

1/8 l Chardonnay Privat 2015 "Goldener Adler Edition"

Elegant – fullbodied – go for it! A remarkable
Chardonnay wine from Austria!
Winery Thaller, South East Styria, € 9,50

#③

from the "Aunty Mitzi" à 1/16 l or 1/8 l

Grüner Veltliner Ried Kittmansberg 2021

elegant on the palate, vital acidity, inspiring length
Winery Völkl, Lower Austria 1/16 l € 4,30 | 1/8 l € 8,60

#④

from the „Aunty Mitzi“ à 1/16 l or 1/8 l

Riesling Heiligenstein Kamptal DAC 10TW 2020

great complexity, juicy, finely spicy, fresh herbal notes,
95 Points on Falstaff!
Winery Allram, Lower Austria 1/16 l € 5,70 | 1/8 l € 11,40

#⑤

1/8 l Rosé 2022

an Insider Tip from Lower Austria – Thermenregion!
Zweigelt meets St. Laurent
fine fruity, great structure, simply mhhh!
Winery Gisperg, Lower Austria € 5,90



Noble Red Wines -
From classic to rich, for every budget
You will also find the following numbers
as a wine recommendation in the menu list:

#⑥

1/8 l Blauer Zweigelt Classic 2021

a pleasant glass, an Austrian classic!

Winery Philipp Grassl, Lower Austria, € 5,90

#⑦

1/8 l Merlot 2021

a great Allrounder from Central Bugenland

Winery Iby-Lehrner, € 7,90

#⑧

1/8 l "Lucky Punch" Goldener Adler Edition 2018 from 1,5 l Magnum Bottle

A great blend out of Austrian Blaufränkisch, Cabernet franc and Zweigelt.
Great taste! Great value! Rich in finesse, depth and a great food companion!!

Winery Tschida, Burgenland € 10,90

#⑨

from the „Aunty Mitzi“ à 1/16 l or 1/8 l

Petra 2018

Cabernet Sauvignon & Merlot - a noble wine from Tuscany
at a great price performance!

Winery Petra, Italy 1/16 l € 6,80 | 1/8 l € 13,60

#⑩

from the „Aunty Mitzi“ à 1/16 l or 1/8 l

Rêve de Jeunesse 2019

Cuvée of Cabernet Sauvignon, Merlot, Syrah & Zweigelt
multifaceted, full bodied, depth, really high quality! 97 points on Falstaff
it is not every day to enjoy something so great by the glass

Winery Lang, Burgenland 1/16 l € 9,50 | 1/8 l € 19,00





Perfect to Start

Styrian pumpkin seed oil for dipping

pressed by Luis and Rosemarie, Breitenfeld, Styria
with bread, per person € 5,10

Tartare of Austrian beef

herb-mustard caviar | butter | Tyrolean quail egg | toast
as a starter € 22,50 | as a main course € 34,20

Magnificently tasted, it is the BURNER!

Great to share for two...

② ⑤ + Insider Tip 🍷*

These are our perfect glass-like wine recommendations!



Tasty seasonal Salad Bowl with...

Grilled slices of Austrian chicken breast

Styrian pumpkin seed oil | herb sour cream | bread € 16,60

or

2 pieces of Goat's fresh cheese from Planötzenhof, Innsbruck

in pumpkin seed crust | chutney | bread € 19,90

① ② ③ ④ ⑤ + Insider Tip 🍷*

Clear Beef Bouillon

semolina dumpling or bacon dumpling or liver dumpling € 7,30

A round dumpling in a beef soup from Grandma's times



Main Dishes

Wiener Schnitzel (Escalope Viennese Style) | potato salad | lingonberries

from the saddle of pork „Steirerglück“ from Styria € 19,30
or from Tyrolean calf € 31,60

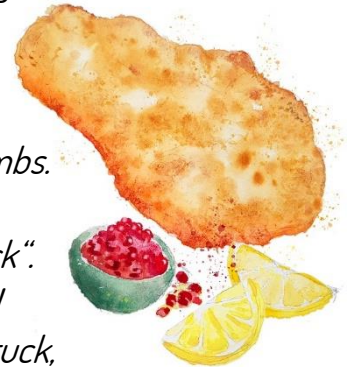
③ ④ + Insider Tip 🍷*

*The perfect Symbiosis of Flour, free Range Egg and Breadcrumbs.
What a happy Coincidence!*

The pig comes from southern Styria and is called „Steirerglück“.

Short Delivery Routes, regional and high Quality Standards!

*The Calf comes from the Butcher's Master Beermeister, Innsbruck,
and has its origins in the Kufstein Region or Stubai.*



Tiroler Gröstl (Tyrolean Traditional Dish with roast potatoes and beef) |

fried free range egg | bacon | cabbage salad € 18,50

⑥ ⑦ or a small Glass of Zwickl Beer 😊

The best of the simple!

„Adler Variation“

fried cheese-, spinach-, mushroom-dumpling | deep fried pastry
Rumer Sauerkraut | Tyrolean Mountain cheese | butter € 18,40

③ ④ ⑦ + Insider Tip 🍷*

Tyrolean Variety...let's go for it!

