

# Hospitality in action since 1499

## *à la Wastl*

The roots of today's Wastlwirt go back to the year 1499. At that time, Hermann Weber set up a **meeting place for citizens, travellers and traders in the heart of St. Michael** – directly on the old Roman road over the Tauern and Nockberge mountains. The first documentary mention dates back to 1510 and testifies to the first change of ownership of the inn. In the following 230 years, a total of 14 innkeepers served their guests with dedication and passion – including farmers, carters and merchants who moved across the Alps. In 1830, Sebastian Georg Moser took over the inn – as the 16th innkeeper. It was also he who obtained the right to hold the inn in perpetual times (Maria-Theresien-Lonzession and who gave the house the name "Wastlwirt". **"Wastl" – that is the dialect form of his first name Sebastian.** And so the house still bears not only a name, but a story.

In 1887, a new chapter began: the master brewer Jakob Wieland, the first ancestor of today's Wastlwirt family, bought the inn, served his own **"Wastlbräu" for the first time**, thus laying the foundation for a long tradition of hospitality that lives on to this day. In the early 20th century, daughter Maria Wieland took over the helm – the beginning of an era of more than 50 years of strong women who led the house with a lot of heart and skill. After a barn fire in 1965, Josefine Baier and her husband Rudolf rebuilt the Wastlwirt – with around 50 rooms, a ballroom and the first indoor swimming pool in Lungau. Over the past decades, Rudi Baier has developed the Wastlwirt with great sensitivity – always with an eye on what makes the house special: **tradition, personality and love of the region.**

Today, the house is run by **son Sebastian Baier**, who took over the management in 2017 and, together with his team, continues what began over 500 years ago: **honest, warm hospitality in the middle of Lungau.** Anyone who walks through the house can feel it - the history within the walls, the flair of bygone times, coupled with the down-to-earth warmth of a real family business.

## 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 the dishes. For this, the Wastlwirt received the award from the "Kuratorium Kulinarisches Erbe". The prerequisite for this is also the high-quality food from our farmers who supply us.

- Franzlahofbauer (Pichler family) from Tamsweg: Lungau schnapps
- Müllnerbauer (Moser family) from Zederhaus: Lungau schnapps
- Kösslergut (Prodinger family) from Zederhaus: free-range eggs
- Robitsch family from Brückl: seasonal vegetables
- Demeilhof (Doppler family) in Lessach: Lungauer Erdäpfel (Echtlinge)
- Ablinger butcher's shop, Oberndorf: Austrian beef and pork
- Vögeibauer, Fötschlbauer, Ottinger: Minimolk – Farm Association: Milk & Natural Yoghurt

**We wish you a pleasant stay in our house:  
The Sebastian & Rudi Baier family and the Wastlwirt team**



## Landhauskuchl

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

### 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 – 5.90

#### **Variation of appetizers from the Rauchkuchl**

You are welcome to put together your own plate with your own variation of cold and warm appetizers from our menu of the day – 14,50

#### **Tartar of grass-fed beef**

with quail egg, capers and toasted white bread as a starter  
100g - 16,50 | as a main course 150g – 21,00



#### **Creamy buffalo mozzarella**

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

#### **Ragout of Lungau chanterelles**

with homemade bread dumplings  
as a starter – 13,50 | as a main course - 17,90

### Soups

#### **Soup of the day from the Rauchkuchl**

you are welcome to pour yourself a cup of your favourite soup from our daily menu – 5,90



**Baked tomato cream soup** with basil oil and black bread chip – 6,50

**Homemade beef soup** with herb pancakes – 5,90

### For our little ones

**Spaghetti** with delicious meat sauce – 8.50

#### **Children Viennese Schnitzel**

baked from pork, with fries, ketchup and mayonnaise – 11,90

# Mains

## Variation of main dishes from the Rauchkuchl

You are welcome to put together your own plate with your own creation of main courses and side dishes from our menu of the day – 25,00

### Fillet of local beef



on pepper cream sauce, with truffled mashed potatoes and sautéed young vegetables – 39,40

### Original Wiener Schnitzel

baked from veal, classic with Lungau parsley potatoes and cranberries – 28,50

### Roasted fillet of



### salmon trout

on buttery perno sauce, on wild herb risotto and purple potato chip – 25,80

### Fine beef fillet tips

on ribbon noodles with fine wild mushroom ragout and shaved Parmesan cheese – 24,90

### Lungau farmer's roast

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



### Homemade dumpling duet

of tomato & spinach, on brown butter and Parmesan cheese – 17,50

## *Wine recommendation of the week*

### Winery Tement (Berghausen - Southern Styria)

**2023 / 2024 Opok Welschriesling - Styrian Classic** - straw yellow with green reflections, delicate scent of green fruits in the taste, spicy fresh apple-lemon, kiwi component, fruity fresh finish 11.5 %Vol.

