



# Jakob

HOTEL

## A warm welcome at 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 DELICIOUS

# Starters

HUMMUS <sup>AN</sup> **V**

with vegetables, olives and bread

€ 8,50

BEEF CARPACCIO <sup>AHG</sup>

with parmesan cheese, olive oil & bread

€ 15,50

BEETROOT CARPACCIO <sup>AG</sup>

with feta, balsamic vinegar, olive oil & bread

€ 11,50

EXTRA BREAD (1 PIECE) <sup>AHN</sup>

€ 1,00

JAKOB'S REFRESHING

# Salads

MIXED SALAD  
WITH FRIED CHICKEN STRIPS <sup>ACGM</sup>

in pumpkin seed crust

€ 17,50

SMALL MIXED SALAD <sup>M</sup>

€ 6,50  

JAKOB'S

# Soups

CARROT SOUP WITH MANGO <sup>GL</sup> 

€ 7,50

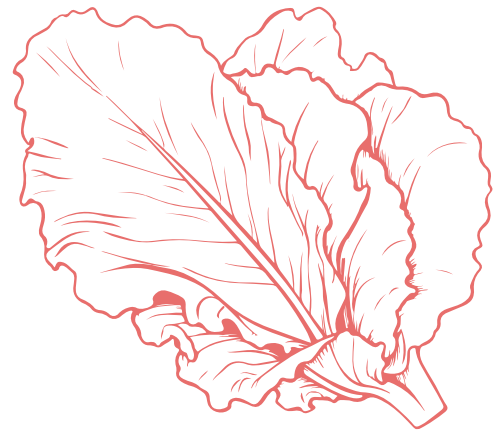
CLEAR BEEF BROTH <sup>ACGL</sup>

with sliced  
pancakes

€ 6,50

with cheese  
dumplings

€ 7,50



MIXED SALAD <sup>DM</sup>  
WITH GRILLED SALMON TROUT FILET

from the castle fishery in Fuschl

€ 23,50



MIXED SALAD  
WITH FALAFEL & MELON <sup>AM</sup>

€ 15,50



VEGAN



GLUTEN FREE



DAIRY FREE

JAKOB'S ALL TIME FAVORITE

# Veggies

## CHEESE DUMPLINGS <sup>ACG</sup>

on sauerkraut

€ 15,50

## VEGETABLE GRÖST'L <sup>C</sup>

with fried egg

€ 15,50



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

with fried onions  
and green salad

€ 17,50

## SPINACH DUMPLINGS <sup>ACG</sup>

with parmesan cheese and brown butter

€ 16,50

JAKOB'S

# Currys

## VEGAN VEGETABLE CURRY WITH BULGUR WHEAT <sup>A</sup>

€ 14,50 **V**

## VEGETABLE CURRY WITH BULGUR WHEAT AND CHICKEN <sup>A</sup>

€ 17,50



JAKOB'S

# Classics

## SALZBURG GRILLED SAUSAGE

with sauerkraut and roast potatoes

€ 15,50



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

with parsley potatoes  
and cranberry jam

OF PORK

€ 19,50

OF VEAL

€ 25,50

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

roasted pork filet  
in creamy mushroom sauce  
with spaetzle and vegetables

€ 19,50

## RIB EYE STEAK 200G <sup>G</sup>

with herb butter, vegetables and french fries

€ 32,50

**V** VEGAN

GLUTEN FREE

DAIRY FREE

JAKOB'S RECOMMENDATION:

# Burger

## BOHNANZA <sup>ACGN</sup>

Patty made from beans, mushrooms, rye and oats & grilled courgette, lettuce, tomatoes, sour cream, mango & curry ketchup  
(Burgers also available as vegan options)

€ 17,50

## CHICKEN HONEY <sup>ACG</sup>

140g marinated chicken breast  
tomatoes, red onions and cheddar cheese

€ 18,50

## BURNING MAN <sup>ACG</sup> (SPICY)

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

€ 19,50

## CHICAGO <sup>ACG</sup>

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

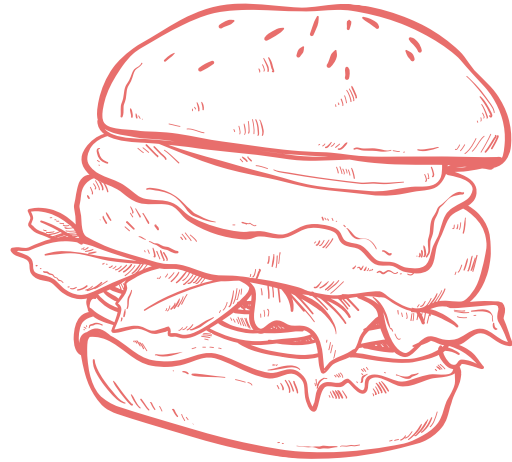
€ 19,50

## FUSCHL CATCH <sup>ACGD</sup>

salmon trout fillet from the castle fishery,  
salad, tomatoes, red onion  
and truffle mayonnaise

