



FOOD
+
BEVERAGES



Genuss à la carte



house chronicle

One of the few witnesses that still reminds us of the gold and silver mining that flourished in the Middle Ages in the Fuscher valley is the "lamp house". Here the miner's lamps were cleaned, repaired, refilled and stored. The log building has largely been preserved in its original form.

The ridge beam bears the year **1746**. However, it can be assumed with certainty that the tradition of the house goes back to the late Middle Ages.

At that time, 150 miners are said to have been employed in the Fuscher mines. Up to 30 trades, of which the Rosenberg are best known, tried their luck with varying degrees of success.

In addition to the lamp house, other field and house names are reminiscent of the mining days: the manor house, the Erzkauerhaus, the sack pulling house, the sack pulling bridge and the Knappenleiten.

Ruins of the miners' rooms and mouths of the tunnels can still be seen in the Hirzbach, on the Brennkogel at an altitude of approx. 3000m.

Natural events such as massive glacier advances and the exploitation of the deposits were the main reasons for the decay of the mines, which were operated with interruptions until 1863.

The lamp house then served as a fief of the Hirzbach estate until 1950, when it was purchased by the brothers Hans and Sebastian Oberreiter and converted into a coffee shop.

Hans-Günther Oberreiter took over the business from his father and an uncle in 1982.

Since October 2003, Isabella Oberreiter-Nindl has been running the Lampenhäusl together with her husband Josef Nindl.


Genuss à la carte



SOUPS

Beef bouillon with noodles *A,C,G,L		€ 5,10
Beef bouillon with sliced pancake *A,C,G,L		€ 5,50
Beef bouillon with fried batter pearls *A,C,G,L		€ 5,10
Beef bouillon with cheese dumpling *A,C,G,L	1 dumpling	€ 6,50
	2 dumpling	€ 8,50
 Tomato soup with whipped cream and basil foam *A,C,G,H,L,O		€ 6,00
Soup pot „Lampenhäusl“ with beef bouillon, noodles, sausage, beef, vegetables *A,C,G,L		€ 8,50
Goulash soup with bread *A,G,O		€ 6,60

SALADS

 Chicken Salad grilled chicken strips with colorful salad and roasted pumpkin seeds *A,G,M		€ 17,90
Salad with baked chicken stripes mixed salad with fried chicken stripes und pumpkin seed oil *A,C,G,L,M,O		€ 18,50
Fuscher farmer's salad mixed salad, crunchy mini potato, crispy bacon and onion rings *A,G,L,M		€ 15,90

Genuss à la carte



Pinzgauer salad

with roasted cheese dumpling, cucumber slices,
seasonal lettuce, and house dressing *G,L,M

€ 16,50



Small mixed salad

Seasonal lettuce, raw vegetable salad, house dressing *C,G,L,M

€ 5,80



Mild garlic bread (2 pcs.) *A,G

€ 5,90

Spicy garlic bread (2 pcs.) *A,G

€ 5,90

CHILDREN FOOD

Garfield

Spaghetti Bolognese

€ 7,70

or



Tomato sauce *A,C,G,L,M,O

€ 7,30

Peppa Wutz

small escalope breaded and fried from pork
with french fries *A,C,G

€ 8,90

Olaf

grilled sausage with french fries *C,M

€ 6,90

Kalimero

small chicken escalope
with cream sauce and spaetzle *A,C,G

€ 9,30



Nemo

Fish sticks mit french fries *A,C,D,G

€ 7,90

Genuss à la carte



BURGER & SANDWICH

Burger „Bacon and Cheese“ € 16,90

100% beef, brioche bun, BBQ-Sauce, onion, bacon, cheese,
cucumber, tomato, salad, cocktail sauce and french fries *A,C,G,M,N

Burger „Classic“ € 15,90

100% beef, brioche bun, BBQ-Sauce, onion, cheese,
cucumber, tomato, salad, cocktail sauce and french fries *A,C,G,M,N



Sandwich „Vegetarian“ € 16,90

vegetable patty, brioche bun, sour Cream, cucumber, tomato,
onion, cocktail sauce, ruccola, and french fries *A,C,G,M,N

Fried Chicken-Chimichurri Sandwich € 16,90

Chicken breast, brioche, BBQ-Sauce, Chimichurri-Mayonnaise, ruccola,
tomato, cucumber, onion, cocktail dip und french fries *A,C,G,M,N

