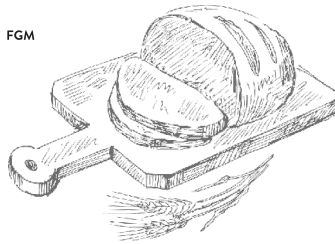


APPETISERS

GREAVES LARD ^{FGML}	€ 4.90
TOMATO & BASIL BUTTER ^{Vegetarian FGM}	€ 4.90
GUACAMOLE ^{Vegan FML}	€ 5.30
MIXED BREAD BASKET ^{AHNP}	€ 3.50
GARLIC BREAD ^{AFG}	€ 5.80



STARTERS

BEEF TARTARE ^{ACDGHMO}	
<i>with bread, butter and classic garnishes</i>	€ 18.50
GOAT'S CHEESE ^{AFGMLO}	€ 16.70
<i>in ciabatta bread with fried vegetables and olives</i>	
SPRING ROLL „TYROL STYLE“ ^{ACFGNML}	€ 12.80
<i>on lukewarm caramelised onions and green ketchup</i>	
SNAILS ^{ACGLMR}	€ 13.90
<i>with garlic butter and toast</i>	

CRISPY & HEALTHY

SMALL SALAD ^{Vegetarian}	€ 5.40
<i>from the buffet</i>	
(allergens as per the folder on the buffet)	
LARGE SALAD ^{Vegetarian}	€ 8.90
<i>from the buffet</i>	
(allergens as per the folder on the buffet)	
MIXED LETTUCE SALAD ^{ABFGMO}	€ 19.80
<i>with fried prawns</i>	
CEASAR SALAD ^{AFGMLO}	€ 15.90
<i>with fried chicken breast</i>	
TYROLEAN SHEPHERD'S SALAD ^{Vegetarian possible AFGMO}	€ 13.60
<i>iceberg lettuce, potatoes, fried bacon, alpine cheese, onions, bread cubes and tomatoes</i>	



FROM THE STOCKPOT:

BEEF BROTH ^{AFL}	
<i>with semolina dumplings</i> ^{ACG}	€ 4.80
<i>with cheese dumplings</i> ^{ACG}	€ 5.30
<i>with sliced pancakes</i> ^{ACG}	€ 4.80
<i>with liver dumplings</i> ^{ACG}	€ 5.30
MOUNTAIN CHEESE SOUP ^{Vegetarian AFGLO}	€ 6.50
<i>with black bread cubes</i>	
LEMONGRASS SOUP ^{Vegetarian AFGLO}	€ 7.80
<i>with melon on a spit</i>	
CREAM OF TOMATO SOUP ^{Vegetarian AFGLO}	€ 6.50
<i>with a cream topping</i>	



HIASL'S CLASSICS:

BREAST BEEF ^{ACFGMLO}	€ 19.10
<i>with croquettes and carrots</i>	
VIENNESE SCHNITZEL ^{ACFGNO}	€ 14.80
<i>with parsley potatoes and cranberries</i>	
CORDON BLEU ^{ACFGN}	€ 18.50
<i>à la maison stuffed with bacon and mountain cheese, fried pork escalope with cranberries and parsley potatoes</i>	
TYROLEAN GRÖSTL ^{CG}	€ 14.70
<i>richly seasoned, fried potatoes with beef, bacon, onions and fried eggs from Fisser Goggala</i>	
KASSPATZLN ^{Vegetarian ACG}	€ 13.80
<i>spätzle with mixed Tyrolean cheeses, fried onions and chives</i>	
SCHLUTZIS ^{Vegetarian ACG}	€ 13.90
<i>ravioli stuffed with spinach, brown butter and parmesan cheese</i>	
BRAISED VEAL KNUCKLE ^{AFGLO}	€ 18.90
<i>with jasmine rice and peas</i>	
HIASL'S MIXED GRILL ^{ACGMO}	€ 19.60
<i>grilled beef, pork and chicken served with bacon, onions, sausage and French fries</i>	
GABRIELA PFANDL ^{ACG}	€ 18.10
<i>grilled pork medallions with spätzle and mushroom sauce</i>	
GAME STEW ^{ACFGNLO}	€ 18.90
<i>with mushrooms, sliced bread dumplings, red cabbage and quince chutney</i>	
SALMON TROUT FILLET ^{DFG}	€ 18.70
<i>with creamed spinach and potatoes</i>	
ALPINE BURGER ^{AFGMLO}	€ 17.30
<i>with coleslaw, tomatoes, beef, mountain cheese and bacon</i>	



