



# Jakob

## Welcome to Hotel Jakob



In addition to traditional, Austrian dishes you will also find various burger creations as well as vegetarian dishes on our menu.

For all our dishes we emphasize great importance to seasonal, fresh products from locals in our region.

**Enjoy your meal!**  
**Family Schmidlechner**  
**and the Jakob Team**

## JAKOB'S Soups

### THAI VEGETABLE SOUP<sup>F</sup>

with rice noodles

€ 7,50



### CREAM OF TOMATO SOUP<sup>ACGL</sup>

with croutons

€ 6,50

### CLEAR BEEF BROTH<sup>ACGL</sup>

with shredded  
pancakes

€ 5,50

with cheese  
dumplings

€ 6,50

## JAKOB'S DELICIOUS Starter

### HOMEMADE HUMMUS<sup>N</sup>

€ 7,50

### BAKED PEARS WITH GOAT CHEESE<sup>G</sup>

€ 11,50

### SPRING ROLL FILLED WITH VEGETABLES & BLACK PUDDING

and Salad

€ 10,50

### BEEF CARPACCIO<sup>ACG</sup>

with rocket salad, parmesan, olive oil  
and bread

€ 14,50



## JAKOB'S REFRESHING

## Salads

### MIXED SALAD WITH FRIED CHICKEN STRIPS<sup>ACG</sup>

in pumpkin seed crust

€ 16,50

### SMALL MIXED SALAD

€ 6,50



### MIXED SALAD WITH CHEESE DUMPLING<sup>ACG</sup>

€ 13,50

### MIXED SALAD WITH GRILLED SALMON FILET<sup>DGM</sup>

from the castle fishery in Fuschl

€ 22,50



JAKOB'S ALL TIME FAVORITES

# Veggie

## VEGETABLE CURRY

with couscous

€ 14,50



## CHEESE SPAETZLE <sup>ACG</sup>

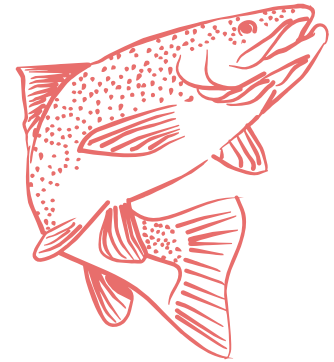
with fried onions and salad

€ 15,50

## BAKED CELERY SCHNITZEL <sup>ACG</sup>

with parsley potatoes  
and hollandaise sauce

€ 14,50



JAKOB'S BEST

# Fish

## TROUT MEUNIERE <sup>ADG</sup>

from the castle fishery in Fuschl,  
served with parsley potatoes  
and salad

€ 26,50

JAKOB'S HOMEMADE

# Pasta



## WITH BASIL PESTO <sup>ACG</sup>

stewed tomatoes  
and parmesan cheese

€ 14,50

## & GRILLED SALMON FILET <sup>D</sup>

from the castle fishery in Fuschl

€ 22,50



VEGAN



GLUTEN-



DAIRY-FREE

## JAKOB'S Classics

### WIENER SCHNITZEL <sup>ACG</sup>

with parsley potatoes  
and cranberry jam

OF PORK

€ 19,50

OF VEAL

€ 25,50

### SIRLOIN STEAK <sup>G</sup>

200g, with grilled vegetables,  
French fries and herb butter

€ 25,50

### CUTLETS OF PORK <sup>ACG</sup>

filled with bacon, mushrooms and cheese,  
served with french fries

€ 20,50

### "TIROLER GRÖST'L" <sup>C</sup>

with fried egg and coleslaw

€ 15,50

### "JAKOB PFANDL" <sup>ACG</sup>

roasted pork filet in creamy  
mushroom sauce, served  
with spaetzle and vegetables

€ 19,50

### "JAKOB STEAKTOAST" <sup>ACGH</sup>

Steak strips on baguette  
with rocket salad, tomatoes,  
parmesan, cheese and pesto,  
served with french fries

€ 22,50

JAKOB'S RECOMMENDATION:

## Burger

### BURNING MAN <sup>ACG</sup>

(SCHARF)

200g minced beef, habanero chili,  
salad, tomatoes, red onions  
and cheddar cheese

€ 18,90

### CHICAGO <sup>ACG</sup>

200g minced beef, bacon,  
fried egg, salad, tomatoes,  
red onions and cheddar cheese

€ 18,90

### CHICKEN HONEY <sup>AG</sup>

chicken breast, tomatoes, red onions,  
cheddar cheese and honey chutney

€ 17,50

### AUSTRIAN <sup>ACG</sup>

homemade cheese dumplings,  
coleslaw und chive sauce

€ 16,50

All burgers  
served with:

FRENCH FRIES  
& KETCHUP



VEGAN



GLUTEN-



DAIRY-FREE

# Desserts

## APPLE STRUDEL <sup>A C G</sup>

with whipped cream and powdered sugar

€ 6,20

## CURD CHEESE STRUDEL <sup>A C G</sup>

with whipped cream and powdered sugar

€ 6,20

## WARM CHOCOLATE NUT CAKE <sup>A C G H</sup>

with chocolate sauce & vanilla ice cream

€ 7,80

## TWO KINDS OF CHOCOLATE MOUSSE <sup>A C G</sup>

in a glass

€ 7,80

## KAISERSCHMARRN <sup>A C G</sup>

browned omelet with stewed plums

€ 14,50

## AFFOGATO <sup>G</sup>

vanilla ice cream and espresso

€ 4,90

## LIMONCELLO ICE CREAM <sup>G</sup>

with prosecco

€ 7,70

# Coffee

## AMERICANO

€ 3,90

## ESPRESSO

€ 3,20

## DOUBLE ESPRESSO

€ 4,50

## CAPPUCCINO

€ 4,20

## CAFFÉ LATTE

€ 4,20

## LATTE MACCHIATO

€ 4,20

## ESPRESSO MACCHIATO

€ 3,50

# Cocoa

## HOT CHOCOLATE WITH WHIPPED CREAM

€ 4,90

# Tea

## AFRO TEE

Classic Black, Herbal Amber, Minty Breeze,  
Green Leaves, Fruit Fields, Tropical Fruits,  
Golden Chamomile, Earl Grey, Spicy Chai

€ 4,50



# Non-Alcoholic

## TALHEIM HEALING WATER

still or sparkling

0,33 L                      0,75 L

€ 3,90                      € 7,10

## BWT MINERALIZED WATER

on tap

0,75 L

€ 2,90

## SODA

Elderberry, Lemon, raspberry

€ 3,90

## RAUCH FRUIT JUICE 0,2 L

Orange fair trade, cloudy, blackcurrant,  
raspberry-peach, apricot, mango

€ 4,60

## RAUCH FRUIT JUICE 0,3 L

Organic apple naturally cloudy,  
currant, rhubarb

€ 4,20

# G'spritzt

Blackcurrant, Apple, Rhubarb

0,3 L                      0,5 L

€ 2,60                      € 5,20

# Coca Cola

Coca Cola, Coca Cola Zero, Mezzo Mix

0,33 L

€ 4,70

# Beer

## STIEGL GOLDBRÄU

on tap

0,2 L                      0,3 L                      0,5 L

€ 3,30                      € 4,10                      € 5,30

## STIEGL RADLER

on tap

0,3 L                      0,5 L

€ 4,10                      € 5,30

## ERDINGER URWEISSE 0,5 L

from the bottle

€ 5,50

## NON-ALCOHOLIC

# Beer

## STIEGL "FREIBIER" 0,5 L

€ 5,50

## ERDINGER ALKOHOLFREI 0,5 L

€ 5,50

# Red Bull

## RED BULL ENERGY DRINK 0,25 L

€ 4,60

## ORGANICS BY RED BULL 0,25 L

Simply Cola, Black Orange, Easy Lemon,  
Purple Berry, Ginger Beer, Ginger Ale,  
Bitter Lemon, Tonic Water

