



menu

„Nothing is of more pleasure,
than to indulge in seduction.“

- Oliver W. Schwarzmann -

of the charcoal grill | 12pm – 9pm

Austrian milk calf

300g rib eye steak € 37,00

Austrian beef

150g „Ladysteak“ of beef fillet € 30,50

250g beef fillet steak € 38,50

Chateaubriand for two people (duration approx. 45min) € 92,00

Austrian pork

BBQ marinated spare ribs oh herb pork € 18,00

Austrian chicken

½ chicken € 17,50

Irish lamb

two pieces of lamb rump with Café de Paris crust € 27,00

from Tyrolean waters

Ask for our fresh fish of the day € 24,00

We are happy to grill your steak to your preference:

rare
medium rare
medium
medium well
well done

side dishes à la Greenvieh

Garlic bread € 5,50

Steakhouse fries | sour cream dip | homemade ketchup € 5,50

New potatoes | sea salt crust | red mojo dip € 6,00

Grilled mediterranean vegetables € 5,00

Baked potato | chives | sour cream € 5,50

Fried corn cob | homemade herb butter € 5,00

Lukewarm bacon cabbage salad | bacon | herb € 5,50

greenvieh

dips

Homemade herb butter	€ 1,40
Homemade aioli garlic mayonnaise fresh parsley	€ 1,40
Red mojo dip	€ 1,50
Truffle mayonnaise	€ 1,50
Homemade Ketchup	€ 1,10
Sour cream dip	€ 1,10
Pepper port wine jus	€ 5,50

starters

Organic bread from the Joseph Bakery Yoghurt butter herbs and spices	€ 4,50
Green olives from Italy Olive oil lemon	€ 5,00
Greenviah Bruschetta homemade ciabatta tomato basil garlic olive oil	€ 9,50

soups

Soup of the day	€ 5,50
Clear beef broth Herb fritters chives	€ 5,50
Homemade Goulash soup Bio bread of Joseph Bakery	€ 7,00

salads

Greenvieh Special Salad	€ 16,50
Deep fried cow's milk cream cheese basil dressing leaf lettuce olives cherry tomatoes	
- fried chicken breast strips	€ 6,50
- roasted slices of fillet of beef	€ 18,50
Chicken salad	€ 16,00
roasted chicken breast lettuce carrots pine nuts house dressing	
- Tyrolean pumpkin seed oil	€ 2,50
Mixed salad house dressing	€ 7,00
Green salad house dressing cherry tomatoes	€ 6,50

favourites

Greenvieh Currywurst	€ 13,50
Fried sausage from local calf spicy curry sauce steakhouse fries Ketchup sour cream dip	
Wiener Schnitzel of veal, deep fried in clarified butter	€ 25,50
- potatoes fresh parsley cranberries - homemade potato salad cranberries - steakhouse fries cranberries	
Spaghetti Bolognese	€ 11,50
Spaghetti local beef sauce parmesan cheese	
Greenvieh shepherd's macaroni	€ 11,50
Spelt macaroni tomatoes mushrooms bacon fresh herbs	
Greenvieh Truffle Tagliatelle	€ 19,50
Tagliatelle white truffle cream sauce spinach leaves parmesan cheese pickled black truffle	

greenvieh classics – monthly new created

Greenvieh Beef Tatar of local beef artichokes olives tomatos	€ 24,50
Greenvieh sushi-bowl Fresh Ötztal char spicy-aromatic sushi rice cucumber soy sprouts Sesame chili dip pickled ginger coriander kimchi	€ 23,50
Alpine noodle bowl Homemade potato noodles spicy chicken stock eggnog leek sesame chicken leg egg spring onion	€ 19,50
Greenvieh Burger Juicy 200g patty of Mieminger Plateau beef Sesame bun of Schluifer Bakery romaine lettuce tomato bresaola truffle mayo caramelized onion cheddar cheese cole slaw	€ 17,00
Greenvieh Wildburger Juicy 150g patty of Mieming game Wachauer roll of Schluifer Bakery apple – horseradish chicoree edame cheese cole slaw	€ 16,50

seasonal recommendations

Poultry coconut soup Root vegetables chicken breast coriander mushrooms	€ 8,50
Veal cream bagel Curd dumplings parsley	€ 23,50
Sea bass Artichoke- fennel vegetables gnocchi pepperoni saffron	€ 24,50
Tiroler Schlutzkrופן with chanterelle filling Brown butter parmesan cheese chives	€ 16,50