ORDER IN ADVANCE

SWISS CHEESE FONDUE ^{Vegetarian ACFG}	€ 27.50
<i>classic with bread cubes and fruits</i>	
CHATEAUBRIAND ^{ACFGLMO}	€ 1.90
<i>with various sauces and side dishes, 10g</i>	
FONDUE CHINOISE ^{ACDFGLM}	€ 31.20
<i>soup fondue with beef, pork, chicken, served with dip, French fries, garlic bread and fried vegetables</i>	



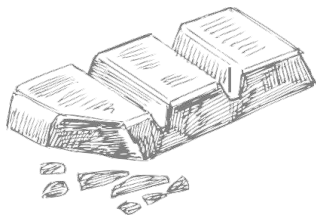
VEGETARIAN & VEGAN

RISOTTO FROM FISSER IMPERIAL BARLEY ^{Vegetarian Vegan possible AFGL}	€ 15.10
<i>with spinach and parmesan cheese</i>	
SPICY VEGETABLES IN A WOK ^{Vegan AEFHLNO}	€ 15.90
<i>with cashew nuts and jasmine rice</i>	
FALAFEL ^{Vegan AFNLO}	€ 14.50
<i>Vegan with lamb's lettuce and soya dip</i>	



DESSERT

SERFAUS NUTCRACKER ^{ACFGH}	€ 13.60
<i>with salted caramel and pears</i>	
TOFFIFEE 2.0 ^{AFGH}	€ 12.70
<i>with a fruit garnish</i>	
HOME-MADE BUCHTELN ^{ACFG}	€ 9.10
<i>with vanilla sauce</i>	
APPLE OR CURD STRUDEL ^{ACGH}	€ 4.70
<i>with cream or vanilla sauce</i>	€ 5.50
<i>with vanilla ice-cream and cream</i>	€ 6.30
CHEESE PLATE ^{AFGHNO}	€ 15.20
<i>selected local cheeses with jelly, bread and butter</i>	
FRESH KAISERSCHMARREN ^{ACGO}	€ 13.50
<i>from Fisser Goggala (eggs), stewed plums, approx. 25 min wait</i>	
SUNDAE	
<i>delicious sundaes can be found in our ice-cream menu</i>	



We accept Visa and Mastercard from € 50, - and EC cards from € 30, -

ALLERGENS

In our company, dishes are prepared with all the allergenic substances listed in Appendix II of the LMV; unintentional cross-contamination cannot be ruled out.

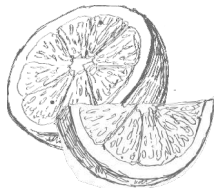
A - gluten, B - crustaceans, C - egg, D - fish, E - peanut, F - soy, G - milk, H - nuts, L - celery, M - mustard, N - sesame, O - sulphites, P - lupins, R - molluscs

Gabriela
SERFAUS ★★★★★

VITAMIN-PACKED
FROM LOCAL ORCHARDS

NON-ALCOHOLIC

HOME-MADE LEMON-THYME ICED TEA	0.4l –	€ 4.90
HIASL' S WATER soda, elderberry, lime, mint, ginger	0.4l –	€ 5.50
FRESHLY PRESSED CARROT & APPLE JUICE	0.25l –	€ 5.50
FRESHLY PRESSED ORANGE JUICE	0.25l –	€ 5.50
MOUNTAIN APPLE JUICE		
from Kohl-Ritten/South Tyrol with apricot	0.2l –	€ 4.50
from Kohl-Ritten/South Tyrol with blackcurrants	0.2l –	€ 4.50
from Kohl-Ritten/South Tyrol with hops	0.2l –	€ 4.50



