

# Desserts - I Want Something Sweet

AFFOGATO AL CAFFÈ	7,20
KRACHERLEMOOS CREAM PUFF cherry ice cream // pickled cherries // chocolate mousse // chantilly cream	12,80
SPECULOOS CRÈME BRÛLÉE blood orange sorbet	11,80
QUARK-NOUGAT DUMPLINGS marinated forest berries // yogurt ice cream // yuzu sour cream	12,80
ALPINE CHEESE PLATTER selection of alpine hard, soft, and washed-rind cheeses // grapes black walnuts // fig mustard	22,80
CHEF'S CHOICE SORBET with vodka	8,80

## Kracherlemoos Insider Tip

### THE KAISERSCHMARRN\* AT KRACHERLEMOOS – PERFECT FOR SHARING (2 PEOPLE) 20,80

Choose your favorite side: 2,80  
apple sauce // plum compote // vanilla ice cream

\* PLEASE ALLOW THE KITCHEN 25 MINUTES TO PREPARE..

#### COFFEE

ESPRESSO	2,90
ESPRESSO DOPPIO	5,60
ESPRESSO MACCHIATO	3,20
ESPRESSO MACCHIATO DOPPIO	5,90
ESPRESSO CORRETTO	6,60
CAPPUCCINO	5,80
MOCACCINO	6,00
AMERICANO	5,20
LATTE MACCHIATO	5,90
CUP OF TEA	5,00
CUP OF TEA WITH RUM	7,00
HOT LEMON	4,50
HOT CHOCOLATE	5,20

#### LIQUEUR

DISARONNO AMARETTO ORIGINALE	4 cl	4,80
CHAMBORD CASSIS	4 cl	4,80
BAILEYS IRISH CREAM	4 cl	4,80
MOLINARI SAMBUCCA	4 cl	4,80

#### ALKOHOLFREI

FRUIT SPRITZER VARIOUS RAUCH JUICES	0,4 l	6,80
SODA ZITRON	0,4 l	6,80
RAUCH ICED TEA LEMON // PEACH	0,33 l	6,80
ELDERFLOWER SPRITZER	0,4 l	6,80
SOFTDRINKS COLA // SPEZI // FANTA // ALMDUDLER	0,33 l	6,80
LE TRIBUTE TONIC // GINGER ALE // OLIVE // PINK GRAPEFRUIT	0,33 l	7,80
EVENING SKY MOCKTAIL		9,80

#### FINE BRANDIES

HÄMMERLE APRICOT // ELDERBERRY	2 cl	8,80
HÄMMERLE WILLIAMS PEAR	2 cl	8,40
HÄMMERLE RASPBERRY	2 cl	8,00
HÄMMERLE ROWANBERRY	2 cl	14,00
PSENNER HAZELNUT // WILLIAMS PEAR // APRICOT // RASPBERRY	2 cl	4,80
PSENNER HONEY-WILLIAMS	2 cl	4,20

### Celebrate in 500-Year-Old Rooms

Whether lively, elegant,  
or cozy: Kracherlemoos  
provides the perfect  
setting for your celebration.  
Feel free to ask us for  
more information.



# Where Tyrol tastes good again – now also in a glass

Aperitifs, cocktails, or champagne – at Kracherlemoos, an exclusive drop is, of course, a must.

#### APERITIFS – TO START WITH

LILLET BUTTERFLY SPRITZ prosecco // yuzu // sparkling water	8,80
WHITE SAUER SPRITZ white wine // sparkling water	7,80
APEROL SPRITZ prosecco // aperol // sparkling water	8,80
LILLET SPRITZ prosecco // lillet blanc // sparkling water	8,80
LILLET WILD BERRY lillet blanc // schweppes original wild berry	8,80
HUGO prosecco // elderflower syrup // sparkling water	8,80
CAMPARI SPRITZ prosecco // campari // sparkling water	8,80
CAMPARI ORANGE campari // orange juice	8,80
CAMPARI SODA campari // sparkling water	7,80
SANBITTER	4 cl 5,50
SANBITTER ORANGE	8,80
PERNOD	4 cl 4,50
CYNAR	4 cl 5,50
MARTINI WHITE // RED	4 cl 5,50
PORT WINE QUINTA NOVA	5 cl 5,90
SHERRY LUSTAU DRY // SWEET	5 cl 5,90
GLASS OF PROSECCO WHITE // ROSÉ	0,125 8,80
SEKT ROYAL prosecco // cassis	0,125 12,80

#### Cocktail?

Our team will gladly mix your favorite cocktail.

