

1617

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TRADITIONAL CUISINE

At 1617 we invite you to get to know Leogang and our home in the most beautiful way:
over a meal. Here, the classics of the Austrian cuisine are on the menu.

The name 1617 is an homage to the history of the Forsthofgut,
which we celebrated in 2017 with the 400th anniversary.



DELIGHT MEETS TRADITION

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APERITIF

- Hops Gin** 19
A flavourful experience with 12 botanicals.
Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria
- Guglhof Wermuth** 9
Here, wine from the Wachau region is combined with the distinctive character of Alpine vermouth and 13 other carefully selected botanicals.
Distillery Guglhof, Hallein, Salzburg, Austria
- Perlage** 11
A fruity, spicy Riesling bouquet in the nose,
a delicate sweetness and a charming acidity on the tongue.
Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria
0.1 l

DIGESTIF 2 CL

- Wildshuter Edelbrand** 13
Carefully handcrafted from the "Wildshuter Sortenspiel".
The ancient grain varieties, grown organically on our own Stiegl estate in Wildshut, give our first "Wildshuter Edelbrand" its especially fine flavour.
- Herzog service berry** 41
The service berry is a rarity among berries.
An aroma of almond and marzipan with a slight acidity characterises the taste.
- Saffron Vodka from Leogang** 25
An exceptional vodka, crafted in collaboration with the Kuenz artisan distillery in East Tyrol and refined with saffron – the red gold of Leogang.

NON-ALCOHOLIC

- Virign Rosemary** 12
Non alcoholic gin, lemon, orange, cane sugar, rosemary
- Kohl Mountain Apple Juice** 4.80
A delicate refreshment for any moment in between and a contemporary companion to fine dishes. Apple juice as you have never experienced it before.
- Sparkling pear wine „Champagner Bratbirne“**
Manufaktur Jörg Geiger
Schlat, Baden-Württemberg, Germany
0,1 l 11
0,75l 77

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Cover 5.50
Obligatory per person

STARTERS

Classic beef tartare prepared at the table 25
Brioche – butter

Local venison carpaccio 28.80
rowanberry – pumpkin – king oyster mushrooms

Confit alpine char 24
Creamed sauerkraut – smoked trout & pork dumpling – watercress

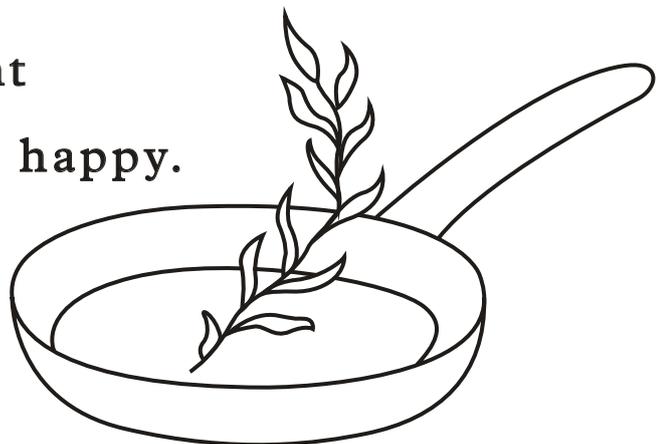
Porcini dumpling with pine nuts VEGETARIAN 19.50
Glazed grapes- creamed sauerkraut- watercress

SOUPS

Traditional beef broth 9.50
Optionally with: cheese dumplings | semolina dumplings | herb pancake strips

Organic parsnip velouté 13.50
Baked apple – brown butter – smokey beef crunch

“ It’s the delight
that makes us happy.



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MAIN COURSES

Schlutzkräpfen VEGETARIAN 28.80
Black salsify – winter truffle – walnut – lovage

Traditional spinach bread dumplings VEGETARIAN 19.50
Brown butter – cottage cheese – leek

Zillertaler oven-baked liver 29.50
Smoked potato purée – onion sauce – wild herbs

Venison ragout & haschee dumpling 34
Brussels sprouts – curd spaetzle – rosehip – chestnut dukkah

Trilogy of duck 38.80
Pink breast/chicory & orange
Leg confit/red cabbage & bread dumpling
Liver/apple & onion

Whole roasted turbot 68
Kohlrabi – mushrooms – "battl'n"

DISHES FOR 2 PERSONS

Preparation time 45 minutes

Local veal rump steak 92
Root vegetables gratin – wild broccoli – morel cream

"Gebackenes brettl" 76
Venison schnitzel – fried chicken – pork loin cutlet – veal cordon bleu
Risi bisi – potato salad – lingonberry

DISHES FOR 4 PERSONS

48-hour braised beef hammer 148
Including side dishes:
Rosemary potatoes | Potato purée | Grilled vegetables | Beans with bacon