MAIN DISHES

Schnitzel from pork € 16,90

with parsley potatoes
or french fries and cranberries *A,C,G

Schnitzel from chicken € 18,90

with parsley potatoes
or french fries and cranberries *A,C,G

Cordon-Bleu from pork € 19,90

stuffed with ham and cheese
with parsley potatoes
or french fries and cranberries *A,C,G

Roasted beef € 23,90

with onion sauce, spaetzle, beans with bacon
and roasted onions *A,C,G,L,O

Genuss à la carte



	Mixed grill grilled beef, chicken and pork, sausage-bacon stick, vegetable, french fries and herb butter *G	€ 23,90
	Escalope of pork in cream sauce with spaetzle *A,C,G,L	€ 17,90
	Rumpsteak (250g) with parmesan truffles french fries, grilled vegetables and herb butter *A,G,L,M,O	€ 38,00
	Pinzgauer Cheese balls with roasted onions and green salad with oil-vinegar marinade *A,C,G,L	€ 15,50
	Tyrolean Gröstl potatoes, meat, onion, bacon, fried egg and coleslaw *A,G,L,M	€ 13,50
	Grilled sausage mit french fries, ketchup and mayonnaise *G,M	€ 10,90
 PASTA DISHES		
	Spaghetti „Bolognese“ with parmesan *A,C,G,L,M,O	€ 13,50
	Spaghetti „Pomodoro“ with tomato sauce and parmesan *A,C,G,L,M,O	€ 12,50
	Spaghetti „Aglio e olio“ with olive oil, garlic, cherry tomatoes, parsely and parmesan *A,C,G	€ 12,90
	Spaghetti „Aglio e olio with shrimp“ 4 big Black Tiger shrimp, with olive oil, garlic, cherry tomatoes, ruccola, parsely and parmesan *A,C,G	€ 21,90

Genuss à la carte



BOWLS

Chicken € 19,00

Chicken breast, sushi rice,
edamame, carrots, sprouts,
Wasabi mayonnaise, teriyaki sesame glaze *C,E,N



Gamba € 22,00

4 black tiger prawns, sushi rice,
edamame, carrots, sprouts,
Wasabi mayonnaise, teriyaki sesame glaze *B,C,E,N

FLAMMKUCHEN



Flammkuchen „Mediterran“ € 11,50
with Crème fraîche, Grilled vegetable, shepherd's cheese *A,G

SNACKS

Ham-Cheese Toast € 7,50

with salat garnish,
ketchup und mayonnaise *A,C,G,M

Röstipfanne € 9,50
fried bacon with potato patties and fried eggs *A,C

Frankfurter or Debreziner Sausage € 6,90
with mustard, horseradish and bread *A,C,M



Portion french fries € 6,90
with Ketchup and mayonnaise

Genuss à la carte



SPECIAL ON PRE-ORDER

Glockner plate for 2 person € 59,00
grilled beef, pork filet, chicken breast, small schnitzel from pork,
vegetable, french fries and herb butter *G,M

Grilled Tomahawk Steak € 48,00
from Duroc pork (approx. 450 g) - for 2 people
with pan-fried vegetables, Parmesan truffle fries,
Sour cream dip and herb butter *A,C,G,M



DESSERT

Apple strudel *A,C,G,H € 4,90

Apple strudel with cream *A,C,G,H € 6,20

Apple strudel with vanilla ice cream and cream *A,C,G,H € 8,00

Apple strudel with vanilla sauce *A,C,G,H € 8,80

Curd cheese strudel *A,C,G € 5,20

Curd cheese strudel with vanilla sauce *A,C,G € 9,10

Curd cheese with cream *A,C,G € 6,50

Curd cheese strudel with vanilla ice cream and cream *A,C,G € 8,30

Pancake with ice cream *A,C,G,H € 12,50

Apricot jam-pancakes (2 pieces)*A,C,G € 8,50

Pancake with raisins with apple puree *A,C,G,O € 15,90

WARM DRINKS

Cup of coffee € 3,70

Mug of coffee € 4,90

Cup of coffee € 3,70
(decaffeinated)

