

# History of Wastlwirt

The oldest reference to the parent house of the Hotel & Restaurant Wastlwirt\*\*\*\* dates back to 1499. Hermann Weber set up a citizens' meeting place in today's Wastlwirt in St. Michael. The first official document dates back to 1510, documenting the first change of ownership of the inn. Over the next 320 years, a total of 14 other innkeepers prove to be eager hosts for friends, neighbours, traders and business travellers on the Tauern-Nockalm pass route over the Alps, which was already used by the Romans. In 1830, Sebastian Georg Moser became the 16th innkeeper to take over the village inn, which Empress Maria Theresa of Austria granted "the right of innkeeper for perpetual times" (Maria Theresa Concession) as early as 1745. Moser gives it its current name: "Wastlwirt" - where Wastl means nothing other than the dialect name of his first name Sebastian. As the first direct ancestor of Rudi Baier's current family of innkeepers, the brewery owner and brewmaster Jakob Wieland bought the country inn in 1887 and served the home-brewed "Wastlbräu" there for the first time. At the beginning of the 20th century, the daughter Maria Wieland took over the inheritance. This marked the beginning of more than 50 years of successful female "regency". It ended in 1966, when Hermine Resch signed the business over to her daughter Josefine Baier and her husband Rudolf. After the fire in 1965, the two of them built a completely 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 tradition of hospitality at the Wastlwirt. The son Rudi Baier as the 22nd owner and his Wastlwirt family have expanded the traditional house over the last 30 years with a lot of effort and attention to detail. The result is a modern Romantik Hotel & Restaurant with a very special flair, as well as a wellness island with Romantik Spa. Guests from all over the world appreciate the international Romantik Hotel philosophy with its unmistakable ambience within the historic walls of the hotel, as well as its exceptional regional cuisine and the personal host role of Rudi Baier & his son Sebastian, who took over the management of the hotel from his father in autumn 2017.

## Best from the region

From the generous breakfast buffet to the multi-course dinner, fresh products from the Lungau and the surrounding area play the main role in the preparation of our dishes. For this, the Wastlwirt received the award of the "Kuratorium Kulinarisches Erbe" (Culinary Heritage Board).

The prerequisite for this is also the high-quality food from our farmers who supply us.

- \* Franzlahofbauer (Fam. Pichler) in Tamsweg: Schnapps of Lungau
- \* Müllnerbauer (Fam. Moser) in Zederhaus: Schnapps of Lungau
- \* Brandstätter, Murau: Eggs (free range) and seasonal vegetables
- \* Demei (Fam. Doppler) in Lessach: Lungau potatoes (Eachtlinge)
- \* Landmetzgerei Fam. Lankmayer aus Mauterndorf: bacon, smoked products, pork, game specialities
- \* Fleischhauerei Ablinger, Oberndorf: Austrian beef and pork products
- \* Vögeibauer, Fötschlbauer, Ottinger: Minimolk – Bauernhofvereinigung: milk & natural yoghurt

**Opening hours: Lungauer Stuben 7.30 – 10.00 Uhr und 18.00 – 22.00 Uhr**  
**Hotelrestaurant and terrace 14.00 - 22.00 Uhr**

We wish you a pleasant stay in our hotel  
Familie Sebastian & Rudi Baier und das Wastlwirt-Mitarbe





# Landhauskuchl

daily from 18.00 to 21.30

## Starters



### Mixed salad plate from the Rauchkuchl

You are welcome to put together your own plate with your own variation of salads and dressings from our salad buffet - 5,50

### Variation of starters from the Rauchkuchl

You are welcome to put together your own plate with your own variation of cold and warm starters from our daily menu - 14,50

### Tartar of pasture beef

with quail egg and toasted white bread

as starter 100g - 14,90 | as main course 150g - 18,90



### Creamy buffalo mozzarella

with fruity San Marzano tomatoes, on rocket salad and basil pesto - 16,90

## Soups

### Soup of the day from the Rauchkuchl

You are welcome to pour yourself a cup of your favorite soup from our daily menu - 5,50

### Homemade beef broth

with herb fritters - 5,50

## For our little ones

### Spaghetti

with delicious meat sauce - 7,90

### Children's Wiener Schnitzel

baked pork, with fries, ketchup and mayonnaise - 11,90

## Main courses

### Main course variation from the Rauchkuchl

You are welcome to put together your own plate with your own creation of main courses and side dishes from our daily menu - 22.00



### Fillet of local beef

on pepper cream sauce, truffled mashed potatoes and bacon beans - 38,50

### Original Wiener Schnitzel

baked veal, classic with Lungau parsley potatoes and cranberries - 27,90

### Fine beef fillet tips

on ribbon noodles with chanterelle sauce and grated parmesan - 24,70

### Lungau farmer's roast

with two kinds of pork, roasted bread dumpling taler, sauerkraut and house beer juice - 24,50