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CHILDREN'S MENU

Noodle soup	5.40
Clear vegetable broth – organic small noodles	
Grilled turkey steak	12.40
Rice with peas	
Fish fingers	13.60
Mashed potatoes	
Crispy chicken breast	15.80
Butter potatoes	
Spinach spätzle	9.20
Light cream sauce	
Rice pudding	7.60
Cinnamon sugar – raspberry ragout	
Organic penne	9.60
Tomato sauce	
Veal sugo	12.60
Bread dumplings	11.00
Mushroom sauce	

DESSERTS

Traditional yeast dumpling with powidl	13.80
Poppy seed – vanilla sauce – plum sorbet	
Crêpe Suzette	15.20
Vanilla ice cream	
“1617” ice cream at the table – to share	26
Baked apple ice cream – caramelized nuts – buckwheat crumble – salted caramel	

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NON-ALCOHOLIC DRINKS

Almdudler 5.50
0.35 l

Green Tea Iced Tea 5.80
Franz Josef Rauch
0,33 l

Forsthofgut Apple juice 6
Forsthofgut x Winery Rudi Heinisch
0.2 l

Forsthofgut Grape juice white | red 6
Forsthofgut x Winery Rudi Heinisch
0.2 l

Organic Rhubarb Spritzer 5.80
Franz Josef Rauch
0,33 l

B E E R

Bio Antique
0.375 l 32
0,1 l 11

Pinzgau Bräu 6.20
Zwickl | Wheat | Pale Ale
0.33 l

Stiegl Pils 7
0.5 l

Erdinger Urweisse 7
0.5 l

Stiegl 0,0% 5
0.33 l

Pinzgau Bräu 7,20
Non Promillo
0.5 l

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SPIRITS

Herzog Destillate

We are proud to offer you a changing assortment of the regional and multiple gold award-winning master distiller of the year, Siegfried Herzog.

Apricot	8
Williams	8
Wild service berry	41

Brennerei Guglhof

Fresh, ripened fruits from the basis of the excellent spirits of our long-standing partner Christoph Vogl from the Guglhof distillery.

Wild cherry	10
Rowanberry	10
Wild raspberry	10

COFFEE

Small coffee	4.40
Big coffee	6.20
Cafe Americano	5.20
Melange	6.30



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Austria has a long tradition as a wine-growing country. The autochthonous grape varieties give Austria its character and distinctiveness. They are a cultural asset that must be protected and cultivated at all costs.

WHITE WINE

GRÜNER VELTLINER

Grüner Veltliner is Austria's most important indigenous grape variety, covering approximately 14,500 hectares of vineyards. It dominates Austrian wine production and is internationally renowned for its versatility.

2022 Grüner Veltliner „Ungerberg“ 🍷 Rosi Schuster, St. Margarethen, Leithaberg, Austria	98
2023 Grüner Veltliner „Frauengärten“ Jamek, Joching, Wachau, Austria	69
2021 Grüner Veltliner „Fass 43“ Pichler-Krutzler, Dürnstein, Wachau, Austria	133
2023 Grüner Veltliner „Schwarze Mauritius“ 🌲 FJ Gritsch, Spitz, Wachau, Austria	122
2024 Grüner Veltliner „Liebe dich“ Veyder-Malberg, Spitz, Wachau, Austria	75
2023 Grüner Veltliner „Honivogl“ 💎 Franz Hirtzberger, Spitz, Wachau, Austria	339
2022 Grüner Veltliner „Grub“ Schloss Gobelsburg, Langenlois, Kamptal, Austria	99
2024 Grüner Veltliner „Kaiserstiege“ 🍷 Artur Toifl, Rohrendorf, Kremstal, Austria	45
2022 Grüner Veltliner „Moosburgerin“ 🍷 Mantlerhof, Gedersdorf, Kremstal, Austria	79
2019 Grüner Veltliner „Urmeer“ 🍷 Julius Klein, Pernersdorf, Weinviertel, Austria	79

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WELSCHRIESLING

Welschriesling is Austria's second most widely planted white grape variety and is crafted across the full spectrum of quality – from light, easy-drinking table wines to noble sweet Trockenbeerenauslese wines of exceptional richness.

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|--|-----|
| 2021 Welschriesling „Czamilionberg“ | 70 |
| Hannes Sabathi, Gamlitz, Südsteiermark, Austria | |
| 2023 Welschriesling  | 33 |
| Thaller, Maierhofbergen, Vulkanland, Austria | |
| 2022 Welschriesling „Saurüssel“ | 108 |
| Rosi Schuster, St. Margarethen, Leithaberg, Austria | |

GEMISCHTER SATZ

The traditional “Gemischter Satz” is defined by the practice of growing different grape varieties side by side in the same vineyard rows, all harvested at the same time.

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|---|----|
| 2023 Gemischter Satz „Langteufel-Nussberg“  | 86 |
| Rotes Haus, Wien, Austria | |

MUSKATELLER

Muskateller is one of the oldest grape varieties in the world, renowned for its distinctive aromatic profile. Despite its relatively limited cultivation, it enjoys great popularity, particularly due to its fragrant, fresh style.

