



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.

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SOUPS

Beef bouillon with noodles *A,C,G,L		€ 4,90
Beef bouillon with sliced pancake *A,C,G,L		€ 5,10
Beef bouillon with cheese dumpling *A,C,G,L	1 dumpling	€ 6,10
	2 dumpling	€ 7,80
Garlic cream soup with croutons *A,G,L		€ 5,70
Goulash soup with bread *A,G,O		€ 6,20

SALADS

Chicken Salad grilled chicken strips with colorful salad and roasted pumpkin seeds and house dressing *A,G,M		€ 17,20
Salad with baked chicken stripes mixed salad with fried chicken stripes, house dressing und pumpkin seed oil *A,C,G,L,M,O		€ 17,90
Fuscher farmer's salad crunchy mini potato and crispy bacon on a mixed salad, with house dressing and onion rings *A,G,L,M		€ 15,20
Pinzgauer salad with roasted cheese dumpling, cucumber slices on seasonal lettuce, and house dressing *G,L,M		€ 15,60
Small mixed salad Seasonal lettuce, raw vegetable salad, house dressing *C,G,L,M		€ 5,60

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Mild garlic bread (2 pcs.) *A,G	€ 5,30
Spicy garlic bread (2 pcs.) *A,G	€ 5,30

CHILDREN FOOD

Garfield	
Spaghetti Bolognese	€ 7,20
or Tomato sauce *A,C,G,L,M,O	€ 6,80

Peppa Wutz	
small escalope breaded and fried from pork	
with french fries *A,C,G	€ 8,50

Olaf	
grilled sausage with french fries *C,M	€ 6,50

Kalimero	
small chicken escalope	
with cream sauce and spaetzle *A,C,G	€ 8,70

Nemo	
Fish sticks with french fries *A,C,D,G	€ 7,50

BURGER

Burger „Bacon and Cheese“ <i>(12.00 p.m. – 2.00 p.m. and 6.00 p.m. – 9.00 p.m.)</i>	€ 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“ <i>(12.00 p.m. – 2.00 p.m. and 6.00 p.m. – 9.00 p.m.)</i>	€ 15,90
100% beef, brioche bun, BBQ-Sauce, onion, cheese, cucumber, tomato, salad, cocktail sauce and french fries *A,C,G,M,N	

Burger „Vegetarian“ <i>(12.00 p.m. – 2.00 p.m. and 6.00 p.m. – 9.00 p.m.)</i>	€ 16,90
vegetable patty, brioche bun, sour cream, cucumber, tomato, onion, rucicola, cocktail sauce and french fries *A,C,G,M,N	

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MAIN DISHES

Schnitzel from pork with french fries or parsley potatoes and cranberries *A,C,G	€ 15,90
Schnitzel from chicken with french fries or parsley potatoes and cranberries *A,C,G	€ 17,90
Cordon-Bleu from pork stuffed with ham and cheese with french fries or parsley potatoes and cranberries *A,C,G	€ 19,00
Roasted beef with onion sauce, spaetzle, beans with bacon and roasted onions *A,C,G,L,O	€ 22,90
Mixed grill <i>(12.00 p.m. – 2.00 p.m. and 6.00 p.m. – 9.00 p.m.)</i> grilled beef, chicken and pork, sausage-bacon stick, vegetable, french fries and herb butter *G	€ 22,90
Escalope of pork in cream sauce with spaetzle *A,C,G,L	€ 16,90
Paillard de Boeuf <i>(12.00 p.m. – 2.00 p.m. and 6.00 p.m. – 9.00 p.m.)</i> pan-fried slice of beef loin with ruccola, cherry tomatoes, parmesan, basil pesto, balsamic glaze and garlic bread *A, G	€ 25,70
Rumpsteak (250g) <i>(12.00 p.m. – 2.00 p.m. and 6.00 p.m. – 9.00 p.m.)</i> with Parmesan truffle fries, grilled vegetables and herb butter *A,G,L,M,O	€ 37,00
Pinzgauer Cheese balls <i>(12.00 p.m. – 2.00 p.m. and 6.00 p.m. – 9.00 p.m.)</i> with roasted onions and green salad with oil-vinegar marinade *A,C,G,L	€ 14,50
Tyrolean Gröst'l <i>(12.00 p.m. – 2.00 p.m. and 6.00 p.m. – 9.00 p.m.)</i> potatoes, meat, onion, bacon, fried egg and coleslaw *A,G,L,M	€ 12,80
Grilled sausage mit french fries, ketchup and mayonnaise *G,M	€ 10,50