### Pasta filled with porcini mushrooms and cream cheese

on nut butter, with sautéed cherry tomatoes and grated parmesan - 17,50

## Wine recommendation of the week

### Weingut Tement (Berghausen - Südsteiermark)

**2022 Welschriesling** - Styrian classic - straw yellow with green reflections, delicate fragrance of green fruits, spicy fresh apple-lemon flavor  
Kiwi component, fruity fresh finish 11,5 %Vol.  
Gl. 1/8 - 6,20 // Fl. 0,75 - 34,--

### Winery Hagn (Mailberg im Weinviertel - Lower Austria)

**2021 Rotary St. Leonhard Rot** - Rotary Edition Cuvée, Pinot Noir, Merlot, light red colour with ripe fruit and berry tones, pleasantly mild with a good finish, matured in oak barrels;  
WINE ENJOYMENT for a good cause: a portion of the wine is donated to people in need in the region: 14 %Vol.  
Gl. 1/8 - 6,70 // Bottle 0,70 - 37,--



## Delightful finish from the kitchen

### Dessert variation from the Rauchkuchl

compose your own plate from the dessert offer on the 1st page – 14,50

### Homemade apple strudel

lukewarm, with vanilla ice cream or vanilla sauce – 8,90

### „Heiße Liebe“

vanilla ice cream with hot raspberries and whipped cream – 7,50

### Caramel sundae

lukewarm, with vanilla ice cream or vanilla sauce – 7,50

### Wiener Eiskaffee – Viennese Iced Coffee

salted caramel ice cream with peanuts and whipped cream – 7,50

**3 scoops of mixed ice cream without/with whipped cream – 5,50 / 5,90**

(vanilla, strawberry, chocolate, pistachio, stracciatella)

## Coffee variations

**Verlängerter** (also decaffeinated) – 3,40

**Espresso** – 3,10

**Double Espresso** – 4,30

**Cappuccino** (also decaffeinated) – 4,10

**Latte Macchiato** – 4,50

**Hot Chocolate** – 4,50

**Hot Lemon** in a mug – 3,70

**Domestic Rum to tea** 2cl – 3,20

**Jagatee** 2cl – 4,50



Our staff will be happy to inform you about allergenic ingredients in our products!

## Fine finish from the cellar

### *Digestive*

#### **Weingut Hans Tschida (Neusiedlersee)**

**2021 Sauvignon Blanc Beerenauslese** – clear and cool, yeasty piquancy, subtle varietal typicity with wild gooseberries and orange mint, lime peel, white pepper, keeps the balance in every phase; storable for 20 years. 9,0 % Vol.  
Gl.0,06 – 7,60 / Fl.0,375 42,00

#### **Veltlinerbrand Reserve**

Brandy made from Grüner Veltliner from the Wachau region.  
aged for 7 years in oak barrels,, Gl. 0,02 – 5,50

### *Lungauer fine schnapps*

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

**House schnapps from the plum** - distilled, matured in oak barrels – 4,20  
**Wild raspberry** - elegant, fruity, silver medal at Destillata - 14,90  
**Rowanberry** - earthy, semi-fruity, almondy, nutty - 9,90  
**Quince mild fruit** - exotic fruit, gold medal on Destillata - 9,90  
**Black cherry** - nougat tones, caramel on the finish - 5,90  
**Barrique Cigar** - apple brandy in oak barrels, 50%, silver medal at Destillata - 5,40  
**Eachtling**- from organic potatoes from Lungau, interesting vegetable note - 5,40  
**Pomace brandy from "Muskat Ottonell"** - toasty, nutty aromas, slightly tart - 5,40  
**Williams-Christ pear** - typical Williams pear with fresh fruity aroma - 5,40  
**Apple** - single variety Boskop apple, noble aromatic, Falstaff award-winning - 4,9

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

**Blackthorn** - stone fruit from the Lungau - 8,90  
**Gentian** - from the Lungau mountains - 6,40  
**Obstler** - apple-pear cuvée, matured in oak barrels – 5,30  
**Apricot** - from the Wachau orchard - 5,30  
**Oat** - rare brandy from Lungau grain - 4,90  
**Swiss stone pine liqueur** - the classic of the region – 4,90

*"Girstmayr" - Brandies from Austrian produce (2cl)*

Genuine Williams pear brandy - 3,50

Fine fruit brandy - 3,50



# Romantic Dinner

We will gladly prepare a beautiful table with a festive atmosphere for you upon advance reservation in the Lungauer Stuben or in our historic vaulted cellar (Perchtenkeller, wine cellar or schnapps cellar - Austria's smallest restaurant).