Glass 1/8 – 6,40 // Bottle 0.75 - 35,--

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

**2021 Rotary St. Leonhard Rot** – Rotary Edition Cuvée, Pinot Noir, Merlot, light red with ripe fruit and berry tones, pleasantly mild with a good finish, aged in oak barrels; **WINE ENJOYMENT for a good cause:**

A partial amount will benefit people in need in the region, 14 %Vol.

Glass 1/8 – 6,40 // Bottle 0.70 - 35,--

# *Delicious conclusion from the kitchen*

## **Dessert variation from the Rauchkuchl**

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

## **Caramelized Kaiserschmarrn**

as Franz Joseph liked it best, with stewed plums and creamy vanilla ice cream – 14,90

## **White chocolate mousse**

on lukewarm strawberry ragout – 9,50

## **"Hot Love"**

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

## **Caramel Coup**

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

## **Viennese iced coffee**

extended with vanilla ice cream and whipped cream – 7,50

## **3 scoops of mixed ice cream without/with whipped cream– 5.50 / 5.90**

(vanilla, strawberry, chocolate, pistachios, stracciatella, raspberry, hazelnut, lemon)

## Coffee Variations

Normal (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 mug – 3,70

Domestic rum for 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

### **Winery Zantho (Lake Neusiedl)**

2018 Beerenauslese Cuvée - deep golden color with yellow reflections. On the nose, it seduces with exotic aromas of mango, pineapple and lemongrass, accompanied by spicy notes. On the palate, the wine shows an exotic fruit basket that ends in a long and creamy-sweet finish, supported by a fine acidity, 9% by volume.

Gl.06 – 6.90 / Bo.0.375 – 38,--

### **Veltliner brandy reserve**

Brandy from Grüner Veltliner der Wachau aged in oak barrels for 7 years,

Gl. 0.02 – 5.50

## Lungau fine schnapps

### **"Müllnerbauer" – Moser family from Zederhaus (2cl)**

**House brandy of plum** - burned, matured in oak barrel - 4.20

**Wild raspberry** - elegant, fruity, silver medal on distillata - 14.90

**rowanberry** - earthy, semi-fruity, almond, nutty - 9.90

**Quince mild fruit** - exotic fruit, gold medal on distillata - 9.90

**Black cherry** - nougat tones, caramel finish - 5.90

**Barrique Cigar** - apple brandy in oak barrel, 50%, silver medal - 5.40

**Eachtling** - from Lungau organic potatoes, interesting vegetable note - 5,40

**marc brandy "Muskat Ottonell"** - nutty aromas, slightly tart - 5,40

**Williams** - typical Christ pear with fresh fruity aroma - 5,40

**apple** - single-variety Boskop apple, noble aromatic, Falstaff awarded - 4,90

### **"Franzlahofbauer" – Pichler family from Tamsweg (2cl)**

**Blackthorn** - stone fruit from the Lungau - 8.90

**gentian** - from the Lungau mountains - 6.40

**fruit brandy** - apple-pear cuvée, oak barrel maturity - 5.30

**apricot** - from the Wachau orchard - 5.30

**oats** - rare brandy from Lungau grain - 4.90

**pine liqueur** - the classic in the region - 4.90

### **"Girstmayr" - brandies made from Austrian products (2cl)**

**Genuine Williams pear brandy** – 3.50

**Fine fruit brandy** – 3.50

# *Romantic Dinner*

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

Aperitif reception at the hotel bar

## **Wastlwirt Selection - (Thaller Winery - Eastern Styria) Romantic Edition- Secco**

A cuveé of Merlot and Shiraz with the fruity exoticism of the Isabella grape are a harmonious bundle of scents of currants, raspberries and fresh wild strawberries. Smart and finesse.

