

<u>Salladls:</u>

Green Salad (G,M)	€ 4,80
Mixed Salad (G,M)	€ 5,40
Potato Salad (M)	€ 4,50

Marinated beef on salad	
with pumpkin seed marinade (M)	€ 13,50
V Salad plate fine garnished (C,M)	€ 11,-

Soups:
<i>n</i> .

V Potato soup in Grandmas Way (L,G) (vegan)	€ 4,90
Beef broth with sliced herbal pancakes (A,C,G,L)	€ 4,90
Beef broth with noodles (A,C,G,L)	€ 4,70
Stock Pot (A,C,G,L)	€ 5,80

clear beef broth with noodles, root vegetables and beef



<u>Main Dishes:</u>

Vension ragout with bread dumplings (A,C,G,M)	
and mixed Salad	€ 19,80
Viennese Schnitzel (pork) ^(A)	
with potato salad ^(M)	€ 14,-
with parsley potatoes and salad	€17,90
Steak Toast opulent garnished (A,C,F,G)	
Turkey- or Pork Steak on Toast	€ 16,50
V Traditional "Kasnock'n" with farmers salad ^(A,C,G,M)	€ 14,50
"Kasnock'n" hunter's style (with cheese and bacon) (A,C,	G,M)
with green salad	€ 14,90
Tyrolean "Gröstl" with fried eggs and coleslaw salad $^{(C)}$	€ 14,70
arsigma Mushroom-"Gröstl" with fried eggs and	
green salad (without egg: vegan)	€ 13,50
Omelet hunter's style with mixed salad (A,C,G,M)	
(with mushroom and bacon)	€ 13,50
Roasted "Leberkäse" with fried egg	
and potato salad (M)	€ 9,50
and roasted potatoes	€ 11,80



<u>Ligtht mealls:</u>

"Brettljause" (Snacks served on a board with bread) (A,G,M)	
Samples of our traditional specialties	€13,-
Krepper - Bacon plate (A,G,M)	
with homemade bacon	€11,-
\bigvee Mountain farmer's cheese with butter and bread $^{\scriptscriptstyle (A,G)}$	€11,-
Krepper - Bacon sandwich (A,G)	€ 7,50
Sausage- or cheese sandwich (A,G)	€ 7,50
Special bread (A,G)	€ 8,50
3 fried eggs with crispy fried bacon	
and house bread (A)	€ 7,50
"Bergsteiger-Brot" (Bread with roasted "Leberkäse",	
onions, cheese and fried eggs) (A)	€ 11,-
Potato soup with a pair of sausages (A,L)	€ 8,50
Couple of sausages with potato salad (M)	€ 7,50
Couple of sausages with bread (A,M)	€ 5,20



<u>Pastries:</u>

"Kaiserschmarrn" (cut-up and sugared pancake) (A,C,G)	
with raisins and plum sauce	€ 13,-
Omelet sweet (A,C,G)	
chef's special	€ 12,-
Austrian pancake with vanilla ice cream	
with pumpkin seed liquor	
and chocolate chips (A,C,G, F,H)	€ 6,90
Austrian pancake with vanilla ice cream	
and chocolate sauce (A,C,G,F,H)	€ 6,20
Austrian pancake with apricot jam (each piece) (A,C,G)	€ 3,60
Austrian pancake with cowberry jam (each piece) (A,C,G)	€ 3,80
1 serving apple sauce	€ 1,80
1 serving plum sauce	€2,-
Daily a wide choice of	
<u>cakes and pies</u>	



Lived Regionality

As far as possible we try to use organic products from our own farm or from local suppliers of the "Salzburger Saalachtal".

Here is a list of our suppliers:

- Biohof Krepperbauer: meat from Pinzgauer alp ox, milk products, eggs, bacon, Most, apple juice, plum sauce
- Biohof Schafferbauer: potatoes
- Fleischhauerei Rass: meat, sausages, cold meat
- Paulinger Hofladen: vension
- Bäckerei Tiefenthaler: bread
- Bäckerei Volgger: bread
- Stegerbauer: cheese



Thank you for your visit!

For news and information about our restaurant and farm visit us online.



www.krepperhof.at











For Information:

According to our allergy information regulations we are obligated since December 13th, 2014 to quote containing allergens in our menu.

For 98 % of the human population these allergens bring no problem with them; they actually belong to a healthy and balanced diet.

Although we made this list in all conscience we are not able to guarantee complete correctness. If you have dietary restrictions or allergies please ask our team. We are pleased to help you.

^(A) Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut, ...

- (B) Crustaceans
- (C) Eggs
- (D) Fish
- (E) Peanuts
- (F) Soybeans
- (G) Milk/Lactose
- (H) Nuts: almonds, hazelnuts, walnuts, cashews, pistachio nuts, ...
- (L) Celerv
- (M) Mustard
- (N) Sesame seeds
- ^(O) Sulphur dioxide and sulphites
- (P) Lupin and products thereof
- ^(R) Molluscs and products thereof
- V Vegetarian Dishes

Hint: Our dairy products are made from our own raw milk