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|---|----|
| 2024 Roter Muskateller | 48 |
| Tschermonegg, Glanz an der Weinstraße, Südsteiermark, Austria | |
| 2024 Gelber Muskateller | 48 |
| Schauer, Kitzack im Sausal, Südsteiermark, Austria | |

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ROTGIPFLER & ZIERFANDLER

Rotgipfler was first documented in Styria in 1840. Today, it is almost exclusively found in Austria, particularly in the Thermenregion.

- 2023 Rotgipfler „Mandelhöh“  59
Alphart am Mühlbach, Traiskirchen, Thermenregion, Austria
- 2022 Rotgipfler „Rodauner Top Selektion“ 95
Karl Alphart, Traiskirchen, Thermenregion, Austria
- 2018 Zierfandler & Rotgipfler „S“  122
Johanneshof-Reinisch, Tattendorf, Thermenregion, Austria

NEUBURGER

The origin of the Neuburger grape variety is surrounded by numerous legends. The most famous tale recounts how, around 1850, two winemakers near Arnsdorf in the Wachau discovered a vine bundle in the Danube and planted it there.

- 2021 Neuburger „Golden Erd“ 96
Tinhof, Trausdorf, Leithaberg, Austria
- 2024 Neuburger „Spitzer Graben“ SMARAGD 78
Christoph Donabaum, Spitz, Wachau, Austria
- 2024 Neuburger „Hommage“  79
Mantlerhof, Gedersdorf, Kremstal, Austria

MORILLON / CHARDONNAY

Although genetically identical to Chardonnay, this grape variety is traditionally known as Morillon in Styria.

- 2020 Morillon „Hoch“  99
Karl Schnabel, Gleinstätten, Südsteiermark, Austria
- 2019 Morillon „Kranachberg“  69
Heike Skoff, Gamlitz, Südsteiermark, Austria

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RED WINE

BLAUER ZWEIGELT

Blauer Zweigelt is Austria's most widely planted red grape variety. It was developed in 1922 by Austrian scientist Dr. Fritz Zweigelt at the Klosterneuburg Wine School.

- 2019 Blauer Zweigelt  64
Heike Skoff, Gamlitz, Südsteiermark, Austria
- 2018 Rotburger „Kreuzegg“  99
Karl Schnabel, Gleinstätten, Südsteiermark, Austria
- 2018 Blauer Zweigelt „Hallebühl“ 116
Umathum, Frauenkirchen, Neusiedlersee, Austria

ST. LAURENT

The name St. Laurent is derived from Saint Lawrence. In August, around the time of his feast day, the grapes reach full ripeness and begin to develop their characteristic colour.

- 2023 St. Laurent „Herrschaftswald“  68
Markus Iro, Gols, Neusiedlersee, Austria
- 2020 St. Laurent RESERVE 97
Schloss Gobelsburg, Langenlois, Kamptal, Austria
- 2019 St. Laurent „Jungle“  59
Jurtschitsch, Langenlois, Kamptal, Austria

BLENDS

A cuvée is crafted by the artful blending of fully matured wines from different grape varieties, creating a harmoniously balanced composition.

- 2023 „Giovanni“ HALBTROCKEN (ZW, ST. L, RÖSLER)  38
Johann Gisperg, Teesdorf, Thermenregion, Austria
- 2021 „Pannobile“ (ST. L, ZW)  78
Anita and Hans Nittnaus, Gols, Neusiedlersee, Austria

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BLAUFRÄNKISCH

Blaufränkisch is primarily cultivated in Austria's Mittelburgenland. The continental climate of this region provides ideal conditions for the grape variety, allowing it to reach its full potential.

2018 Blaufränkisch „Hoch“ 	145
Karl Schnabel, Gleinstätten, Südsteiermark, Austria	
2019 Blaufränkisch „Ratschen“ 	99
Wachter-Wiesler, Deutsch-Schützen, Eisenberg, Austria	
2021 Blaufränkisch „Hochberg“ 	127
Albert Gesellmann, Deutschkreutz, Mittelburgenland, Austria	
2013 Blaufränkisch „Mariental“ 	202
Ernst Triebaumer, Rust, Leithaberg, Austria	
2022 Blaufränkisch „Pioniergeist“ 	81
Georg Prieler, Schützen am Gebirge, Leithaberg, Austria	
2021 Blaufränkisch „Braunstein Brothers“	69
Braunstein Brothers, Purbach, Neusiedlersee, Austria	
2013 Blaufränkisch „Lutzmannsburg“  	229
Moric, Grosshöflein, Mittelburgenland, Austria	
2022 Blaufränkisch „Dry Aged Red“	169
Gebrüder Nittnaus, Gols, Neusiedlersee, Austria	



Natural wines, biodynamic cultivation & wines that are vegan or unfiltered.



Recommendations from our Forsthofgut sommeliers.



Unknown winegrowers & wineries that are close to our hearts.



Outstanding female winemakers & power women in the world of wine.



World of wine rarities: century wines, limited, rare, and old wines as well as unique bottles.

UNLESS OTHERWISE STATED, THE VOLUME IS 0.75 L. ALL PRICES ARE STATED IN EUROS.