€ 4,80

# Bubbly

## WINE GESPRITZT 0,25 L

white or red

€ 4,20

## SOMMER SPRITZER

€ 4,60

## SPRIZZ BLUTORANGE 0,25 L

€ 7,70

## SPRIZZ HUGO 0,25 L

€ 7,70

## LILLET BERRY

€ 7,70

## CAMPARI SODA

€ 6,90

## CAMPARI ORANGE

€ 8,10

## GIN TONIC

€ 8,90

## VODKA LEMON

€ 8,90

## JULIUS MEINL CUVEÉ SPECIALE SEKT BRUT

GLAS 0,1 L

€ 4,50

FLASCHE 0,7 L

€ 35,00

# OPEN Wines

## WHITE WINE

### GRÜNER VELTLINER

Vineyard Müller

1/8 L

€ 3,40

1/4 L

€ 6,80

### CHARDONNAY SINNER 0,1 L

2017 Vineyard Georg Prieler

€ 5,10

### SAUVIGNON BLANC 0,1 L

Steirische Klassik - 2017 Vineyard Gross

€ 5,80

## ROSÉ WINE

### ROSÈ EDEN 0,1 L

2021 Vineyard Weszeli

€ 4,50

## RED WINE

### BLAUER ZWEIGELT

Vineyard Müller

1/8 L

€ 3,40

1/4 L

€ 6,80

### BLAUFRÄNKISCHER 0,1 L

Horitschon - 2016  
Vineyard Paul Kerschbaum

€ 4,40

### MERLOT 0,1 L

2017 Vineyard Franz Sommer

€ 5,30

### CARBONNET SAUVIGNON 0,1 L

2016 Vineyard Gerhard Pimpel

€ 5,50

# Liquor

## GIN

BOMBAY SAPPHIRE 4 cl

€ 5,70

TANQUERAY 4 cl

€ 6,80

HENDRICKS 4 cl

€ 7,90

## RUM

Havana Club 7 4 cl

€ 6,80

## TEQUILA

SIERRA SILVER 4 cl

€ 5,70

## VODKA

ABSOLUT 4 cl

€ 3,50

GREY GOOSE 4 cl

€ 9,50

## WHISKY

JOHNNIE WALKER RED 4 cl

€ 4,60

JACK DANIELS 4 cl

€ 6,80

OBAN (14 YEARS) 4 cl

€ 10,50

# Schnapps

## CLEAR SCHNAPPS

OBSTLER, MARILLE, WILLIAMS 2 cl

€ 3,60

NONINO GRAPPA IL MERLOT 2 cl

€ 5,70

## SPECIALITIES

BRENNEREI GUGLHOF 2 cl

from Hallein

€ 5,70

## BITTER LIQUOR

JÄGERMEISTER 4 cl

€ 3,50

RAMAZOTTI 4 cl

€ 3,50

## LIQUOR

BAILEYS 4 cl

EUR 4,20

SAMBUCCA 4 cl

€ 4,60



# Allergens

You can find a list of the 14 allergens here. Despite careful preparation of our dishes, traces of other substances used in the production process in the kitchen may be present in addition to the labelled ingredients. The list of allergens is not complete. No guarantee can be given for 100% completeness of the information.

**A**

**Cereals containing gluten**

**H**

**Nuts**

**B**

**Crustaceans and products thereof**

**L**

**Celery and products thereof**

**C**

**Eggs and products thereof**

**M**

**Mustard and products thereof**

**D**

**Fish and products thereof**

**N**

**Sesame seeds and products thereof**

**E**

**Peanuts and products thereof**

**O**

**Sulphur dioxide and sulphites**

**F**

**Soybeans and products thereof**

**P**

**Lupin and products thereof**

**G**

**Milk and products thereof  
(including lactose)**

**R**

**Molluscs and products thereof**

## REGIONAL PRODUCTS

### **Fish**

All fish in our dishes we get from the castle fishery in Fuschl

### **Bread**

The bread, as well as burger buns we get supplied from the local bakery Unterbäck