ALCOHOLIC

GABRIELAS SPECIAL Ramazotti, bitter lemon, lime	€ 9.00
CLAUDIAS SPECIAL Schilerol Spritz with sparkling wine and mint	€ 5.90

DISTILLATES

FISSER SPENLING Digestif from Ossi Achenrainer, Talfes orchard	2cl –	€ 4.90
FISSER RASPBERRRY LIQUER Digestif from Ossi Achenrainer, Talfes orchard	2cl –	€ 4.90
FISSER ZIRBE from the Schöngampalm	2cl –	€ 4.90

NON-ALCOHOLIC DRINKS

FANTA, COLA, SPEZI, SPRITE	0.25l –	€ 2.90
	0.5l –	€ 5.20
APPLE JUICE SPRITZER	0.25l –	€ 2.90
	0.5l –	€ 4.50
BLACKCURRANT SPRITZER	0.25l –	€ 2.90
	0.5l –	€ 4.50
SCHIWASSER WITH SODA	0.25l –	€ 2.90
	0.5l –	€ 4.50
ELDERBERRY WITH SODA	0.25l –	€ 2.90
	0.5l –	€ 4.50
ALMDUDLER	0.33l –	€ 3.80
COLA LIGHT / ZERO	0.33l –	€ 3.80
MONTES MINERAL WATER	0.75l –	€ 5.60
MONTES SPARKLING / STILL	0.33l –	€ 3.10
ICED TEA, PEACH	0.33l –	€ 3.80
VARIOUS VITAMIN AND FRUIT JUICES	0.2l –	€ 3.80
FENTIMANS BITTER LEMON / TONIC WATER / GINGER ALE	0.2l –	€ 5.50
GRANDER WATER the high-quality, activated water	1l –	€ 5.00
	0.5l –	€ 2.50



APERITIFS

PORT	€ 4.20
CYNAR	€ 3.10
PERNOD	€ 3.60
SHERRY DRY / MEDIUM DRY	€ 3.90
CAMPARI ORANGE	€ 7.90
CAMPARI SODA	€ 4.90
MARTINI BIANCO / DRY / ROSSO	€ 4.50
GLASS OF SPARKLING WINE	€ 4.90



COFFEE

CUP OF COFFEE	€ 3.20
SMALL ESPRESSO	€ 2.90
LARGE ESPRESSO	€ 4.90
CAPPUCCINO [°]	€ 3.50
CUP OF DECAF COFFEE	€ 3.20
ESPRESSO MACCHIATO [°]	€ 2.90
LATTE MACCHIATO [°]	€ 4.10
HOUSE COFFEE (WITH WILLIAMS HONEY)	€ 5.90
IRISH COFFEE ^{AG}	€ 7.10
KAFFEE LUZ DAMSON / HERBS	€ 6.10



HOT DRINKS

HOT LEMON	0.25l –	€ 3.20
HOT CHOCOLATE WITH MILK [°]	0.25l –	€ 3.90
HIASL'S COCOA ^{CG} with 2cl egg nog	0.25l –	€ 6.80
LUMBUMBA [°] with 2cl Stroh rum	0.25l –	€ 6.80
JAGATEE [°]	0.25l –	€ 4.90
MULLED WINE [°]	0.25l –	€ 4.90
HEISSE WITWE [°]	4cl –	€ 4.60
HOT EGG NOG ^{CG}	4cl –	€ 4.60
RONNEFELDT TEA	4cl –	€ 3.20
enjoy a large cup of Ronnefeldt tea of your choice		



SPEZIAL BEERS

MOHREN CRAFT BIER – PALE ALE ^A	0.33l –	€ 4.90
MOHREN NATURALLY CLOUDY – KELLERBIER ^A	0.33l –	€ 4.90
MOHREN DARK – GAMBRINUS ^A	0.33l –	€ 4.90
MOHREN SHANDY - GRAPEFRUIT ^A	0.33l –	€ 4.90