sweet round-up

Sour Cream Crème Brûlée Apricot sour cream ice cream	€ 11,00
Luke warm chocolate cake Strawberries basil ice cream	€ 11,00

a cool refreshment

Mixed ice cream 3 creamy ice cream scoops	€ 4,50
Mixed ice cream with whipped cream 3 creamy ice cream scoops whipped cream	€ 5,20
Homemade sorbet 1 scoop of homemade sorbet Prosecco	€ 5,00
Stirred Iced Coffee Vanilla ice cream coffee whipped cream	€ 7,00
Banana Dream Vanilla ice cream chocolate ice cream hazelnut ice cream banana whipped cream almond slivers	€ 8,50
Strawberry Dream Vanilla ice cream strawberry ice cream fresh strawberries whipped cream	€ 8,50
Coup Denmark Vanilla ice cream chocolate sauce whipped cream	€ 8,50
Heiße Liebe Vanilla ice cream whipped cream warm raspberries	€ 8,50
Greenviah Chocolate Dream Chocolate ice cream strawberry ice cream chocolate espuma crunchy chocolate fresh strawberries	€ 9,00
Pumpkin vanilla Vanilla ice cream Tyrolean pumpkin seed oil pumpkin croquant	€ 4,20
Greenviah Ice Cream Pancakes 2 pancakes vanilla ice cream chocolate sauce whipped cream	€ 8,50
Greenviah Apricot Pancakes 2 pancakes apricot jam	€ 6,50
Milkshakes - Chocolate - Strawberry - Banana - Vanilla	€ 6,00

toppings

1 scoop of ice cream Strawberry vanilla chocolate hazelnut	€ 1,50
1 scoop of sorbet	€ 1,70
1 portion of whipped cream	€ 0,70
1 portion of chocolate sauce	€ 2,50
1 portion of warm raspberries	€ 3,50
1 Serving of vanilla sauce	€ 1,20
1 Serving of marinated strawberries	€ 4,50

cake

We are happy to serve you cakes and strudels, choose from our display case.

kids menu

Spaghetti Bolognese Spaghetti local beef sauce parmesan cheese	€ 8,50
Shepherd's Macaroni Spelt macaroni tomatoes mushrooms bacon fresh herbs	€ 8,50
Fish fingers Potatoes mayonnaise	€ 9,50
Deep fried chicken stripes - Potatoes Ketchup - Steakhouse fries Ketchup	€ 10,50
Barbecue sausages Steakhouse-fries Ketchup	€ 9,00
Kids pancake 1 pancake vanilla ice cream chocolate sauce whipped cream	€ 5,50
Smarties Sundae Vanilla ice cream strawberry ice cream whipped cream Smarties	€ 5,00
Ice clown Vanilla ice cream chocolate ice cream whipped cream chocolate sherbet	€ 5,00
Children Strawberry Cup Strawberry ice cream lemon ice cream whipped cream fresh strawberries	€ 5,00

Allergen labelling

Information about ingredients in our dishes that may cause allergies or intolerances is available from our service staff. When preparing our dishes, we pay particular attention to conscientious processing, gentle cooking methods and the use of healthy and wholesome ingredients. However, despite the greatest possible care, cross-contact cannot be ruled out as we cook with all products.

our culinary diversity

In order to be able to offer our guests a varied range of dishes with dishes for every taste, we combine regional foods with "international" products in our menus.

There are also excellent products beyond our national borders. We pay close attention to the production and the way of delivery here as well.

For the creation of the menu and purchase of goods we closely work together with our suppliers. Deciding factors are quality, season and availability of the necessary amount. It is important for us, to select the best products for our guests at a fair price for our suppliers.

our regional suppliers

Meat and sausage from Austria	Company A la carte, Haiming
Meat from Mieminger Plateau	Butcher´s Klima, Mieming
Fish from Tirolean Waters	Mrak Reimund, Längenfeld
Bio Potatoes	Family Heinz, Silz
Bio Bread	Joseph Brot, Wien
Burger Bread	Bakery Schluifer, Oberhofen
Vegetables from Austria	Company Kofler, Landeck
Pasta	Recheis Eierteigwarenfabrik, Hall
Tirolean pumpkin seed oil	Family Reich, Silz
Milk goods	Tirol Milch