

APERITIF

1 glass Prosecco ◦	0,1 l	€ 3,90
1 glass Rosé Prosecco ◦	0,1 l	€ 3,90
Campari-Orange ◦	4 cl	€ 4,80
Campari-Soda ◦	4 cl	€ 4,50
Martini bianco or rosso ◦, E220	5 cl	€ 4,70
Sherry dry or medium ◦	5 cl	€ 4,70
Contratto, Wermuth bianco ◦	5 cl	€ 5,40
Contratto, Wermuth rosso ◦	5 cl	€ 5,40

STARTERS

Carpaccio from local deer € 11,80
basil pesto | parmesan shavings | red currant jus
A|G|H

Beef Tartar from local organic beef 100 g € 12,90
antipasti | oven-fresh white bread
A|H|G

Goat cream cheese from the "Schneiderbauer" € 8,70
grilled bell peppers | zucchini | rucola
VEGETARIAN A|G



SOUPS

Beef bouillon € 3,90
sliced pancakes | noodles | batter drops
A|C|L

Meat strudel soup € 4,90
beef bouillon | meat strudel | vegetables
A|G|L|C



Tomato cream soup € 4,90
gin | cream
VEGETARIAN A|G|L

French onion soup € 4,90
cheese toast
VEGETARIAN A|G|L

FRESH SALADS

Salad with fried chicken € 14,90

fried chicken breast in a coating of pumpkin seed
green salad | pumpkin seed oil | pumpkin seeds | tartar sauce

A|G|L|M|O

Fitness salad € 14,90

roasted chicken breast | mixed salad
dressing with white balsamic vinegar

A|C|E|G|N

Salad "Sendlhof" € 18,90

small rump steak 110 g | 2 king prawns
green salad | fruits | dressing with white balsamic vinegar

A|G|L|M|O

we recommend oven-fresh **garlic bread** to our salads € 2,90

A

Salad from the buffet € 4,90

OUR SPECIAL TIP

„Der Wilderer“ € 24,90

venison stew with mushrooms | small deer steak 110 g
spätzle | red cabbage | cranberries

A|G|L|C

KochArt
Kochkunst aus dem Kitzbüheler Alpen

Deer goulash € 15,90

spätzle | red cabbage | cranberries

A|G|L|M|C

KochArt
Kochkunst aus dem Kitzbüheler Alpen


KOCHART AND TIROLER WIRTSHAUS

- * delicacies from the Kitzbüheler Alps and Austria
- * preparation in a traditional and innovative way –
we pay attention to rare and nearly forgotten specialities
- * a positive cooperation with local agriculture and tourism

KochArt
Kochkunst aus dem Kitzbüheler Alpen



SENDLHOF CLASSICS

Filetsteak from local beef 250 g € 29,90
pepper-cognac sauce | potato croquettes | beans with bacon
A|G|L|M 


Rumpsteak from local beef 250 g € 23,90
herb butter | French fries | vegetables
A|G|L|M


Surf & Turf € 29,70
filetsteak 180 g | 2 king prawns
truffled smashed potatoes | mixed vegetables | pepper sauce
A|G|L|B

Fillet of pork wrapped in bacon € 19,90
tagliatelle with porcini | thyme-madeira-glaze | pickled cherry tomatoes
A|G|L|M|F

Chicken breast „Indian style“ € 15,70
curry sauce | rice | fried fruits
A|G|L|M|F

MEATLESS PASSION

Quinoa with chili and lentils € 10,70
corn | beans | leek | garlic bread
VEGAN A|F|L 

5 pieces of **“Tyrolean Schlutzkrapfen“** € 8,90
filled noodles | cream cheese | potatoes | cheese
melted butter | parmesan | salad from buffet
VEGETARIAN A|C|G 


FROM THE RIVER AND THE SEA

Pikeperch from the grill € 18,70
butter | herbs | creamy leaf spinach
Mediterranean potatoes
A | D | G


HOMEMADE NOODLES

Tagliatelle with **prawns** € 16,70
paprika | garlic | cocktail tomato | olive oil
A | B | C

OUR HOST RECOMMENDS

„Wienerschnitzel“ from the **calf** € 21,20
parsley potatoes | cranberries | mixed salad | lemon
A | C 

„Wienerschnitzel“ from the **pork** € 14,80
French fries | cranberries | mixed salad | lemon
A | C

Fried beef and onions in gravy 190 g € 19,90
spätzle | vegetables | roasted onions
A | G | L | M | F | C 

mixed plate „Sendlhof“ € 19,90
beef | pork | chicken | French fries
mixed salad | herb butter
A | G | L

Sendlhof „Special toast“ € 15,40
beef | pork | paprika | bacon
onions | duet of sauces | mixed salad
A | G | L

DESSERT

Soufflé of dark chocolate

cranberry apple sorbet | honeycomb

A | C | G | H

€ 7,90



Variety of desserts (2 persons)

A | C | G | H

€ 14,90

Two homemade sorbets

prosecco | chocolate

VEGAN

€ 5,90



Crème brûlée with Tahiti vanilla

exotic fruit sorbet

G | H

€ 6,50

Mixed cheese plate

fig mustard | bread

VEGETARIAN A | C | G | M

€ 8,70

“Eispalatschinken”

pancakes | vanilla ice cream | chocolate sauce | whipped cream

A | C | G | H

€ 6,80

Coupe Danmark

vanilla ice cream | chocolate sauce | whipped cream

A | C | G | H

€ 5,20

“Heisse Liebe”

vanilla ice cream | hot raspberries | whipped cream

A | C | G | H

€ 5,70

Giovanni Cup

chocolate ice cream | walnut ice cream | walnuts

chocolate sauce | whipped cream

A | C | G | H

€ 5,70

Stracciatella Cup

stracciatella ice cream | banana | eggnog | whipped cream

A | C | G | H

€ 5,70