Just ask!

12,80

#### CHAMPAGNE

CHARLES HEIDSIECK BRUT RÉSERVE	0,375 l	89,00
CHARLES HEIDSIECK BRUT RÉSERVE	0,75 l	125,00
CHARLES HEIDSIECK BRUT RÉSERVE	1,5 l	260,00
CHARLES HEIDSIECK ROSÉ RÉSERVE	0,75 l	155,00
DRAPPIER BRUT CARTE D'OR	0,375 l	44,00
DRAPPIER BRUT CARTE D'OR	0,75 l	88,00
DRAPPIER BRUT CARTE D'OR	1,5 l	176,00

#### WATER

MONTES WATER STILL // SPARKLING	0,33 l	4,80
MONTES WATER STILL // SPARKLING	0,75 l	6,80
TAP WATER // SODA	1 l	3,80



## Starters



<b>KRACHERLEMOOS BEEF TARTARE</b> truffle aioli // potato chips // capers	22,80
<b>CARPACCIO OF LEUTASCH SALMON TROUT</b> squid-ink mayo // cherry tomatoes // apple // yuzu	20,80
<b>MARINATED RED BEET</b> raspberry // cashew nuts // horseradish espuma // puffed quinoa	18,80

## Kracherlemoos Alpinza

Pinsa is a unique type of dough, which we have reimagined for our **Alpine-style pizza**.

**ALPINZA FROM BERGSEE 18,80**  
crème fraîche // cured salmon trout // cherry tomatoes // red onion // arugula

**ALPINZA FROM THE ALPINE MEADOW 18,80**  
tomato // mozzarella // oregano // tyrolean bacon // arugula // aged balsamic

### TIP AS AN ADD-ON

**Alpine caviar from Siberian sturgeon**  
10 grams **38,80** // 30 grams **98,80**

**Fresh winter truffle**  
per gram **3,80**

## Soups

**OX SOUP** 9,80  
root vegetables // semolina dumplings // chives

**CHESTNUT CREAM SOU** 11,80  
wild carpaccio // lingonberries // fried parsley

## Salads – order your favorite greens

<b>SMALL GREENS</b> 7,80	<b>LARGE GREENS</b> 10,80
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Winter leaf and bitter salads // avocado // raw vegetables // pomegranate  
cherry tomatoes // radishes // garden cress

### CHOOSE YOUR FAVORITE DRESSING

**BALSAMIC TRUFFLE DRESSING**  
**CAESAR'S DRESSING**  
**MANGO DRESSING**

### PIMP YOUR SALAD

<b>FRIED CHICKEN AND PUMPKIN SEED AIOLI</b>	9,80
<b>GRILLED KING PRAWNS</b> 3 PIECES	9,80
<b>TYROLEAN BACON</b>	9,80

### Bread & Spreads

Freshly baked bread with a trio of spreads  
**3,80 per table**



### Digital Wine List

Wine is poetry in a bottle – so choose your own "Goethe" from our digital wine list.

## Tradition, Beloved and Forgotten ...

<b>CONFIT SALMON TROUT FILLET</b> 28,80 sweet potato purée // quark dumplings // spring onions // bacon // rum-soaked raisins
<b>KARWENDEL GAME STEW</b> 26,80 hazelnut spaetzle // roasted Brussels sprouts // lingonberry wonton
<b>BOILED BEEF IN COPPER PAN</b> 32,80 #1 semolina dumpling soup // root vegetables #2 fried potatoes // creamed spinach // apple horseradish // chive sauce
<b>ONION ROAST BEEF</b> 32,80 sous-vide roast beef // braised onions // green beans // bacon mashed potatoes
<b>ORIGINAL WIENER SCHNITZEL</b> 30,80 small mixed salad // fried potatoes // lingonberries original lemon garnish

