



Landhauskuchl

daily from 6.00 p.m. to 9.30 p.m.

You are welcome to supplement your selection with dishes from the Lungauer Rauchkuchl.

Ragout of Lungau chanterelles

with homemade bread dumplings
as starter - 12,90 | as main course - 16,90



Tartare of pasture beef

with quail egg and toasted white bread
as starter 100g - 14,90 | as main course 150g - 18,90

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 tips of beef fillet

on tagliatelle 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

Fried brook trout



on pernot foam, with pea puree and two kinds of carrots - 24,50

Schlutzkrapfen filled with porcini mushrooms and cream cheese

with nut butter, sautéed cherry tomatoes and grated Parmesan cheese - 17.50

For our little ones

Spaghetti with delicious meat sauce - 7.90

Wine recommendation of the week

Winery Domäne Baumgartner (Untermärkersdorf - Lower Austria)

2022 Chardonnay - ripe, yellow fruit on the nose, harmonious on the palate
balanced acidity and pleasant fruit sweetness, highly elegant and always piquant,
fruity dominated finish, a very noble food companion, a wine with music
wine with music during tank fermentation, 12 % vol.

Gl. 1/8 - 5,80 // bottle 0,75 - 32,--

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,--

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 cuveé 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 – 5,40 / Fl. 0,70 – 35,00

Wastlwirt Selektion (Mollands-Kamptal)
2022 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)
2021 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 (Weingut Salzl Seewinkelhof-Neusiedlersee)
2020 Roter Sebastian - Cuvée of Blauer Zweigelt, Blaufränkisch, Merlot.
Deep dark ruby red, pleasant herbal nose of dark forest fruits and juicy plums, on the palate strong
fruit pleasure, sour cherries, blueberries, plums, herb bushes (thyme, rosemary, black tea),
underlying extract sweetness, soft, elegant with great fruit play, with gentle tannins,
mild acidity and long finish, 13,5 % Vol.
Gl. 0,125 – 5,80 / Fl. 0,75 – 32,00

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 - 3,80

other open wines and sparkling wines

Grüner Veltliner

Heuriger from Lower Austria, light and dry
1/8lt. € 3,30 - 1 lt. - 26,00 - 1/4lt. gespritzt - 3,70

Zweigelt

from Lower Austria, dry, dark, ruby red colour; fruity-spicy bouquet - delicately tart body
1/8lt. - 3,50 - 1 lt. - 28,00 - 1/4lt. gespritzt - 3,90

Ribolla Gialla

Vino Spumante extra dry - traw yellow with golden reflections, flowery nose with fruity aromas of peach, apple, citrus fruits, balanced on the palate with fine minerality.
Gl. 0,1 - 4,30 / Fl. 0,7 - 29,00

more beers

Gösser from the barrel

Märzen from the barrel, shines golden yellow; the combination of yeast, malt and hop notes, provides the classic, typical beer aroma; full, soft, spicy and very well balanced on the palate.
Pffiff 0,2 lt. - 3,30 / Seidl 0,3 lt. - 4,10 / Krügerl 0,5 lt. - 5,10
Radler Seidl 0,3 lt. - 4,20 / Krügerl 0,5 lt. - 5,20

Edelweiß Hofbräu from the barrel

Wheat beer, yeast-cloudy and refreshing with a pronounced fruitiness and a light banana nose. Refreshingly sparkling, this wheat beer impresses with spicy aromas on the palate.
Seidl 0,3 lt. - 4,30 / 0,5 lt. - 5,30

Gösser NaturGold non-alcoholic

Rich gold, naturally cloudy, resulting in a particularly full-bodied taste, paired with a fine hint of hops.
Seidl 0,3 lt. - 4,30

Edelweiß non-alcoholic

Amber-coloured, naturally cloudy, delicate roasted aromas, caramel note, fine fruitiness
Krügerl 0,5 lt. - 5,30

Soft drinks

Cristal clear mountain spring water (still) - free of charge from our house spring

Gasteiner Mineralwasser - mineral water (sparkling) 0,35 lt. - 3,40

Apple juice / orange juice 0,25 lt. - 3,20

orange juice, freshly squeezed 0,25 lt. - 6,80

fruit juices from our juice bar (Pago - natural juices)

Currant, apricot, strawberry, mango fruit juice bottle 0,2l. - 3,50

Coca Cola 0,25 lt. - 3,50, Spezi 0,25 lt. - 3,50

Orange or lemonade 0,25 lt. - 3,50

Almdudler 0,33 lt. - 3,80

Coca Cola Light 0,33 lt. - 3,80

Red Bull 0,25 lt. - 5,10

Ginger Ale, Tonic Water od. Bitter Lemon 0,20 lt. - 4,20

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 – 7,90

„Heiße Liebe“

vanilla ice cream with hot raspberries and whipped cream – 6,50

Caramel sundae

lukewarm, with vanilla ice cream or vanilla sauce – 7,90

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 – 4,50 / 4,90
(vanilla, strawberry, chocolate, pistachio, stracciatella)

Coffee variations

Verlängerter (also decaffeinated) – 3,40

Espresso – 2,90

Double Espresso – 4,20

Cappuccino (also decaffeinated) – 3,90

Latte Macchiato – 4,50

Hot Chocolate – 4,50

Hot Lemon in a mug – 3,50

Domestic Rum to tea 2cl – 2,80

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

Fine finish from the cellar

Weingut Hans Tschida (Neusiedlersee)

2015 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 – 7,30 / Fl.0,375 40,00

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 - 3,80
- Wild raspberry** - elegant, fruity, silver medal at Destillata - 15,90
- Rowanberry** - earthy, semi-fruity, almondy, nutty - 8,90
- Quince mild fruit** - exotic fruit, gold medal on Destillata - 8,90
- Black cherry** - nougat tones, caramel on the finish - 6.50
- Barrique Cigar** - apple brandy in oak barrels, 50%, silver medal at Destillata - 4,50
- Eachtling**- from organic potatoes from Lungau, interesting vegetable note - 4,50
- Pomace brandy from "Muskat Ottonell"** - toasty, nutty aromas, slightly tart - 4,50
- Williams-Christ pear** - typical Williams pear with fresh fruity aroma - 4,50
- Apple** - single variety Boskop apple, noble aromatic, Falstaff award-winning - 3.6

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

- Blackthorn** - stone fruit from the Lungau - 7,90
- Obstler** - apple-pear cuvée, matured in oak barrels - 4,90
- Apricot** - from the Wachau orchard - 4,90
- Gentian** - from the Lungau mountains - 4,90
- Oat** - rare brandy from Lungau grain - 4,90
- Swiss stone pine liqueur** - the classic of the region - 4,50
- Blackcurrant liqueur** - the sweet alternative - 4,50

"Girstmayr" – Brandies from Austrian produce (2cl)

- Genuine Williams pear brandy - 3,20
- Fine fruit brandy - 3,20

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.

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 terrache 14.00 - 22.00 Uhr

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