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PASTA DISHES

Spaghetti „Bolognese“ with parmesan *A,C,G,L,M,O	€ 12,90
Spaghetti „Pomodoro“ with tomato sauce and parmesan *A,C,G,L,M,O	€ 11,90
Spaghetti „Aglio e olio“ with olive oil, garlic, cherry tomatoes, parsely and parmesan *A,C,G	€ 12,50
Spaghetti „Aglio e olio with shrimp“ <i>(12.00 p.m. – 2.00 p.m. and 6.00 p.m. – 9.00 p.m.)</i> 4 big Black Tiger shrimp, with olive oil, garlic, cherry tomatoes, ruccola, parsely and parmesan *A,C,G	€ 21,90

PIZZA + FLAMMKUCHEN



Pinsa Tomato-Mozzarella Original Italian pinsa dough, tomato pesto, Tomato sauce, cherry tomatoes, mozzarella, basil *A,E,F,G,H	€ 12,50
Flammkuchen „Mediterran“ with Crème fraîche, Grilled vegetable, shepherd's cheese *A,G	€ 11,50

SPECIAL ON PRE-ORDER

Glockner plate for 2 person grilled beef, pork filet, chicken breast, small schnitzel from pork, vegetable, french fries and herb butter *G,M	€ 59,00
Grilled Tomahawk Steak 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	€ 45,00

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SNACKS

Ham-Cheese Toast with salat garnish, ketchup und mayonnaise *A,C,G,M	€ 6,90
Röstipfanne fried bacon with potatoe patties and fried eggs *A,C	€ 8,90
Frankfurter or Debreziner Sausage with mustard, horseradish and bread *A,C,M	€ 6,50

DESSERT

Apple strudel *A,C,G,H	€ 4,50
Apple strudel with wipped cream *A,C,G,H	€ 4,90
Apple strudel with vanilla ice cream and wipped cream *A,C,G,H	€ 6,10
Apple strudel with vanilla sauce *A,C,G,H	€ 6,80
Curd cheese strudel *A,C,G	€ 4,90
Curd cheese strudel with vanilla sauce *A,C,G	€ 7,50
Curd cheese with wipped cream *A,C,G	€ 5,80
Curd cheese strudel with vanilla ice cream and wipped cream *A,C,G	€ 7,00
Pancake with ice cream *A,C,G,H	€ 8,90
Chocolate nut pancakes (2 pieces) *A,C,G,H	€ 7,50
Apricot jam-pancakes (2 pieces) *A,C,G	€ 7,50
Pancake with raisins with apple puree *A,C,G,O	€ 13,90

WARM DRINKS

Cup of coffee	€ 3,50	Latte Macchiato *G	€ 4,40
Mug of coffee	€ 4,70	Cup of coffee (decaffeinated)	€ 3,50
Espresso small	€ 2,70	Big cup of tea	€ 2,70
Espresso large	€ 3,80	Hot chocolate	
Cappuccino	€ 3,90	without wipped cream *G	€ 3,50
with milk foam *G		with wipped cream *G	€ 4,00

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FRUIT JUICES

Orange Juice bottle	0,20 l	€ 3,60
Orange Juice mixed with spring water	0,50 l	€ 3,90
with soda water	0,50 l	€ 4,30
Multi Vitamin Juice bottle	0,20 l	€ 3,60
Multi Vitamin Juice mixed with spring water	0,50 l	€ 3,90
with soda water	0,50 l	€ 4,30
blackberry juice bottle	0,20 l	€ 3,60
blackberry juice mixed with spring water	0,50 l	€ 3,90
with soda water	0,50 l	€ 4,30
Apple juice	0,30 l	€ 3,80
Apple juice	0,50 l	€ 5,60
Apple juice mixed with spring water	0,50 l	€ 4,10
with soda water	0,50 l	€ 4,50
Soda water with lemon	0,30 l	€ 2,80
Soda water with lemon	0,50 l	€ 3,80
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	€ 3,70
Coca Cola, Spezi	0,50 l	€ 5,40
Coca Cola light bottle	0,33 l	€ 3,90
Sprite, Fanta	0,30 l	€ 3,70
Sprite, Fanta	0,50 l	€ 5,40
Bitter Lemon bottle	0,20 l	€ 3,80
Tonic Water bottle	0,20 l	€ 3,80
Ginger Ale bottle	0,20 l	€ 3,80
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	€ 3,90
Stiegl Goldbräu	0,50 l	€ 5,10
Hacker-Pschorr		
"Münchner Hell" bottle	0,50 l	€ 5,10
Stiegl Radler Lemon	0,30 l	€ 3,90
Stiegl Radler Lemon	0,50 l	€ 5,10
Stiegl Radler sour	0,30 l	€ 3,70
Stiegl Radler sour	0,50 l	€ 4,90
Weizen Cola	0,30 l	€ 4,00
Weizen Cola	0,50 l	€ 5,30
Weizen Sprite	0,30 l	€ 4,00
Weizen Sprite	0,50 l	€ 5,30

