



STIEGL-PARACELSUSSSTUBE

Restaurant



From fresh, regional ingredients we offer typical Austrian specialties in our PARACELSUSSSTUBE; above all, our red-white-red beer specialities that harmonise perfectly with the classics of local cuisine.

Our beer sommeliers will be happy to recommend the right beer accompaniment for your choice of food.

Brewers & Farmers

Farmers from the Weinviertel and Mühlviertel regions provide us with the ingredients for our beers: sustainable brewing barley and the finest hops. The nearby Untersberg mountain massif "filters" the best brewing water for us in a natural way. For our Wildshut beers, we even grow the original grain in our own organic farm in Wildshut ourselves and malt it on site. Some noble ingredients for our kitchen classics also originate from our beer estate in Wildshut. We cook what nature and the current season provide. As foodstuff is precious "stuff" to us,

we process the whole animal "from the nose to the tail". All products that originate from our own estate have been provided with our Wildshut stamp.



The spicy herbs are grown in the brewery's own Stiegl Garden.

*We wish you a
good appetite & say CHEERS!*

WILDSHUT BEERS

Wildshut Sortenspiel

This light-honey-coloured, top-fermented specialty is brewed from the finest "Wildshut ancient grains", from which a balanced full-bodied and mild beer is created. Fresh, yeast-flowered notes, paired with the aromas of the aromatic hops grown in the Mühlviertel region, flatter many a nose. Velvety soft on the tongue and harmonious in the finish, the "Wildshut Sortenspiel" leaves a lasting impression.



12° original wort / 5 % vol. alcohol

0.25 l bottle	5.90
0.75 l bottle	17.00
1.5 l magnum bottle	39.00
3 l double magnum bottle	85.00



PLEASE NOTE THAT WE CHARGE 2,90€ FOR PLACE SETTING.

STARTER



Wildshuter Plate

Locally sourced cured and lightly
smoked ham / butter /
fresh chives
per person 11.00

Our beer recommendation:

Stiegl housebeer
"Gipfelstürmer"
a hoppy Weisse brewed with spelt



"Vegetable-Mayonnaise"

Prepared with organic farm raised egg
8.00
with lightly smoked ham
13.00

Wildshut Sortenspiel
bottle 0.25 l / 0.75 l
brewed with ancient Wildshut
Wildshut grains

Pickled Char

potato fritters / cucumber dip
12.00

Stiegl housebeer
"Ginder"
Gin Style IPA

Waldorf salad

Served with our delicious in house
"Wildshut Beer Vinaigrette"
6.00
with baked veal sweetbreads
12.00

Wildshut "Gmahde Wiesen"
bottle 0.25 l / 0.75 l
Herbal beer

SOUP

Light Beetroot Soup

caraway / linseed oil
7.00

Our beer recommendation:

Stiegl-Paracelsus Bio-Zwickl
naturally unfiltered

Alloyed Semolina Soup

smoked meat / root vegetables / chives
7.90

Stiegl-Pils
elegant in taste

Boiled Beef with Bouillon Potatoes

Marrow dumplings / root vegetables /
Chives
6.00

Stiegl-Goldbräu
The classic austrian Märzen



MAIN COURSE



Boiled local & organic beef

roasted potatoes / creamed spinach /
horse radish / chive sauce
24.00

Stiegl-Goldbräu
The classic austrian Märzen

“Wiener Schnitzel” from Calf

parsley potatoes / cranberry sauce
21.00

Stiegl-Goldbräu
The classic austrian Märzen

Stiegl-Beer Veal “Beuschel”

with bread dumplings
16.00

Stiegl-Spezial
full-bodied & brewed to export
Strength

Braised Vension from local hunters

prepared in specialty
“Wildshut Männerschokolade”- sauce
Red cabbage / serviette dumplings /
Lingonberries saturated in
“Wildshut-Männerschokolade”
16.00

Wildshut “Männerschokolade
bottle 0.25 l / 0.75 l
chocolate stout

Pork Belly cooked sous vide

green cabbage / celery / parsley
17.00

Stiegl-Spezial
full-bodied & brewed to export
Strength

Whole fish from Ausseerland

seasonal vegetables / buttered potatoes
herb butter
26.00

Stiegl-Weisse
Weissbier

Zander Goulash

semolina dumplings / french parsley
22.00

Stiegl-Weisse
Weissbier



Baked Chicken Breast

corn-sald / topped with pumpkin seeds
"Wildshut Gmahde Wiesn" dressing
17.00

Wildshut "Gmahde Wiesn"
bottle 0.25 l / 0.75 l
Herbal beer

Whole Chicken served in "Reindl"