### The Kracherlemoos Pan

Pork fillet wrapped in bacon // bacon chips // creamy mushrooms  
Spätzle // seasonal market vegetables  
**24,80**

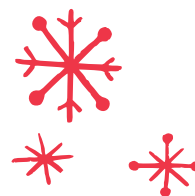
<b>PAN-FRIED BLOOD SAUSAGE</b> 26,80 Creamed sauerkraut // caramelized apple slices // potato crisp optional with pan-seared foie gras 50 GRAMS 15,00
<b>PINK-ROASTED DUCK BREAST</b> 30,80 spinach and porcini mushroom filling // roasted tomato // brown butter mountain cheese // speculoos jus
<b>TYROLEAN SCHLUTZKRAPFEN</b> 24,80 Spinach and porcini mushroom filling // roasted tomato // brown butter mountain cheese also available as a vegan option
<b>PAN-FRIED LETTUCE HEARTS</b> 18,80 Pearl barley // beetroot // cashew nuts // horseradish // honey
<b>PAN-FRIED KING PRAWNS – PUMPKIN MEZZELUNE</b> 24,80 Lobster bisque // roasted cherry tomatoes // baby spinach // tobiko caviar

### Give the Gift of Culinary Delight

Anticipation is famously the sweetest part – treat your loved ones to a taste of traditional Tyrolean tavern cuisine at Kracherlemoos!

### Grandma's recipe missing?

Is there a special dish from your childhood that you used to enjoy at Grandma's but don't see on our menu? No problem—we're open to suggestions!



## BEERS

BENEDIKTINER HELL (ON TAP)	0,3l	4,20
BENEDIKTINER HELL	0,5l	5,80
RADLER LARGE	0,5l	4,80
BENEDIKTINER WHEAT BEER	0,5l	5,90
BENEDIKTINER WHEAT BEER NON-ALCOHOLIC	0,5l	5,70
BITBURGER PILS	0,33l	4,80
BITBURGER PILS NON-ALCOHOLIC	0,33l	4,50

## SPIRITS

GANSLOSER BLACK RUM	4 cl	10,00
GANSLOSER BLACK RUM DC	4 cl	16,80
GANSLOSER BLACK GIN	4 cl	9,00
GANSLOSER BLACK GIN DC	4 cl	12,00
GANSLOSER GIN 1905 NON-ALCOHOLIC	4 cl	7,00
GANSLOSER GIN 1905 DC NON-ALCOHOLIC	4 cl	8,50
GANSLOSER VODKA	4 cl	8,00
GANSLOSER HASELNUSS	2 cl	7,90
ABSOLUT VODKA	4 cl	4,80
NONINO GRAPPA IL MOSCATO	2 cl	4,90
POLI GRAPPA SARPA ORO	2 cl	4,90
ELIGO DELL'ORNELLAIA GRAPPA RISERVA	2 cl	7,50
REMY MARTIN VSOP	4 cl	12,00
REMY MARTIN XO	4 cl	39,00
MARKER'S MARK BOURBON WHISKY	4 cl	8,00
DALWHINNIE 15 YEARS SCOTCH SINGLE MALT WHISKY	4 cl	11,00
LAGAVULIN ISLAY 16 YEARS SINGLE MALT SCOTCH WHISKY	4 cl	19,00

## BITTERS

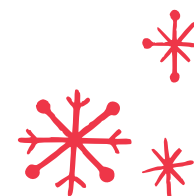
AVERNA	4 cl	4,80
FERNET BRANCA	4 cl	4,80
RAMAZOTTI	4 cl	4,80
CAMPARI	4 cl	4,80
PERNOD	4 cl	4,80

# Kracherlemoos

**At Kracherlemoos, you'll taste Tyrolean cuisine – with a generous pinch of modern flair. We're happy you found your way to May Ann, Lorenz Maria, and their team. We cook with locally sourced ingredients, and hospitality, quality, and attention to detail are our top priorities.**

At Kracherlemoos, people come together again – whether local or guest. Tyrolean tavern cuisine is reinterpreted here, in the heart of an atmosphere made of old beams, cozy rooms, and memories of the good old days at Grandma's. Familiar, beloved, and almost forgotten dishes are brought back to the table by May Ann and her team with fresh, new flavors.

