



**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*



## *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.



## *Ok, it's finally starting!* *Our beverage & food selection*

all beverages were conceived and produced in Austria –  
except our international wine list

### **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 € 5,70

Schilerol | White Wine | Soda Water | Mint | Lemon € 7,30

Schilerol | Frizzante Sparkling Wine | Soda Water | Mint | Lemon € 8,30

#### **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 € 6,10

#### **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 € 5,40

#### **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 € 7,10

## GIN YOUR LIFE!

It's gin o'clock!

### Gin Tonic alcoholfree – yes, we have it, too!

Rick Gin from Vienna

Very tasty and **without** alcohol!

4 cl with Tonic Water € 8,60



### Best of Achensee

Edeldestillerie Kostenzer, Achensee, Tirol

#### Achensee Gin

„The Classic one“  
natural, aromatic  
pine needle aroma

4 cl with tonic water  
€ 8,90

#### Gin Vital

„The Male“  
licorice is  
grated here

4 cl with tonic water  
€ 9,10

#### Sundowner

„The Mediterranean“  
with refreshing  
citrus note

4 cl with tonic water  
€ 9,30

## 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. € 4,40 | 0,5 lt. € 5,40

### Gösser Zwickl

The naturally cloudy beer speciality, full-bodied with Zischhhhhhhhh  
Brewed in East Tyrol, Brewery Falkenstein

0,3 lt. € 4,60 | 0,5 lt. € 5,60

### 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. € 4,40 | 0,5 lt. € 5,40





*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 Ehrenhausen, DAC 2021**

great exotic drinking experience with typical bell pepper flavor  
Winery Gründl, South Styria, € 6,10

#②

### **1/8l Weissburgunder 2021**

elegant - easy and nice to drink  
Winery Schmuckenschlager, Lower Austria € 5,30

#③

### **1/8 l Grüner Veltliner Federspiel Wachau DAC 2021**

from the famous Wachau, a nice food companion  
Winery Eder, Lower Austria € 6,40

**#Insider Tip 🍷\***

### **1/8 l Rosé Rosalia DAC 2021**

an Insider Tip from an Award-Winning Rosé! Fine fruity, great structure  
Winery Lassl, Burgenland € 5,80

#④

### from the "Aunty Mitzi" à 1/16 l or 1/8 l **Grauburgunder Erste STK Lage 2021**

outstanding Styrian Wine!  
honey melon, fine fruity sweetness, versatile food companion!  
Winery Wohlmuth, Styria 1/16 l € 4,50 | 1/8 l € 9,00

#⑤

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

### **Liebenstein 2019**

Cuvée of Chardonnay and Weissburgunder, rich in content, fine creaminess!  
Winery Baron Longo, South Tyrol, Italy 1/16 l € 5,70 | 1/8 l € 11,40



**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 | Blauer Zweigelt Classic 2021**

a pleasant glass, an Austrian classic!  
Winery Philipp Grassl, Lower Austria, € 5,30

#⑦

**1/8 | Cuvée aus gutem Grund 2018**

blend of Blaufränkisch, Cabernet, Merlot, Syrah & Malbec  
a great Allrounder from a small winery, too great not to drink!  
Winery Kraft, Burgenland € 6,90



#⑧

**1/8 | Merlot Neuberg 2015**

Great taste! Great value!  
rich in finesse, depth and a great food companion  
Winery Alexs, Burgenland € 9,80

#⑨

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

**Le Prieuré Sainte Anne Bordeaux AOC 2016**

a noble wine from the Bordeaux at a great price performance!  
Château Le Prieuré Sainte Anne, Bordeaux, France 1/16 l | € 5,30 | 1/8 l | € 10,60

#⑩

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

**Raue Liebe 2016**

Cuvée of Blaufränkisch, Zweigelt, St. Laurent & Merlot  
multifaceted, red fruits, floral fragrances, depth!!  
it is not every day to enjoy something so great by the glass  
Winery Lang, Burgenland 1/16 l | € 12,50 | 1/8 l | € 25,00