root vegetables / potatoes
21.00

Stiegl-Hell
light & refreshing



VEGETARIAN MAIN COURSE

Wildshut Risotto

Asmonté / beets / affilla cress
15.00

Stiegl housebeer
"Gipfelstürmer"
a hoppy Weisse brewed with spelt



FINISH



Blueberry-Datschi

topped with
Vanilla ice cream
11.00

Sonnenkönig VIII.
bottle 0.75 l
barrel aged beer specialty

Ring cake

topped with
whipped cream
6.00

Stiegl housebeer
"Milchstraße"
milk stout

Traditional Salzburger Nockerl

whipped cream with cranberries
18.00
Small portion: **9.00**

Wildhut "Männerschokolade"
bottle 0.25 l / 0.75 l
chocolate stout



Florentine Biscuit

12.90



VINTAGE BEERS FROM OUR BREWERY



Sonnenkönig VIII. –

New Style Season Barrel Aged (2021)

The bright gold envelops itself with slightly opalescent veils. Complex sweet wine tones interweave with a hint of brittle and anise to a very colorful carpet of flavors away from the typical strong beers, weighty malt aromas. The majestic bodies with semi-dry Embossing shows peppered with a Riesling-like acidity on the palate two Sides of a coin. Characteristic manifests itself in the alcoholic and persistent reverberation a gentle Pepper note.

22.0° original wort / 11.3 % vol. alcohol

0.75 l bottle **26.90**



Faux Pas Apricot (2019)

Wonderfully finely bubbling, this rarity pours into the glass. Below the slightly tinted foam, amber shimmers with orange reflections. This elegant beer plays with the fruity scents of apricot, delicate apple and wood nuances. Extremely refreshing at the first sip, the beverage then becomes more direct – a lively zing combines with cheeky acidity, which may even conjure up red cheeks in the drinker's face. Just like the sun-ripened apricots, which swing through the finish with the multi-layered ripening aromas of barrel maturation.

18° original wort / 8 % vol. alcohol

0.33 l bottle **18.90**

PLEASE NOTE THAT WE CHARGE 2,90€ FOR PLACE SETTING.

STIEGL BEERS ON TAP

Stiegl-Goldbräu



is the traditional Salzburg beer specialty with 12° original wort and the characteristic gold-yellow colour. A rich, finely spicy beer made from the best local ingredients. Wonderfully fresh in taste and very wholesome.

12° original wort / 5 % vol. alcohol

0.3 l **3.40**

0.5 l **3.90**

Stiegl-Pils



The elegant beer enjoyment for connoisseurs who love a dark hop note and noble dry taste. The finest sapphire hops provide the very typical lime-like fragrance and the gently fermented malt for a bright colour. Slim and sparkling – a pilsner in a class of its own.

11.4° original wort / 4.9 % vol. alcohol

0.3 l **3.60**

0.5 l **4.20**

Stiegl-Hell



Lively, bright yellow and lightning-white foam promise a tasty and refreshing beer enjoyment. The honest, pale beer with slim body, fresh hop aroma and fine-tangy carbonic acid is wonderfully harmonious. The skilfully created, beery finish makes you want to take the next sip. And another one after that.

11° original wort / 4.5 % vol. Alcohol

0.3 l **3.40**

0.5 l **3.90**

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STIEGL BEERS ON TAP



Stiegl-Paracelsus Bio-Zwickl



For this amber-coloured, natural traditional Salzburg beer specialty, only local raw materials from 100% organic cultivation are processed. When brewing this beer, we add Laufener Landweizen wheat – a noble original grain variety, which we grow on healthy soil at the Stiegl-Gut Wildshut and malt ourselves. This rounds off the velvety mild taste – an absolute delight.

12° original wort / 5.2 % vol. alcohol

0.3 l **3.60**

0.5 l **4.20**

Stiegl-Weisse Naturally Cloudy



The secret of the mild and palatable taste is the carefully selected raw materials and a gentle maturation. The bright amber colour, the fruity-aromatic wheat beer taste and the light tanginess inspire the wheat beer drinker.

12° original wort / 5.1 % vol. alcohol

0.3 l **3.60**

0.5 l **4.20**

Stiegl-Columbus 1492 Pale Ale



A refreshing discovery for beer connoisseurs. The top-fermented beer specialty impresses with its bright colour and fine turbidity. The slender body and the hop-fruity taste make you want to take the next sip. Stiegl-Columbus 1492 Pale Ale combines freshness and hop-fruity intensity.