18.30 Uhr Aperitif reception at the hotel bar

## **Wastlwirt Selection – (Weingut Thaller – Oststeiermark) Romantik Edition- Secco**

A cuveé of Merlot and Shiraz with fruity exoticism of the Isabella grape are a harmonious bundle of scents of currant, raspberry and fresh wild strawberry. Smart and rich in finesse.

**Tartare of smoked salmon and avocado**  
with marinated wild herb salad and house bread

**Guinea fowl consommé**  
with egg royale

**Sautéed prawns**  
on saffron risotto, with roasted chanterelles

**Pink roasted fillet of beef**  
on cognac sauce,  
with truffled mashed potatoes and sautéed young carrots

**Homemade Caramelised Kaiserschmarrn**  
on plum ragout and salted caramel ice cream

**Total menu price: € 59,00 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 glass of Romantik Secco as an aperitif at the hotel bar.

We kindly ask you to **book in advance in the restaurant**  
**or at the reception** or by telephone under **0043 6477 71 550**

## Voucher recommendation

for dear fellow human beings and business partners as a gift  
(also available with packaging) at the hotel reception desk



*Romantik Dinner Classic* per person - 59,00  
5-course menu with aperitif at the hotel bar

*Romantik Dinner + Wein* per person - 84,00  
5-course menu with aperitif at the hotel bar  
and wine accompaniment to each course

*Romantik Dinner für 2* 2 person - 168,00  
5-course menu with aperitif at the hotel bar  
and choice of 1 bottle of Romantik Edition  
white or red wine or rosé secco.



# Our own drinkings from the cellar

**Enjoy our own specialities, produced and prepared exclusively by  
and for the Wastlwirt from the best products of nature.**

## **Wastlbräu**

the traditional, light and finely malty house beer  
Pfiff 0,2 – 3,50 / Seidl 0,3 – 4,30 / Krügerl 0,5 – 5,30

## **Wastlwirt Selektion (Weingut Thaller – Oststeiermark)**

**Romantik Edition- Secco** - A cuvéé of Merlot and Shiraz with fruity exoticism  
of the Isabella grape, a harmonious bundle of scents of currant, raspberry  
and wild strawberry. Smart and full of finesse, 11,5 Vol. %  
Gl. 0,10 – 5,70 / Fl. 0,70 – 34,00

## **Wastlwirt Selektion (Mollands-Kamptal)**

**2023 Weißer Sebastian** – Grüner Veltliner, light yellow-green, rich fruit bouquet on the nose,  
apple and floral notes, fine spiciness, juicy, fresh on the palate, with green Veltliner pepper,  
fine acid structure gives the wine freshness and length, 12,5 % Vol.  
Gl. 0,125 – 5,30 / Fl. 0,75 – 29,00

## **Wastlwirt Selektion (Weingut Thaller – Oststeiermark)**

**2022 Romantik-Edition-Weiß** - A cuvée of Chardonnay, Weißburgunder and Ruländer,  
fruity nose of apples and pears. Multi-layered on the palate, with a hint of exoticism. A good  
companion for starters, delicate main courses, for hearty hours. 13 % Vol.  
Gl. 0,125 – 5,80 / Fl. 0,75 – 32,00

## **Wastlwirt Selektion (Seewinkelhof-Neusiedlersee)**

**2021 Roter Sebastian** - Cuvée from Blauer Zweigelt, Blaufränkisch, Merlot.  
Deep dark ruby red, pleasant herbal nose of dark forest fruits and juicy plums, on the palate strong  
fruit enjoyment, sour cherries, blueberries plum, herbal bushes (thyme, rosemary, black tea),  
underlying extract sweetness, soft, elegant with a great play of fruit,  
with gentle tannins, mild acidity and a long finish 13.5 % vol.  
glass 0,125 – 5,80 / bottle 0,75 – 32,--

## **Wastlwirt Selektion (Weingut Thaller – Oststeiermark)**

**2018 Romantik-Edition-Rot** - Cuvée of Cabernet Sauvignon, Shiraz,  
Merlot and Blaufränkisch - A nose marked by dried fruit and ripe wild berries. Exciting, with ripe  
tannin and hints of chocolate. With a great finish - lingers long on the palate. 14 % Vol.  
Gl. 0,125 – 7,60 / Fl. 0,75 – 42,00

**Hausbrand von der Zwetschke** - distilled by the "Müllner Bauer",  
matured in oak barrels and served from it  
Gl. 0,02 – 4,20