The culinary concept is led by Lorenz Maria Griesser, who started cooking at the age of 18 with Johann Lafer and gained valuable experience in Michelin-starred restaurants, such as at Hans Haas. Today, the kitchen is headed by Georgi Stefanov and his team, who, together with the hosts, continue to develop and bring these culinary ideas to life on the plate.



# Alpine Surprise Menu

May Ann and her kitchen team present to you a multi-course surprise menu based on regional products and typical flavors of the Alps. The selection of dishes varies depending on the season and availability of ingredients, offering you the opportunity to experience alpine cuisine in different facets. Upon request, a matching wine pairing will be provided to complement each course and round off the menu.

## LET YOURSELF BE SURPRISED – THE ALPINE JOURNEY BEGINS.

6-COURSE MENU	98,80	40,80
5-COURSE MENU	88,80	35,80
4-COURSE MENU	78,80	30,80
3-COURSE MENU	68,80	25,80

This menu is only available for the whole table. **Second price for wine pairing.**

# Kracherlemoos Cheese Fondue

When the winter air outside is cold and crisp, it's time for a warming cheese fondue at our place. Our homemade cheese blend is melted to creamy perfection and served with winter accompaniments: toasted bread, grapes, figs, pickled vegetables, bacon, potatoes, and radishes. **A cozy winter classic to share. Available for two or more people – please reserve one day in advance.**

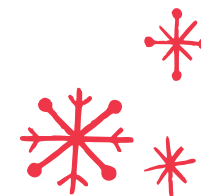
**Choose your favorite variation,  
always for 2 people**

Cheese Fondue au Vin	96,80
Cheese Fondue au Vin with Winter Truffle	118,80

Fondue Wine Recommendation: Bottle of Aldinger Rosé **24,80**

Dear guest! Information about ingredients in our dishes that may cause allergies or intolerances is available upon request from our service staff. The prices listed are in EURO and include the statutory VAT. Tips are not included.

# Kracherlemoos Steaks



BEEF FILET	19,80
RIBEYE	17,80
SPECIAL CUTS ON REQUEST	

The listed prices are per 100 grams.

**WE ARE HAPPY TO PREPARE ALL GRILL SPECIALTIES TO YOUR LIKING. FOR LARGER CUTS, PLEASE ALLOW US 30 MINUTES.**

## Daily Recommendation

**Hungry, but unsure what to choose from all the dishes?  
Just ask our service team for the daily recommendation.**

## SIDES

BABY CREAM SPINACH quail fried egg	6,80
MARKET-FRESH GRILLED VEGETABLE basil pesto // aged balsamic	6,80
CRISPY PAN-FRIED POTATOES rosemary	6,80

## CHEFS CHOISE

**KRACHERLEMOOS TRÜFFEL FRIES**  
parmesan // black pepper // chives // truffle aioli  
**12,80**

## SAUCES

LORENZ BBQ SAUCE	3,80
GREEN PEPPER CREAM SAUCE	3,80

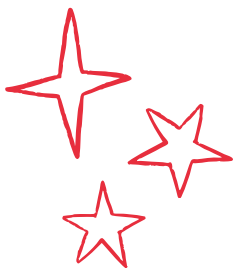
## ADD ON

FRIED GIANT PRAWNS	3 PIECES	9,80
GOOSE FOIE GRAS	50 grams	15,80

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**Kracherlemoos Tip: Next time, craving more steak?  
Then LORENZ in der Alten Mühle is the perfect spot for  
you. Our second restaurant in Scharnitz is an Alpine  
steakhouse with an Asian twist.**

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# The Kids' Menu at Kracherlemoos

## The Kids' Menu

1 Glass of Ski Water  
Raspberry syrup with tap water  
1 main dish of your choice  
1 Mampfi-Mix ice cream sundae  
**12,80**

## ISAR EXPEDITION

crispy fish sticks // mashed potatoes

## KARWENDEL ADVENTURE

schnitzel // french fries

## SUSI AND STROLCHI

homemade pasta // tomato sauce or bolognese



## COLOR AND GET A SURPRISE

Anyone who colors in nicely will receive a little surprise from us!  
Grab your crayons, get ready, and enjoy => Have fun!