11.3° original wort / 4.7 % vol. alcohol

0.3 l **3.60**

0.5 l **4.20**

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STIEGL BEERS FROM THE BOTTLE



Stiegl-Paracelsus Gluten-Free

Straw yellow in colour, balanced in taste and delicately hopped: thanks to a specially developed process, the bottom-fermented beer is gluten-free in a natural way and without the addition of technical enzymes. This makes it the perfect alternative for people with gluten intolerance, as the beery character on the palate is pleasantly refreshing.

12.2° original wort / 4.9 % vol. alcohol

0.33 l **3.90**



Stiegl 0,0 % Freibier Alcohol-free

Stiegl 0,0 % free beer appears with a sunny blonde and natural turbidity and convinces as a real and natural free beer with a especially drinkable malt-hop balance. The full body finishes beery and alcohol free.

0,0 % vol. alcohol

0.5 l **3.90**



Stiegl Sport-Weisse Alcohol-free

This alcohol-free, isotonic thirst quencher presents itself refreshingly tangy and full of aroma. The naturally cloudy drink features malt and fruit aromas, balanced with a fine acidity. A sporting masterpiece of the art of brewing.

7.4° original wort / <0.5 % vol. alcohol

0.3 l **3.60**

0.5 l **4.20**

STIEGL-RADLER

Stiegl-Radler Grapefruit Naturally Cloudy



Real grapefruit juice gives this deliciously refreshing radler a natural, orange cloudiness and a pleasant, tart note. The refreshing juice taste makes Stiegl-Radler Grapefruit a wonderful thirst quencher.

2 % vol. alcohol

0.3 l **3.20**

0.5 l **3.80**

Stiegl-Radler Lemon Naturally Cloudy



Best Stiegl-Goldbräu, mixed with lemonade made with real lemon juice, combine to a sparkling, invigorating taste that appeals to women as well as men. The fine citrus taste and the fresh aroma make this naturally cloudy radler one of the most popular soft drinks in the country.

2 % vol. alcohol

0.3 l **3.20**

0.5 l **3.80**

Stiegl 0,0 % Lemon



Stiegl 0,0 % Lemon accomplishes a real, fresh and fruity 0,0 % taste experience with a straw blonde appearance and a natural turbidity. The floatingly acidity combined with a soft tingle ensures a delicate and airy refreshment.

0,0 % vol. Alcohol

0.33 l **3.50**

FEATURED HOUSE BEER

Milchstraße – Milk Stout

Almost opaque reveals the deep black, top-fermented beer with a noticeably tinted foam crown. Familiar smells of cocoa, milk chocolate and caramel pamper the senses as well as a sweet, sometimes full-bodied taste that does not present itself without a whistle of dark dried fruits. The velvety creative beer ends with malt and roasted aromas in the aftertaste.



Alcohol: 6 % vol.

Original wort: 15.6° Plato

0.2 l.....	3.30
0.3 l.....	4.20
0.5 l	5.50
0.75 l bottle	12.50



Wildshut Gmahde Wiesn



Seductively, this bright golden brew shines from the glass and reveals its extraordinary character. The "Wildshut Gmahde Wiesn" is a daring but successful composition of various malt varieties, herbs and hops. In the nose you will inevitably sense the scent of fresh meadow herbs, citrus and cereals. The finely integrated carbonic acid has a fresh effect on the palate, the subtle malt note ensures a full beer enjoyment.

12° original wort / 4.9 % vol. alcohol

0.25 l bottle **5.90**

0.75 l bottle **17.00**

Wildshut Männerschokolade



Already when pouring, the brown-black specialty reveals itself with a rich, creamy foam crown and smells wonderfully of chocolate and mocha. A composition of different types of malt and the finest black oats gives this graceful beer creation its irresistible character. Rich, complex and supple, the beer ensures a long and intense finish.

13.5° original wort / 5.5 % vol. alcohol

0.25 l bottle **5.90**

0.75 l bottle **17.00**

Wildshut is exactly as we imagine heaven: a beer garden of Eden.

Since time immemorial, there have been places that have a special effect on us. Where Salzburg, Upper Austria and Bavaria come together, we feel like we are in heaven – inspired, balanced and simply happy. And if there is also beer, this place becomes paradise. The Stiegl-Gut Wildshut, the first and only beer estate in Austria, is just such a place! In our organic agriculture, we cultivate ancient grains, which we are the only brewery to malt and roast ourselves. The result is unique ingredients for our Wildshut beers, which we brew traditionally by hand and according to traditional processes. In the end, we give our beers the necessary time to mature. The fact that we have the "courage to slow down" is confirmed not only by the unique taste of our beers, but also by our "Slow Brewing" quality seal.