### **Tuna tataki**

with marinated wild herb salad, miso sesame dressing and pickled onions

### **Guinea fowl consommé**

with poultry ravioli

### **braised veal cheeks**

on parsnip cream, with pattison vegetables

### **Pink roasted beef fillet**

on cognac sauce, with truffled mashed potatoes and sautéed young carrots

### **Homemade blueberry pancakes**

with bourbon vanilla ice cream

Menu Total price: € 62,00 per day Person

including place setting, homemade spreads and wood-fired bread as well as fresh mountain water from the hotel's own mountain spring and a glass of Romantik Secco as an aperitif at the hotel bar.

We ask you to book in advance at the restaurant or reception or by phone at 0043 6477 71550

## *Voucher recommendation*

for loved ones or business partners available as a gift at the hotel reception

### **Romantic Dinner Classic**

per person - 62,00

5-course menu with aperitif at the hotel bar

### **Romantic Dinner + Wine**

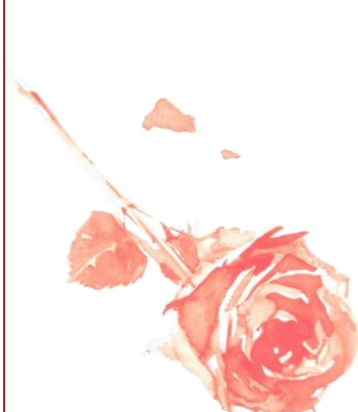
per person - 87,00

5-course menu with aperitif at the hotel bar and wine accompaniment to each course

### **Romantic dinner for 2**

for 2 persons - 174,00

5-course menu with aperitif at the hotel bar and choice of 1 bottle of Romantik Edition white or red wine or rosé secco.



## *From the cellar*

Enjoy in-house specialities, which are produced and prepared exclusively by and for the Wastlwirt from the best natural products.

### **Wastlbräu**

the traditional, light and fine house beer on tap  
Pfiff 0.2 – 3.50 / Seidl 0.3 – 4.30 / Krügerl 0.5 – 5.30

### **Wastlwirt Selection (Thaller Winery – Eastern Styria)**

Romantik Edition- Secco. A cuveé of Merlot and Shiraz with fruity exoticism of the Isabella grape are a harmonious bundle of fragrances of currants, raspberries and fresh wild strawberries.

Smart and finesse, well suited as an aperitif, as well as with light dishes, 11.5 Vol.%

Gl. 0.10 – 5.70 / Bo. 0.70 – 34,--

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

2023 Weißer Sebastian – Grüner Veltliner, light yellow-green, rich fruit bouquet on the nose, apple and floral notes, fine spice, juicy on the palate, fresh, with green Veltliner peppers, fine acid structure gives the wine freshness and length, 12.5 %Vol.

Gl. 0.125 – 5.30 / Bo. 0.75 – 29,--

### **Wastlwirt Selection – Winery Thaller (Eastern Styria)**

2022 Romantic Edition White Cuvée of Chardonnay, Pinot Blanc and Ruländer, fruity nose of ripe apples and pears. A good companion for starters, tender main courses and for hearty hours. 13 %Vol.

Gl.0.125 – 5.80 / Bo.0.75 – 32,--

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

2021 Red Sebastian – Cuvée of Blauer Zweigelt, Blaufränkisch, Merlot. Deep dark ruby red, pleasant herbal nose of dark forest fruits and juicy plums, strong fruit enjoyment on the palate, sour cherries, blueberries plums, bunches of herbs (thyme, rosemary, black tea), underpinned extract sweetness, soft, elegant with great fruit play, with gentle tannins, mild acidity and long finish 13.5 %Vol.

Gl. 0.125 – 5.80 / Bo.0.75 – 32,--

### **Wastlwirt Selection (Thaller Winery -Eastern Styria)**

2018 Romantic Edition-Red Cuvée of Cabernet Sauvignon, Shiraz, Merlot Blaufränkisch; A nose characterized by dried fruit and ripe wild berries. Exciting, with ripe tannins and hints of chocolate notes.

With a great finish – stays on the palate for a long time and is very storable. 14 %Vol.

Gl.0.125 – 7.60 / Bo.0.75 – 42,--

### **House brandy from the plum from**

the "Müllner Bauer" distilled, matured in oak barrels and served from it

Gl. 0.02 – 4.20