Delicious Styrian deep-fried chicken (comes with skin and bones)

potato salad with pumpkin seed oil OR French fries € 24,90

20 Minutes waiting time, but it's definitely worth it!! 😊

③ ④ ⑤ ⑦ + Insider Tip 🍷*



*Seventh Heaven! Happy Hens from Austria with homemade Potato Salad and the best
Styrian Pumpkin Seed Oil! A true Pleasure can't be any better!*



Sirloin Steak 280 g from Salzburg Mountain beef

oven potato | seasonal vegetables
pepper cream sauce or herb butter € 41,10

⑧ ⑨ ⑩



If you are still looking for something, please also check page no. 1, our seasonal „Love of home“ ! Here you will find our weekly recommendations. Our service staff also always have a daily recommendation in stock.

Feedback

**If you're missing something - we are grateful for any feedback.
Please contact us - „talking brings people together“!**

Allergens & more info

**Our well-trained Service Team will happily help you with incompatibilities,
allergies or changing orders**

We are GREEN! For energy and environmental reasons we deliberately dispense with fabric napkins. We use disposable napkins made of 100% Cotton in Organic Quality.

Bread Basket € 5,00 | Ketchup, Mayo, Mustard € 1,50 | Lingonberries € 2,00 | Butter € 1,50

If only tap water is consumed we charge € 2,50 per 0,75 l,

thank you for your understanding.

If you are only feeling a little hungry: if you consume only one dish, which is shared, we charge € 4,00 for one cover.

Smaller Portion? No Problem, we reduce the price by € 1,50.

ATM cards Maestro, debit cards, V-Pay as well as Visa and MasterCard are accepted.



Sweet Dreams

Homemade Apple Strudel € 7,20

with Vanilla Ice Cream € 9,90

with Vanilla Sauce € 9,90

The recipe of our homemade apple strudel exists since 1983!



Our popular "Kaiserschmarr'n"

with apple sauce € 17,50

prefer to enjoy together....

about 20 minutes waiting time, but it's worth it,

our eggs come from happy chickens in Aldrans near Innsbruck.

Thank you to family Klingenschmid!

Delicious organic ice-cream from Salzburg, Eiswerk

vanilla | white chocolate and tonka beans | coffee

lemon sorbet | strawberry sorbet | apricot sorbet | plum stew sorbet

1 scoop € 3,30

„Styrian Power“

2 scoops of organic vanilla ice-cream

pumpkin seeds | pumpkin seed oil € 8,90

Kranebitter's Assorted Mountain Cheese Platter

Tyrolean Quality | Market Hall Innsbruck

homemade Chutney € 17,90



Combined with 1 glass Eiswein

(Austrian Sweet Dessert Wine)

Autrieth Schani, a DREAM!

1/16 | € 7,80



I say where it comes from!

Tyrolean hosts stand for honest origin of their used products

www.dakommtsher.at

Tirol: Wandering Hen-Eggs from Aldrans, Veal from Innsbruck, Ebbs and the Wipptal Valley, Deer, Chamois and Venison from the Karwendel Region, directly from the professional Hunter, Lamb from Hötting and Navis, Goats from Ampass, organic beef from Nösslach, Goat's Cheese from Hötting, Dairy Products from Wörgl, Cheese from the Innsbruck Market Hall, Sauerkraut from Rum, NorthTyrolean vegetables, salads and apples, Char Fish from Mutters, Tyrolean Prawns from Hall in Tyrol, Herbs from our Roof Top Terrace, Plums from Stanz, Bread and Bread Products from the Inner City of Innsbruck, Pasta from Hall, Honey and Jam from Stans, Tyrolean Quails and its eggs from Neustift i. Stubaital, Bio Mushrooms from Mils, berries from Rietz

Austria: Beef from Salzburg, Upper and Lower Austria, Steirerglück Pork from Southern Styria, Chicken from Carinthia and Styria, Snails from Vienna, Cheese from Vorarlberg and Salzburg, Asparagus from the Austrian Marchfeld, Pumpking Seed Oil from Styria, Styrian Beans, Wines, Ice-Cream from Salzburg, Herbs and Spices from Salzburg, Cereals, Potatoes from Lower Austria, chanterelles and mushrooms, Lechtaler cheese, catfish from Vorarlberg, Microgreens form Vienna,

EU

Italy: Parmesan Cheese, Pine Nuts, Carnaroli Risotto, Sundried Tomatoes, Lasagna Pasta, wines, potatoes

Germany: Potatoes, Buckwheat

Spain: Sweet Potatoes, Wines, Salads (during Winter)

Greece: Olive Oil and Olives

East Europe: chanterelle mushrooms

International

Turkey: Lentils, Raisins

Middle- and South-America:

Exotic Fruits, Avocados, Coffee

Peru: Quinoa **Africa:** Cocoa Beans

All over the World: Wines, rice, couscous



**Ausgezeichneter
Lehrbetrieb**
2015 – 2026

We are a proud "**excellent Tyrolean apprenticeship company**"
and certified as such!

We promote our young talent and train in all apprenticeship professions in tourism.



www.amtirol.at



www.genussregionen.at

Bewusst Tirol und AMA – our regional partners!

www.amtirol.at & www.genussregionen.at



Tiroler Wirtshaus – long live the tradition!

www.tiroler-wirtshaus.at

An ode to sustainability!

And yes, we can do that too!

We strive to become better and better.

For more information: www.goldeneradler.com/restaurant-innsbruck