NON-ALCOHOLIC

Wildshut Flûx

lemon or aronia

0.25 l 4.50



Gastein Mineral Water

sparkling or still

0.33 l 3.20

0.75 l 6.80

Soda Lemon

0.4 l 2.80

Coca-Cola or Coca-Cola Light

0.33 l 3.40

Mezzo Mix Spezi

0.33 l 3.40

Libella Orange or Lemon

0.33 l 3.30

Almdudler

0.33 l 3.40

Rauch Iced Tea Peach or Lemon

0.33 l 3.40

Red Bull

0.25 l 4.30

Dockner Fruit Juice

Apple juice naturally cloudy, apricot, grape

0.25 l 3.40

0.4 l Tap water 3.70

0.4 l Soda water 3.90

Rauch Orange Juice

0.25 l 3.10

0.4 l Tap water 3.50

0.4 l Soda water 3.80

Elderberry Juice

0.4 l Tap water 3.10

0.4 l Soda water 3.50



WHITE WINE

Grüner Veltliner am Berg

Winery Bernhard Ott	0.75 l	28.00
Wagram. Lower Austria	1/8 l	5.30

Riesling. Antonius

Winery Josef Dockner	0.75 l	24.00
Krems Valley, Lower Austria	1/8 l	4.00

Welschriesling

Winery Tement	0.75 l	24.60
Southern Styria	1/8 l	4.10

Chardonnay

Winery Markowitsch	0.75 l	28.00
Carnuntum, Lower Austria	1/8 l	5.10

White spritzer	0.25 l	3.50
Summer spritzer	0.4 l	3.90



RED WINE

Zweigelt

Winery Hans & Christine Nittnaus	0.75 l.....	27.00
Gols. Burgenland	1/8 l.....	4.50

Blaufränkisch

Winery Wagentristsl	0.75 l.....	27.00
Großhöflein. Burgenland	1/8 l.....	4.50

Sankt Laurent

Winery Leo Aumann	0.75 l.....	41.00
Thermal Region, Lower Austria	1/8 l.....	7.80



BUBBLY

Prosecco Le Contesse	0.75 l	27.00
Veneto, Italy	0.1 l	3.90

Champagne Henriot		
France	0.75 l	98.00

Aperol Spritz		
With Prosecco	0.25 l	5.20



COFFEE

FROM THE RÖSTHAUS HAUSBRANDT

Coffee with mild, spicy properties, medium body and medium acidity. Mild and pleasant in taste. Characterised by its hazelnut and cocoa notes.

Espresso	2.60
Double espresso with milk	3.80
Americano	3.20
Cappuccino	3.90
Caffè Latte	4.10
Hot chocolate	
with whipped cream	3.70
without whipped cream	3.50



TEA

FROM THE COMPANY TEERKANNE IN SALZBURG

Green tea	
Herb tea	
Asam black tea	
Fruit tea	
Peppermint tea	3.80
Served in the aroma jug.	

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Hard Liquor



Stiegl-Gut Wildshut

Wildshut Edelbrand 40 %	2 cl	6.20
Wildshut Hopfengin 46 %	2cl	8.50

Manufactory Harry Albel

Pine schnapps 30 %	2cl	3.60
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Specialty distillery Lagler

Hazelnut spirit 33 %	2cl	4.60
Raspberry brandy 40 %	2cl	8.50
Wild fruit brandy 40 %	2cl	4.90
Sour cherry brandy 23 %	2cl	3.60
Alte Zwetschke plum brandy 40 %	2cl	4.60
Apricot brandy 40 %	2cl	4.90

Distillery Guglhof

Rowan berry brandy 42 %	2cl	9.80
Williams Pear brandy 41 %	2cl	5.90

Distillery Jöbstl

Apple "Maschanzka" 40 %	2cl	4.50
Apple "Mc Intosh" 40 %	2cl	3.90
Quince 40%	2cl	5.90

Speciality distillery Hiebl

Cucumber	2cl	5,50
Tangerine	2cl	6,90
Pear cuvée	2cl	6.90

Liqueur specialities according to daily offer	2cl	4,00
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Please note that not all spirits are available all year round. Our service staff will be happy to help you with the "agony of choice" and will provide you with information on availability.

All prices in EURO including all taxes and duties.

In accordance with **the Allergen Information Ordinance**, we would like to point out that some meals may contain any of the 14 "prescription" allergens. If you have any further questions, please do not hesitate to ask our trained staff.

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