

Desserts – I Want Something Sweet

AFFOGATO AL CAFFÈ	7,20
VANILLA CRÈME BRÛLÉE grapefruit ice cream	11,80
QUARK-NOUGAT DUMPLINGS marinated forest berries // yogurt ice cream // yuzu sour cream	12,80
CHEF'S CHOICE SORBET with vodka	8,80

Celebrate in 500-Year-Old Rooms

Whether lively, elegant,
or cozy: Kracherlemons
provides the perfect
setting for your celebration.

Feel free to ask us for
more information.

Kracherlemons Insider Tip

THE KAISERSCHMARRN* AT KRACHERLEMONS – 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

Where Tyrol tastes good again – now also in a glass

Aperitifs, cocktails, or champagne – at Kracherlemons, 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

BEERS

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

Starters & Soups

KRACHERLEMOOS BEEF TARTARE truffle aioli // quail egg // capers // potato chips	22,80
HOUSE-CURED SALMON TROUT cucumber // apple	20,80
OX SOUP root vegetables // semolina dumplings // chives	9,80
FOAMY SOUP OF BABY SPINACH with melted tomatoes	11,80

Salads – order your favorite greens

SMALL GREENS	7,80	LARGE GREENS	10,80
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

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

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

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

Bread & Spreads

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



Digital Wine List

Is your favorite wine missing?
Let us know early enough. With advance reservation, we can make many a fine wine possible.

Tradition, Beloved and Forgotten ...

BOILED BEEF IN COPPER PAN #1 semolina dumpling soup // root vegetables #2 fried potatoes // creamed spinach // apple horseradish // chive sauce	32,80
PAN-FRIED ZANDER (PIKE-PERCH) WITH CRISPY SKIN celery purée // cherry tomatoes // celery stalk // brown butter	28,80
TYROLEAN SCHLUTZKRAPFEN Spinach and porcini mushroom filling // roasted tomato // brown butter mountain cheese also available as a vegan option	24,80
TAGLIATELLE WITH PAN-FRIED KING PRAWNS lobster bisque	24,80
ONION ROAST BEEF sous-vide roast beef // braised onions // green beans // bacon mashed potatoes	32,80
ORIGINAL WIENER SCHNITZEL small mixed salad // fried potatoes // lingonberries original lemon garnish	30,80

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 Kracherleemoos!

Tell us what you love.

Is your favorite dish not on the menu? Just let us know in time — with advance notice, we'll be happy to create something tailored to your taste.

The Kracherleemoos Pan

pork tenderloin in a herb crust on asparagus risotto 24,80

Kracherleemoos cheese fondue

Our homemade cheese blend is gently melted into a creamy texture and served with winter accompaniments: roasted bread, grapes, figs, pickled vegetables, pork belly, potatoes, and radishes.

A cozy classic to share, even in spring.

From two persons – please reserve one day in advance.

Choose your favorite variation from 2 persons:

Cheese fondue au vin	96,80
Cheese fondue au vin with winter truffle	118,80
Fondue wine recommendation: bottle of Aldinger Rosé	24,80