## Perfect to Start

### **Styrian pumpkin seed oil for dipping**

pressed by Luis and Rosemarie Schögl, Breitenfeld, Styria  
with bread, per person € 4,70

### **Tartare of Austrian beef**

herb-mustard caviar | butter | Tyrolean quail egg | toast  
as a starter € 20,80 | as a main course € 32,50

*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 € 15,90

or

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

in pumpkin seed crust | pear chutney | bread € 18,90

① ② ③ ④ ⑤ + **Insider Tip** 🍷\*

### **Clear Beef Bouillon**

semolina dumpling or bacon dumpling or liver dumpling € 6,90

*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 € 18,30  
or from Tyrolean calf € 29,90

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 € 17,40

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 € 17,30

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 € 23,50

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!*





### **Rosy roasted pork fillet**

in pumpkin seed cover

„Steirerglück“ pork vom South Styria

polenta | beetroot | pepper cream sauce € 22,20

### **Sirloin Steak 280 g from Salzburg Mountain beef**

potato gratin | seasonal vegetables

pepper cream sauce or herb butter € 38,50

⑥ ⑦ 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 € 4,00 | Ketchup, Mayo, Mustard € 1,20 | Lingonberries € 1,50 | Butter € 1,00

If only tap water is consumed there would be an extra charge,  
thank you for your understanding.

**Smaller Portion?** No Problem, reduction of € 1,50.

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



**Free Mobile phone charging station at  
the reception**



## *Sweet Dreams*

### **Homemade Apple Strudel € 6,90**

with Vanilla Ice Cream € 9,80

with Vanilla Sauce € 9,80

The recipe of our homemade apple strudel exists since 1983!

### **Our popular “Kaiserschmarr’n”**

with apple sauce € 16,90

rather enjoy with two....

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 € 8,50

### **Kranebitter's Assorted Mountain Cheese Platter**

Tyrolean Quality | Market Hall Innsbruck

homemade Chutney € 16,50

### **Combined with 1 glass Eiswein**

(Austrian Sweet Dessert Wine)

**Autrieth Schani, a DREAM!**

1/16 | € 7,40



*I say where it comes from!*

Tyrolean hosts stand for honest origin of their used products

[www.dakommtsher.at](http://www.dakommtsher.at)

**Tirol:** Wandering Hen-Eggs from Aldrans, Veal from 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, Beef from Nösslach, Goat's Cheese from Hötting, Dairy Products from Wörgl, Cheese from the Innsbruck Market Hall, Vegetables, Salads, Potatoes, Sauerkraut from Rum, Tyrolean Vegetables and Apples, Char Fish from Mutters, Tyrolean Prawns from Hall in Tirol, 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

**Austria:** Beef from Salzburg 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, Pumpkin Seed Oil from Styria, Styrian Beans, Wines, Ice-Cream from Salzburg, Herbs and Spices from Salzburg, Cereals, Potatoes from Lower Austria, Rice, Microgreens from Vienna

## EU

**Italy:** Parmesan Cheese, Pine Nuts, Carnaroli Risotto, Sundried Tomatoes, Lasagna Pasta, Wines

**Germany:** Potatoes, Buckwheat

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

**Greese:** Olive Oil and Olives

## International

**Turkey:** Lentils, Raisins

**Middle- and South-America:**

Exotic Fruits, Avocados, Coffee

**Peru:** Quinoa **Africa:** Cocoa Beans

**All over the World:** Wines, rice, couscous





## *Our local Partners:*



**Ausgezeichneter  
Lehrbetrieb**  
2015 – 2023

<https://www.wko.at/service/t/bildung-lehre/Ausgezeichneter-Tiroler-Lehrbetrieb1.html>



[www.amtirol.at](http://www.amtirol.at)



[www.genussregionen.at](http://www.genussregionen.at)



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