MENU

LUNCH | 11:30 AM - 5:00 PM



Our products are lovingly selected by our chef Toste and come from 80% organic farming.



SALADS

V Warm vegetable salad 15

with grilled eggplant | Corn | Zucchini | Avocado | Mixed with plum tomatoes and lettuce | Balsamic dressing

Optionally from the charcoal grill:

Chicken breast 22

Shrimp 3 pcs. 27

Beef fillet 120 g 30

HOT POT SOUP

√ Tom Kha Gai Soup 9*

Coconut | Leek | Mushrooms | Sprouts | Sesame | Coriander



Truffle-fries Truffle-mayo 12

Baked Cheddar Fries* 12

Jalapeños | Cheddar Dip

V

Cauliflower steak 25

Baked Avocado | Eggplant tartare | Lime | Wasabi mayo

Tagliatelle 19

✓ Creamy braised with plum tomatoes | Lemon | White wine |
 Garlic | Red onions

Optionally from the charcoal grill:

Chicken breast 26

Shrimp 3 pcs. 31*

Beef fillet 120 g 34

OUR WOOD OVEN BREADS

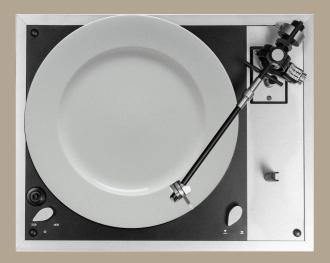
Homemade organic rye bread, briefly toasted on the charcoal grill

Green Nature 17

Baby spinach | Red onion | Cashew nuts | Vegan feta cheese | Spinach dip

Rose of the Alps 17

Smoked salmon | Honey mustard dip | Arugula | Lime | Dried cranberries | Plum tomatoes



FROM THE CHARCOAL GRILL

gently grilled on beech wood 11.30 am - 2.00 pm

Beef fillet 49

from the alpine beef 220 g

Entrecote 39

from the alpine beef 220g

Teriyaki-Skewer 29

corn-fed chicken breast 3 pcs.

Organic Butterfly Shrimp 6 pcs. 39

Salmon fillet steak 200g 34

baked on crispy grain bread

SPECIAL CUTS

Rib Eye Steak 49

organic Alpine beef "Dry Aged" 220 g

T-Bone Steak 59

organic Alpine beef "Dry Aged" 440 g the finest parts

Tomahawk Steak 129

for 2 people 1200 g

Intense, delicate with chimichurri butter

Prime Rib "Dry Aged" 250g 49

aromatic and very juicy direct cut

CHOOSE 2 SIDE DISHES WITH OUR CHARCOAL GRILLED DISHES

Sea salt potatoes
Grilled vegetables
Truffle fries
Cheddar Fries

We serve all

steaks with

BBQ Dip

&

Garlic Dip



SWEETS

Kaiserschmarren (cut-up pancake) 16,5

our Forsthofalm classic prepared with a lot of love | caramelized | homemade plum roaster | Now the big question is, with or without raisins?

Apple strudel 9

Vanilla sauce or whipped cream

FOR KIDS

Tagliatelle 9

Bolognaise

Tagliatelle 9

with tomato sauce

Kids – Kaiserschmarren (cut-up pancake) 10

Homemade plum roaster

DRINKS





HOT DRINKS

Cappuccino 4,6
Espresso 3,4
Double Espresso 5,1
Extended Espresso 4,2
Latte Macchiato 4,9
Espresso Macchiato 3,5

Kakao

With organic milk and organic cream 6 With rum or amaretto 8 Irish Coffee 12

All hot drinks are also available with almond or oat milk

Bioteaque 5,5

Schwarzer Beni - Earl Grey
Schwarza Lous - Englisch Breakfast
Greana Gustl - Green Tea 1st Grad Gunpowder
Frische Resi - Green Tea lime-ginger
Wuida Wasti - Rooibos strawberry-pepper
Guada Luggi - Mountain herbs
Gfeida Maxi - Herbal mixture
Nette Nani - Peppermint
Gschammige Camilla - Chamomile blossoms
Freindliche Vicky - Persimmon-peach
Scheene Leni - Forest fruit raspberry
Ausgeschlafene Hilde - Matcha fruit tea



COLD DRINKS

Water

Vöslauer sparkling 3,5 | 6,2

Vöslauer still 3,5 | 6.2

Granderwater 3,5

Organic soft drinks 5,3

Bio Lemonaid+ Passion fruit

Bio Lemonaid+ Lime

Bio Charitea Red (Rooibos+Passion fruit)

Bio Charitea Green (Green tea+Ginger)

Bio Charitea Black (Balck tea+Lemon)

Now Bio Sunny Orange

Now Bio Black Coke

Now Bio Red Berry

Now Bio Orange Coke

Now Bio Fresh Lemon

Hasenfit Organic Juices 4,5

Apple | Orange | Currant | Strawberry | Apple Orange-Carrot | Apple Elderberry

add on (water or sparkling water)

Homemade Lemonade 5,3

Herbs or Elderberry

Homemade Iced Tea 5,3

Flavored water without sugar 5,3

Soda Lemon

Ginger Lemon

Lime Berry



Organics Red Bull 5

Simply Cola Black Orange Easy Lemon

Tonic Water Bitter Lemon Ginger Ale Purple Berry Ginger Beer

Red Bull 5,5

BEER

Light organic noble cast and shandy on tap

0,3lt. 4,8 0,5lt. 5,9

Organic wheat cast

0,3lt. 4,9

0,5lt. 6

Non-alcoholic beers 6

Steiner alcohol-free wheat 0,5lt. Jakobsgold alcohol-free wheat ,5lt.