Cappuccino € 4,20

Latte Macchiato *G € 4,60

Hot chocolate € 3,70
without wipped cream *G

with wipped cream *G € 4,20

Espresso small € 2,80

Espresso large € 4,00

Big cup of tea € 2,80

Genuss à la carte



FRUIT JUICES

Orange Juice bottle	0,20 l € 3,70
Orange Juice mixed with spring water	0,50 l € 4,00
with soda water	0,50 l € 4,50
Multi Vitamin Juice bottle	0,20 l € 3,70
Multi Vitamin Juice mixed with spring water	0,50 l € 4,00
with soda water	0,50 l € 4,50
blackberry juice bottle	0,20 l € 3,70
blackberry juice mixed with spring water	0,50 l € 4,00
with soda water	0,50 l € 4,50
Apple juice	0,30 l € 3,90
Apple juice	0,50 l € 5,60
Apple juice mixed with spring water	0,50 l € 4,20
with soda water	0,50 l € 4,60
Soda water with lemon	0,30 l € 2,90
Soda water with lemon	0,50 l € 3,90
Ski water with elder	0,30 l € 2,90
Ski water with elder	0,50 l € 3,90

MINERAL WATER

Mineral water still or sparkling bottle	0,35 l € 3,10
Mineral water still or sparkling bottle	0,75 l € 5,80

LEMONADE

Coca Cola, Spezi	0,30 l € 3,80
Coca Cola, Spezi	0,50 l € 5,60
Coca Cola light bottle	0,33 l € 3,90
Sprite, Fanta	0,30 l € 3,80
Sprite, Fanta	0,50 l € 5,60
Bitter Lemon bottle	0,20 l € 3,90
Tonic Water bottle	0,20 l € 3,90
Ginger Ale bottle	0,20 l € 3,90
Almdudler bottle	0,35 l € 3,90
Eistea Lemon bottle	0,35 l € 3,90
Red Bull bottle	0,25 l € 4,50



BEER *G

Stiegl Goldbräu	0,30 l	€ 4,10	Stiegl Weisse	0,30 l	€ 4,20
Stiegl Goldbräu	0,50 l	€ 5,50	Stiegl Weisse	0,50 l	€ 5,70
Stiegl Radler Lemon	0,30 l	€ 4,10	Pinzga Weizen bright, naturally cloudy		
Stiegl Radler Lemon	0,50 l	€ 5,50	bottle	0,50 l	€ 5,90
Stiegl Radler sour	0,30 l	€ 3,90	Pinzga Weizen dark, naturally cloudy		
Stiegl Radler sour	0,50 l	€ 5,20	bottle	0,50 l	€ 5,90
Weizen Cola	0,30 l	€ 4,20	Pinzga Zwickl spicy, naturally cloudy		
Weizen Cola	0,50 l	€ 5,70	bottle	0,50 l	€ 5,90
Weizen Sprite	0,30 l	€ 4,20	Hacker-Pschorr "Münchner Hell"		
Weizen Sprite	0,50 l	€ 5,70	bottle	0,50 l	€ 5,50
			Hacker-Pschorr "bright naturally cloudy"		
			alkohol free bottle	0,50 l	€ 5,50
			Pinzga Non Promillo - Weizen Hell		
			bottle	0,50 l	€ 5,70

WHITE WINE *o

Grüner Veltliner – Weingut					
Niki Windisch	1/8 l	€ 3,30			
Grüner Veltliner – Weingut					
Niki Windisch	1/4 l	€ 6,40			
Gemischter Satz (WR,GV,CH)					
– Weingut Windisch	1/8 l	€ 4,40			
gelber Muskateller					
– Weingut Windisch	1/8 l	€ 4,40			
Weißwein mixed with soda water					
– Grüner Veltliner	1/4 l	€ 3,80			
Weißwein mixed with lemonade					
– Grüner Veltliner	1/4 l	€ 4,60			
Summer Spritzer					
– Grüner Veltliner	0,375 l	€ 4,20			

To select our bottled wines we will be glad to bring you the wine list.

