

alm Herzlich Willkommen

-Starters

Büffelmozzarella

Buffalo mozzarella with tomatoes, basil pesto,
balsamic dressing and bread rolls

€ 10,90

Beef Tartare vom heimischen BioRind

from local organic beef, finely garnished and served with butter and toast

€ 16,90

From -Alm's soup terrine

Kräftige Rindsuppe

Hearty beef broth with choice of sliced pancakes or
cheese dumplings or
liver dumplings



€ 5,00

€ 5,50

€ 5,50

Tomatencremesuppe (laktosefrei)

Lactose-free tomato cream soup with herb croutons and basil topping

€ 6,00

Knoblauchcremesuppe

Creamed garlic soup with bread croutons

€ 6,50

Turracher Suppentopf

Soup terrine with noodles, vegetables and beef

€ 6,80

-Alm Specialties

K – Burger

From local organic beef,
served with crispy potato wedges
and two dip sauces

€ 14,80

K-Ragout vom Hirsch

Ragout of venison from local Mur hunting grounds,
served with buttered 'Spätzle' dumplings, red apple cabbage and cranberries

€ 17,50

Forelle Müllerin

Whole fried trout
with garlic-lemon butter and parsley potatoes

€ 20,00

Wiener Schnitzel vom Kalb

Breaded and pan-fried veal escalope
with parsley potatoes and alpine caviar



€ 23,00

Kornock Grillteller

Grill platter with medallions of pork, beef and chicken
Served with herb butter, seasonal vegetables,
and French fries

€ 21,50

Hausgemachtes Rindersaftgulasch

Homemade beef goulash served with buttered 'Spätzle' dumplings

€ 13,80

-Alm Pasta

Hausgemachte Spätzle

Homemade 'Spätzle' dumplings with
cheese from the humidor, roasted onions and green salad

€ 14,50

Spaghetti Carbonara K-alm Style

with bacon and cheese from the humidor

€ 14,00

Chili-Tofu-Teigtaschen (vegan)

Vegan chili-tofu ravioli on olive oil
and mixed green salad

€ 14,00

Fondues

for two or more guests

Oil fondue

(Fondue bourguignonne)

or

Soup fondue

(Fondue chinoise)

*with beef, poultry, pork, prawns
& seasonal vegetables,*

served with assorted sauces & side dishes of choice

(Please understand that there might be a waiting time up to 30 min.)

€ 29,00 per person



Ribeye Steak

from organic beef (350 g/12 oz)

served with selection of vegetables and steak fries

€ 35,00

Filetsteak

From local organic beef,

served with steak fries and vegetables

Ladies Cut 180 g (6 oz)

€ 29,00

Men Cut 250 g (9 oz)

€ 38,00

T-Bone Steak

From organic beef (approx. 800 g/28 oz), served with herb butter,
baked potato, barbecue sauce
and sour cream (for 2 people)

€ 68,00

Surf and Turf

Beef tenderloin (150 g/5 oz) and king prawns (3 pcs),
served with grilled vegetables and herb butter

€ 33,00



Alm Desserts

Apfel – oder Topfenstrudel

Apple or curd cheese strudel	€	5,00
served with whipped cream	€	6,00
or vanilla sauce	€	7,00

Apfel-Topfennudel

Sweet ravioli with apple-cheese filling, served with cinnamon-honey butter	€	5,50
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Schokoladesoufflé

Chocolate soufflé served with vanilla ice cream, chocolate sauce and whipped cream	€	8,50
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Mandelsoufflé

Almond soufflé served with walnut ice cream, caramel sauce and whipped cream	€	9,00
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Kaiserschmarren

Legendary pancake scramble with choice of raisins served with plum chutney or apple sauce	€	12,50
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Guten Appetit!