Our recommendation

Organic Apple Cider 6,8

WINE OPEN WINES 1/8 BOTTLE

WHITE

Grüner Veltliner Belle Naturelle 7 Natural Wine 7 Alwin Jurtschitsch, Langenlois, Kamptal

Yellow Muscatel Ried Kranachberg 6 Markus Pongratz, Gamlitz, South-Styria

Sauvignon Blanc 6 Andreas Unger, Halbturn, Neusiedlersee

Grauburgunder Vulkanland 7
Stefan Krispel, Straden, Vulkanland

Graue Freyheit Hausmarke WB/PG/CH 8
Natural Wine | Gernot Heinrich, Gols, Neusiedlersee

ROSE

Mutmacha Rosé 6 Mutmacha, Mosel



SPARKLING WINE 0,1 L OR BOTTLE

Pet nat Rose 8

Toni Hartl / Reisenberg, Thermal region

Cremant Rose Brut 1851 10

Perrier Jouet Brut 17

Perrier-Jouet-Rosé 19

Perrier-Jouet, Épernay, Champagne, France

RED

Zweigelt 6,5

Reinhold Krutzler, Deutsch-Schützen, Eisenberg

Cabernet Sauvignon 7

Jaqueline Klein, Andau, Neusiedlersee

Cuvée Black Pepper SY/CS/ME 6,5

Lisa Pfneisl, Deutschkreutz, Central Burgenland

Blaufränkisch Bamuble Hausmarke 8

Natura Wine | Judith Beck, Gols, Neusiedlersee

Malbec - Cabernet Organic 8

Puro, Mendoza, Argentinien

SWEET WINE 1/8 L

Rortikus Made in Austria 10

Castle winery Graf

Hardegg | Seefeld, Weinviertel

FEEL FREE TO ASK ABOUT OUR WINE LIST



HOT SPECIALS

Hot Gin Tonic 15

Beefeater Gin | Tonic | Orange | Berries

Hot Lillet 14

Lillet Bianco/Homemade | Punch | Lemon Juice | Apple | Cinnamon

Hot Aperol 13

Aperol | Apple Juice | Mango Syrup

Forsthofalm Bombardino 14

Homemade Eggnog | Milk | Brandy/Cream

Hot Wine Red or White 7

Homemade hot wine syrup/red- or white wine

NON-ALCOHOLIC

Gifpelstürmer 10

Fusion of Waldmeister, Apple Syrup, Lime and Almdudler

Snow White 9,5

Creamy sweet cocktail with coconut syrup, pineapple juice & almond milk

Hollertonic 9,5

Homemade elderberry syrup, lime, mint and Fevertree Tonic

APERITIF'S

Forsthofalm Spritz 15

Pimm's No. 1 infused with Prosecco and Ginger Ale, garnished with oranges, lemons and cucumber

Rosato Mio 12

Ramazotti Aperitivo rosato | Prosecco/Soda

Italicus Spritz 12

Italicus | Prosecco | Soda

Lillet Forsthofalm 12

Lillet Rose | Grapefruit Tonic

Forsthofalm Martini 15

Martini Bianco | Vodka | Tonic

Forsthofalm Mule 15

Homemade Wintersyrup | Vermouth Red | Vodka | Gingerbeer

Malfy Spritz 15

Rosa Grapefruit - Gin | Prosecco | Orange lemonade

French 75 15

Beefeater | Prosecco | Lemonjuice | Sugarsyrup

Hugo 10

Prosecco | Soda | Elderberrysyrup

Aperol 10

Aperol | Prosecco | Soda

EVENTS

SATURDAYS: PURE GLITTER

With DJ Marc Kukka on the decks, disco vibes and house tunes are played. In addition, we regularly invite live acts to make the evening unforgettable - put on your finest party outfit, dance to groovy DJ sounds, and enjoy champagne on the dance floor.

PS: DON'T FORGET - DRESSCODE: CHIC. BLACK & GLITTER!



THURSDAYS: SUNDOWNER

On our mountain terrace with fantastic sunshine, life is celebrated every Thursday with a DJ & live saxophone! Enjoy delicious cocktails, our special lunch menu, and a wonderful atmosphere!

SAVE THE DATE 22.03. UNTIL 31.03.2024: WHITE PEARL MOUNTAIN DAYS

PARTY, VIBES, DJS, LIVE-ACTS, DRINKS & MORE

In April, it's time again: get your good vibes on, it's time for the White Pearl Mountain Days in Leogang Saalfelden. For one week, the mountain in Leogang becomes a dance floor, and you can be part of it.

WPMD @FORSTHOFALM: WEDNESDAY, 27. MARCH 2024

SCAN FOR MORFI