RED WINE *o

Cuveé, Zweigelt–Portugieser					
– WG Windisch	1/8 l	€ 3,30			
Cuveé, Zweigelt–Portugieser					
– WG Windisch	1/4 l	€ 6,40			
Nick Red – Zweigelt					
– Weingut Windisch	1/8 l	€ 4,40			
Red wine mixed with soda water –					
Cuveé, Zweig.–Portug.1/4 l	€ 3,80				

ROSÉ WINE *o

Zweigelt Rosé					
– WG Forstreiter	1/8 l	€ 3,30			
Zweigelt Rosé					
– WG Forstreiter	1/4 l	€ 6,40			
Rose wine mixed with soda water					
– Zweigelt Rose	1/4 l	€ 3,80			

Genuss à la carte



SPARKLING WINE and PROSECCO *o

Schlumberger „Sparkling“	0,75 l	€ 42,00
Schlumberger „Sparkling Baby“	0,20 l	€ 19,00
Henkel rosé, semi dry or dry	0,75 l	€ 32,00
Szigeti Muskat Ottonel extra dry	0,75 l	€ 32,00
Prosecco	0,75 l	€ 32,00
Prosecco small	0,20 l	€ 9,50

WHISKEY, LIQUEURS and BRANDIES

Havana Cola	(2cl Bacardi)	€ 5,70
Bacardi Cola	(2cl Havana)	€ 5,50
Captain Cola	(2cl Captain)	€ 5,50
Rum Cola	(2cl Inländer)	€ 4,90
Jacky Cola	(2cl Jacky)	€ 5,90
Whisky Cola	(2cl Scotch)	€ 5,70
Malibu Orange		€ 7,20
(2cl Malibu & 0,2l Rauch Orangensaft)		
Vodka Bull		€ 8,40
(2cl Absolut & 0,2l Red Bull)		
Remy Martin	2 cl	€ 5,50
Asbach Uralt	2 cl	€ 3,90
Scharlachberg	2 cl	€ 3,20
Ramazotti	2 cl	€ 4,20
Fernet Branca	2 cl	€ 4,20
Jägermeister	2 cl	€ 4,20
Underberg	2 cl	€ 4,20
Tequilla Gold	2 cl	€ 4,20

APERITIFS and MIXED DRINKS

Campari Orange		€ 4,80
Campari Soda		€ 4,20
Aperol Spritz *o		€ 6,00
Aperol Prosecco *o		€ 6,50
Lillet Wild Berry		€ 7,00
Hugo Spritz		€ 5,00
Hugo Prosecco		€ 5,50
Limoncello Spritz		€ 6,5
Martini Bianco & Tonic		€ 7,00
Gin Tonic (2cl Bombay Sapphire with Thomas Henry Tonic or Botanical Tonic)		€ 7,50

Baileys	2 cl	€ 4,20
Amaretto *H	2 cl	€ 4,20
Bauernobstler	2 cl	€ 3,50
Williams Schnaps	2 cl	€ 4,00
Marillen Schnaps	2 cl	€ 4,00
Himbeer Schnaps	2 cl	€ 4,00
Vogelbeer Schnaps	2 cl	€ 5,00
Enzian	2 cl	€ 4,00
Hexenkräuter	2 cl	€ 4,50
Zirbener	2 cl	€ 4,50
Nußschnaps *H	2 cl	€ 4,50

SOMETHING SPECIAL

Alte Christbirne	2 cl	€ 4,80
Alte Marille	2 cl	€ 4,80
Alte Haus-Zwetschke	2 cl	€ 4,80

Genuss à la carte



ALLERGENE

A	for cereals containing gluten
B	for crustaceans and crustacean products
C	for eggs and products derived therefrom
D	for fish and fish products (except fish gelatine)
E	for peanuts and peanut products
F	for soya (beans) and soya products
G	for milk and milk products (including lactose)
H	for nuts and products derived therefrom
L	for celery and celery products
M	for mustard and mustard products
N	for sesame seeds and sesame seed products
O	for sulfur dioxide and sulfur dioxide products
P	for lupins and products made from them
R	for molluscs such as snails, mussels, squid and products made therefrom

A mention is made if the designated substances or products made from it are included as an ingredient in the end product.

The 14 main allergens are labeled in accordance with legal regulations.

In addition, there are other substances that cause food allergies or intolerances.

Despite the careful preparation of our dishes, traces of other substances that are used in the production process in the kitchen may be present in addition to the marked ingredients.

Traces are not considered ingredients under the new regulation. If the label of a manufacturer says "May contain traces of (...)", there is no need to inform about this