Stiegl Weisse	0,30 l	€ 4,00
Stiegl Weisse	0,50 l	€ 5,30
Pinzga Weizen bright, naturally cloudy		
bottle	0,50 l	€ 5,80
Pinzga Weizen dark, naturally cloudy		
bottle	0,50 l	€ 5,80
Pinzga Zwickl spicy, naturally cloudy		
bottle	0,50 l	€ 5,80
Hacker-Pschorr "Münchner Hell"		
alkohol free bottle	0,50 l	€ 5,10
Pinzga Non Promillo - Weizen bright		
alkohol free bottle	0,50 l	€ 5,30

WHITE WINE *O

Grüner Veltliner – Weingut		
Niki Windisch	1/8 l	€ 3,20
Grüner Veltliner – Weingut		
Niki Windisch	1/4 l	€ 6,20
Chardonnay		
– Weingut Windisch	1/8 l	€ 4,30
Gemischter Satz (WR,GV,CH)		
– Weingut Windisch	1/8 l	€ 4,30
gelber Muskateller		
– Weingut Windisch	1/8 l	€ 4,30
Weißwein mixed with soda water		
- Grüner Veltliner	1/4 l	€ 3,60
Weißwein mixed with lemonade		
- Grüner Veltliner	1/4 l	€ 4,50
Summer Spritzer		
- Grüner Veltliner	0,375 l	€ 4,10

RED WINE *O

Cuveé, Zweigelt–Portugieser		
– WG Windisch	1/8 l	€ 3,20
Cuveé, Zweigelt–Portugieser		
– WG Windisch	1/4 l	€ 6,20
Nick Red – Zweigelt		
– Weingut Windisch	1/8 l	€ 4,30
Red wine mixed with soda water –		
Cuveé,Zweigelt–Portug.1/4 l		€ 3,60

ROSÉ WINE *O

Zweigelt Rosé		
- WG Forstreiter	1/8 l	€ 3,20
Zweigelt Rosé		
- WG Forstreiter	1/4 l	€ 6,20
Rose wine mixed with soda water		
- Zweigelt Rose	1/4 l	€ 3,60

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

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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
Muskat Ottonel exrta dry	0,75 l	€ 32,00
Prosecco	0,75 l	€ 32,00
Prosecco small	0,20 l	€ 9,50

WHISKEY, LIQUEURS and BRANDIES

Ballentine´s Scotch	4 cl	€ 6,60
Four Roses Bourbon	4 cl	€ 6,60
Chivas Regal Scotch	4 cl	€ 7,90
Jack Daniels Bourbon	4 cl	€ 7,90
Ramazotti	2 cl	€ 3,90
Remy Martin	2 cl	€ 4,90
Asbach Uralt	2 cl	€ 3,60
Scharlachberg	2 cl	€ 2,90
Captain Morgen	2 cl	€ 3,30
Rum	2 cl	€ 2,90
Barcardi	2 cl	€ 3,30
Wodka	2 cl	€ 3,30
Gin	2 cl	€ 3,30
Tequilla	2 cl	€ 3,30

APERITIFS and MIXED DRINKS

Campari Orange		€ 4,50
Campari Soda		€ 3,90
Aperol Spritzer *o		€ 5,90
Lillet Wild Berry		€ 6,50
Hugo – White wine mixed with soda water + elder	0,25l	€ 4,50
Bacardi Cola (2cl Bacardi)		€ 4,90
Whisky Cola (2cl Ballentine´s Scotch)		€ 5,10
Jacky Cola (2cl Jack Daniels)		€ 5,50
Gin Tonic (2cl Bombay Sapphire and Thomas Henry Tonic or Botanical Tonic)		€ 6,80

Malibu	2 cl	€ 3,30
Baileys	2 cl	€ 3,90
Amaretto *H	2 cl	€ 3,90
Fernet Branca	2 cl	€ 3,90
Jägermeister	2 cl	€ 3,90
Unterberg	2 cl	€ 3,90
Vogelbeer Schnaps	2 cl	€ 4,50
Williams Schnaps	2 cl	€ 3,60
Marillen Schnaps	2 cl	€ 3,60
Himbeer Schnaps	2 cl	€ 3,10
Enzian	2 cl	€ 3,60
Bauernobstler	2 cl	€ 3,10
Zirbener	2 cl	€ 4,10
Nut Schnaps *H	2 cl	€ 4,10

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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.



Here you will find
interesting information
about the Lampenhäusl
and the surrounding area.



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