BEERS

MOHREN EXPORT MÄRZEN ^A	0.2l –	€ 3.20
	0.3l –	€ 3.90
	0.5l –	€ 4.90
SHANDY SWEET / SOUR ^A	0.3l –	€ 3.90
	0.5l –	€ 4.90
WHEAT BEER ^A	0.3l –	€ 3.90
	0.5l –	€ 4.90
NON-ALCOHOLIC BEER ^A	0.5l –	€ 4.90
NON-ALCHOLIC WHEAT BEER ^A	0.5l –	€ 4.90



WHITE WINES

GABRIELA HAUSCUVÉE [°]	1/8l –	€ 6.20
Leo Hillinger, Jois, Neusiedlersee	1/4l –	€ 12.40
	0.75l –	€ 33.20
GRÜNER VELTLINER [°]	1/8l –	€ 5.50
Kremser Kogl – Meinhard Forstreiter, Hollenburg	0.75l –	€ 26.90
CHARDONNAY [°]	1/8l –	€ 6.30
Franz Taferner, Göttlesbrunn, Carnuntum	0.75l –	€ 31.50

ROSE WINE

BLAUFRÄNKISCH ROSÉ TRIEBAUMER [°]	1/8l –	€ 5.90
	0.75l –	€ 29.50

RED WINE

GABRIELA HAUSCUVÉE [°]	1/8l –	€ 6.50
Leo Hillinger, Jois, Neusiedlersee	1/4l –	€ 13.00
	0.75l –	€ 34.60
ZWEIGELT [°]	1/8l –	€ 5.50
Keringer, Mönchhof, Burgenland	0.75l –	€ 27.30
APPASSIMENTO ROSSO VENETO [°]	1/8l –	€ 6.50
Cantina Valpolicella Negrar, Venetien	0.75l –	€ 35.60



BITTERS

FERNET BRANCA [°] / JÄGERMEISTER [°] /		
AVERNA [°] / RAMAZOTTI [°] / APPENZELLER [°]	2cl –	€ 3.50
APEROL [°]		€ 5.90
white wine, soda, Aperol		
VENEZIANO [°]		€ 5.90
sparkling wine, soda, Aperol		
HUGO [°]		€ 5.90
sparkling wine, elderberry syrup, soda, mint		
GRANTA SPRITZ [°]		€ 5.90
liqueur from cranberries, mint and lemon with sparkling wine		
CRODINO non-alcoholic		€ 4.10
herbs and orange aperitif		

SPARKLING WINE & CHAMPAGNE

BOTTLE OF SCHLUMBERGER [°]	0.75l –	€ 34.90
PICCOLO [°]	0.2l –	€ 9.50
CHAMPAGNER JACQUART [°]	0.75l –	€ 60.50
BOTTLE OF PROSECCO [°]	0.75l –	€ 32.50
GLASS OF PROSECCO [°]	0.1l –	€ 4.90

LIQUERS

AMARETTO ^H / COINTREAU / GRAND MARNIER /	2cl –	€ 3.30
TIA MARIA / BAILEYS ^{GO}		

GRAPPA - Grappas can be found in our grappa menu

WHISKEY

JACK DANIELS ^{AO}	4cl –	€ 4.90
CHIVAS REGAL ^{AO}	4cl –	€ 6.50
FOUR ROSES ^{AO}	4cl –	€ 4.50
JIM BEAM ^{AO}	4cl –	€ 4.50
GLENFIDDICH ^{AO}	4cl –	€ 6.50



SCHNAPPS & SPIRITS

OBSTLER	2cl –	€ 2.90
STROH RUM	2cl –	€ 2.90
BACARDI	2cl –	€ 3.10
WODKA	2cl –	€ 2.90
NUT SCHNAPPS ^H	2cl –	€ 3.30
GIN	2cl –	€ 2.90
ZIRBEN SCHNAPPS	2cl –	€ 3.30

SCHNAPPS WITH FRUIT

APRICOT BRANDY WITH FRUIT	2cl –	€ 3.90
WILLIAMS PEAR BRANDY WITH FRUIT	2cl –	€ 3.90
VODKA WITH FIG	2cl –	€ 3.90
RASPBERRY LIQUEUR WITH FRUIT	2cl –	€ 3.90