€ 23,50

All burgers are served with  
french fries & ketchup



JAKOB'S HOMEMADE

# Pasta

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

stewed tomatoes  
and parmesan cheese

€ 15,50

## WITH PORK TENDERLOIN TIPS <sup>ACG</sup>

served with mushroom sauce  
& parmesan cheese

€ 17,50

<sup>DGA</sup>

## WITH LEMON BUTTER AND GRILLED SALMON TROUT FILLET

from the castle fishery in Fuschl

€ 23,50



VEGAN



GLUTEN FREE



DAIRY FREE

LAST BUT NOT LEAST, SOMETHING

## Sweet

### APPLE OR CURD CHEESE STRUDEL <sup>ACG</sup>

with whipped cream and powdered sugar

€ 6,50

### “KAISERSCHMARRN” <sup>ACG</sup>

with stewed plums

€ 16,50

### ICE CREAM PANCAKE <sup>ACG</sup>

with chocolate sauce and whipped cream

€ 8,50

### WHITE CHOCOLATE MOUSSE <sup>ACG</sup>

with apricot jam



€ 8,50

### AFFOGATO <sup>G</sup>

vanilla ice cream and espresso

€ 5,10



### LIMONCELLO ICE CREAM

with prosecco



€ 7,90



## Coffee

### AMERICANO

€ 4,00

### ESPRESSO

€ 3,30

### DOUBLE ESPRESSO

€ 4,70

### CAPPUCCINO

€ 4,40

### CAFFÉ LATTE

€ 4,40

### LATTE MACCHIATO

€ 4,40

### ESPRESSO MACCHIATO

€ 3,70

## Cocoa

### HOT CHOCOLATE WITH WHIPPED CREAM

€ 5,50

## Tea

### AFRO TEE

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

€ 4,90



GLUTENFREI



LAKTOSEFREI

# Non-Alcoholic

## TALHEIM HEALING WATER

still or sparkling

0,33 L      0,75 L

€ 3,90      € 7,20

## BWT MINERALIZED WATER

still or sparkling

0,75 L

€ 3,10

## SODA

Elderberry, Lemon, raspberry

0,30 L      0,5 L

€ 2,10      € 3,90

## RAUCH FRUIT JUICE 0,2 L

orange, strawberry,  
apricot, mango, Organic apple naturally  
cloudy, currant, rhubarb

€ 4,70

# G'spritzt

Blackcurrant, Apple, Rhubarb

0,3 L      0,5 L

€ 2,90      € 5,60

# Coca Cola

Coca Cola, Coca Cola Zero, Mezzo Mix

0,33 L

€ 4,70

# Bee



## STEIRISCH HELL

on tap

0,3 L      0,5 L

€ 4,20      € 5,60

## RADLER ZITRONE

on tap

0,3 L      0,5 L

€ 4,20      € 5,60

## ERDINGER URWEISSE 0,5 L

EUR 5,70

## NON-ALCOHOLIC

# Beer

## THALHEIM NON-ALCOHOLIC 0,3 L

€ 4,30

## ERDINGER NON-ALCOHOLIC 0,5 L

€ 5,70

# Red Bull

## RED BULL ENERGY DRINK 0,25 L

€ 4,80

## ORGANICS BY RED BULL 0,25 L

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

€ 4,90

# Bubbly

APEROL SPRITZ

€ 8,50

SARTI SPRITZ

€ 8,50

CRODINO SPRITZ ALKOHOLFREI

€ 6,90

HUGO SPRITZ

€ 8,50

GLASS SEKT

€ 4,80

SOMMER SPRITZER

€ 4,80

WEIN GESPRITZT 0,25 L

weiß oder rot

€ 4,40

LIMONCELLO SPITZ

€ 8,50

LILLET BERRY

€ 8,50

CAMPARI SPRITZ

€ 8,50

CAMPARI SODA

€ 7,90

CAMPARI ORANGE

€ 8,70

GIN TONIC

€ 9,00

VODKA LEMON

€ 9,00

OPEN

## Wines

### WHITE WINE

GRÜNER VELTLINER

Vineyard Müller, Krustetten

1/8 L

€ 3,60

1/4 L

€ 7,20

### RED WINE

BLAUER ZWEIGELT

Vineyard Müller, Krustetten

1/8 L

€ 3,60

1/4 L

€ 7,20

# Liquor

## GIN

BOMBAY SAPPHIRE 4 cl

€ 5,90

TANQUERAY 4 cl

€ 7,00

HENDRICKS 4 cl

€ 8,10

## RUM

Havana Club 7 4 cl

€ 6,80

## TEQUILA

SIERRA SILVER 4 cl

€ 5,80

## VODKA

ABSOLUT 4 cl

€ 3,90

## WHISKY

JOHNNIE WALKER RED 4 cl

€ 4,90

JACK DANIELS 4 cl

€ 6,90

# Schnaps

## KLARER SCHNAPS

OBSTLER, MARILLE, WILLIAMS 2 cl

€ 3,90

NONINO GRAPPA IL MERLOT 2 cl

€ 5,90

## EDEL BRAND SPECIALITIES

HERZOG DESTILLATE, Saalfelden

2 cl

€ 6,50

## BITTER LIQUOR

JÄGERMEISTER 4 cl

€ 3,80

RAMAZOTTI 4 cl

€ 3,80

## LIQUOR

BAILEYS 4 cl

€ 4,50

SAMBUCCA 4 cl

€ 4,90

# 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